Process control

Standard Purchasing

The catering enterprise shall formulate standard procurement specifications for various materials, including: size, weight, grade, transportation and storage conditions, etc., to ensure the uniform quality of each material.

Standard Yield

The original intention of the standard profit is the standard output. Some materials purchased by the catering industry can be used directly without loss, such as: sugar, salt, oil, vinegar, pepper, etc.; some must be processed after cutting, shelling, provocation, etc., so it will cause wear and tear. Such as: meat, fish, shrimp, vegetables, etc. In addition, during the process of cooking and cutting into dishes, it often causes some wear and tear.

Standard Recipe

In order for the chef to cook the dishes at the same time with the same appearance, flavor and weight, the catering company should establish a written standard recipe. This is not only conducive to the procurement of ingredients, but also facilitates the standardization of the preparation process and the accurate calculation of food costs, and achieves the purpose of cost control, belonging to the company's intellectual property.

Standard Portion

Catering companies should require their chefs to follow the “standard recipes” and use the correct measuring tools (such as scales, measuring spoons, measuring cups) to measure the amount of ingredients to produce a standard serving of dishes to ensure that customers enjoy it at different times. The same dishes are served in the same amount to build customer trust in the restaurant.