

Course 110 Foodservice Management Study Questions

1. Describe the purpose of foodservice within public assembly venues.
2. What is the definition of profit within the foodservice model?
3. Describe the 3 main sources of data that operators use to ensure that they are maximizing revenues?
4. How do sales taxes affect the food and beverage revenue stream?
5. Describe the common influences that can have an effect on Cost of Goods Sold.
6. How is “gross profit” defined?
7. Why is “operating profit” important?
8. What are the main risks associated with the food and beverage operation?
9. Who can get sick from foodborne illnesses?
10. What are the potential penalties of alcohol service offenses?