2480 Product The Four Levers to Reduce Food Cost

Product Fieldbook · https://kb.jeffreysummers.com/docs/2480-product-the-four-levers-to-reduce-food-cost/

The Demand

Before your next cost review, stop watching the food cost percentage and grade your operation on the four levers that actually produce it — menu engineering, purchasing discipline, portion and recipe control, and waste reduction. Rate yourself honestly on each lever this week, name your true cost on your top-selling item including yield after trim and waste, and identify which lever you have never actually touched. Commit to pulling it before the next P&L cycle closes.

The Work

Lever One — Menu engineering: rate how deliberately your menu mix steers Guests to higher-margin items, 1-5:

Lever Two — Purchasing discipline: do you know your true cost after yield, trim, and waste on your top three items, Yes or No:

Lever Three — Portion and recipe control: rate the gap between your theoretical and actual food cost, 1-5, where 5 means no gap:

Lever Four — Waste reduction: your last measured pre-consumer waste percentage, or "unmeasured" if you don't track it:

The lever you have never actually pulled:

The lever producing the most silent damage to your margin right now:

What you will measure or change on that lever before your next P&L cycle closes: