

RESTAURANT 101

CALCULATING FOOD COSTS

JUNE 1, 2020 - 9AM-9:30AM



**When was the last time you calculated your food costs?
With rising food costs, now is the time to review your menu!**

In this webinar, Dr. John Farrish will cover how to properly calculate food costs for restaurant profitability.

Dr. John Farrish is an Assistant Professor of Hospitality, Tourism, and Event Management in the College of Business and Analytics at Southern Illinois University Carbondale. Prior to entering the academic world, Dr. Farrish managed food and beverage operations in the Westin St Francis Hotel in San Francisco and Bally's Casino Resort in Las Vegas. He then spent nine years managing operations for Memphis Championship Barbecue of Las Vegas, an offshoot of the world-famous 17th Street Barbecue.

Register today - <https://ilsbdc.ecenterdirect.com/events/32703>

