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## A Food Cost Management Workshop

Monday 24 May 2010

**Venue:** THA Office  
25/93 Salamanca Place Hobart

**Time:** 9am - 5pm  
Lunch & Light refreshments provided

**Cost:** \$325 per person

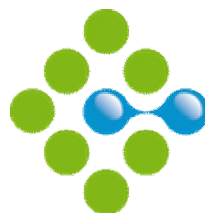
With over 18 years of national and international experience Andrew Brieese is a qualified Chef, Author and Teacher.

In this comprehensive workshop you will learn:

- Standard Recipes - setting them up for your kitchen
- Menu Analysis and Profitability
- Portion Control - calculating the cost of food items
- Yield Testing - calculating purchase weight & usable percentage of food
- Understanding kitchen Profit and Loss
- Stocktaking - a tool to keep control of your kitchen

Don't miss out on this fantastic workshop!

Complete the attached booking form to confirm your place.



**FRANKLYN  
SCHOLAR**

Celebrating achievement