



COOKING THE BOOKS

WHAT IS COOKING THE BOOKS?

Cooking The Books has developed is an interactive theory short course which simplifies food costing procedures. Chefs who want to be ahead of the pack will learn about: Portion Control, yield testing, standard recipes, dish costing, menu analysis, stocktaking, food costing and food cost formulas.

ITS ALL ABOUT FOOD COST!

With over 18 years of national and international experience **Andrew Briese** is a Qualified Chef, Author and Teacher. Topics he covers include:

- 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 & useable percentage of food
- Understanding kitchen Profit and Loss
- Stocktaking – a tool to keep control of your kitchen

WHO NEEDS TO DO THIS COURSE?

An ideal course for pub/hotel owners, chefs and F&B supervisors

GOT QUESTIONS?

CONTACT THE QHA TRAINING CENTRE ON (07) 3221 6999

OR BOOK ONLINE VIA THE QHA SHOP AT WWW.QHA.ORG.AU