



KNOW YOUR KPI'S



FOOD COST

Food costs have gone up for a variety of reasons. Due to pandemic, shortages, contamination, and raising production costs in facilities. What used to balance and even be profitable a year ago may be draining your budget today. Get familiar with your current food costs and compare them to last year, and the year before to determine how much it has changed, and whether it is sustainable.

LABOR/PREPARATION COST

The hidden cost of food is the labor used to prepare it. Saving even only a few minutes of time each week on each recipe can be hours of labor and pay. Know your labor costs and determine the weight of labor with each recipe. Is there a more efficient way to bring it to the table?

STAFF TRAINING

Keeping accurate records is the best way to ensure you know your costs best. Help your staff understand their role in your program's success- not just in preparing and serving food, but include them in the bigger picture. They may come with ideas and energy to support your bottom line.

PARTICIPATION

Participation isn't what it used to be- we've been serving differently for over a year now! Compare your participation to last year and the year before. Put out surveys to kids and parents about your program and how they can help! Most parents don't realize the contribution they make to your program. Help them be part of something GREAT!

