COLLEGE of BUSINESS San Francisco State University Innovation & Entrepreneurship Initiatives

FINANCIALS TECH & PRICING

Food & Beverage and Restaurant Entrepreneurship Sybil Yang – Hospitality & Tourism Management Spring 2024 – I&E Bootcamp

USARI 8th ED

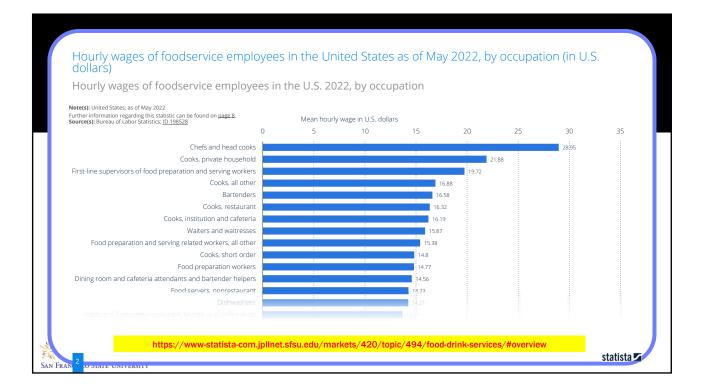
See handout

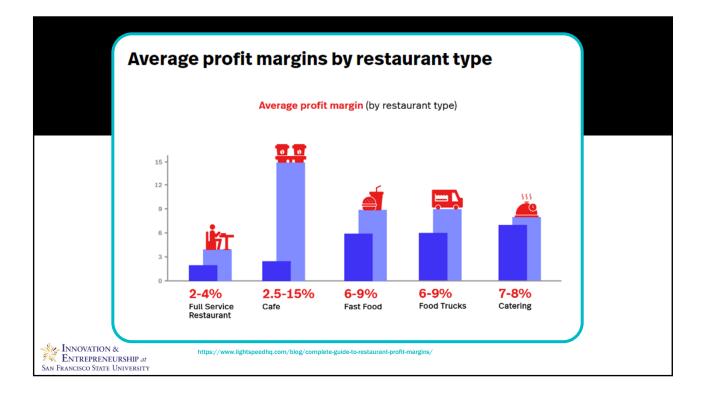
COMMON-SIZED METRICS

- Prime Cost: ~40%-65%; MAX 62-68%
- Food Cost: ~23%-35% of sales.
- Labor: ~15%-22% of sales for full-service establishments

~13%-20% for limited service establishments

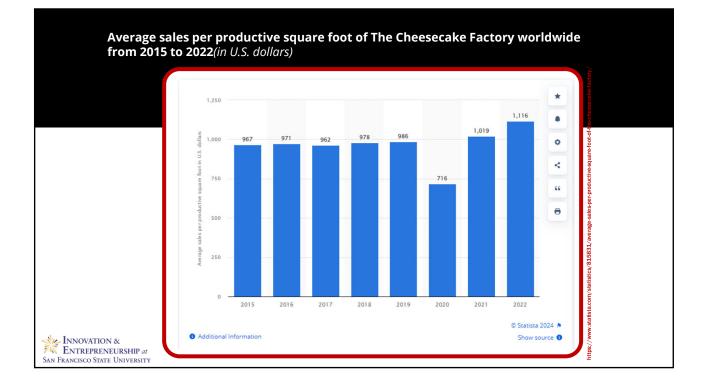
- ! Rates are higher with high minimum wage & union shops.
- Occupancy: ~8%-10% of sales, MAX 20% (high-traffic, major metropolitan areas).

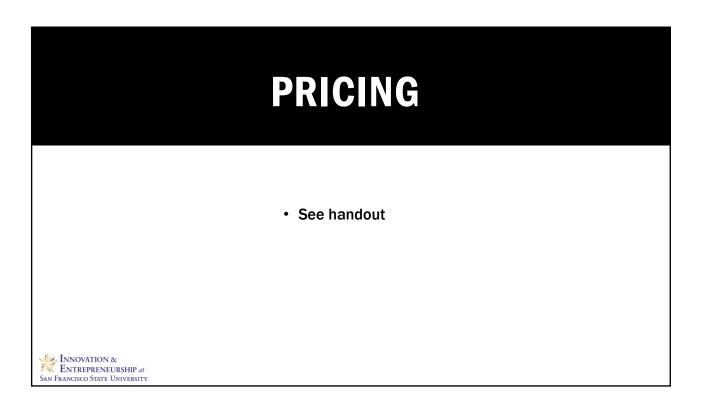


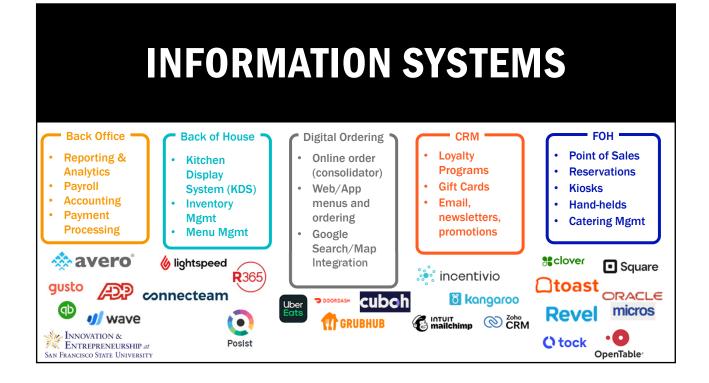


FINANCIAL RED FLAGS

- Poor Accounting System / Protocols
- Prime Costs too High
- Menu Not Accurately Costed, Documented, Updated
- Poor Inventory Controls/Levels
- Poor Performance Analysis/Review Processes
- P&L Illiteracy







Terminal and Credit Card Reader Terminal Bundle CC Reader Receipt Printer Cash Drawer	\$	800 1,000
Terminal Each Ticket Printer		300
Router		200
Hand held POS (ea) KDS	\$5	600 00-1000

