

Students in Restaurant Business Major Practiced Revenue and Costs Calculation in HIR3305 Restaurant Revenue and Cost Management, Lectured by MS.Yupaporn Kithwang. On June 4th, 2019

Last week, Restaurant Business students learned how to manage the statement of income. They were given assignment to calculate the revenue and percentage. Students helped each other and delivered the correct answer.



Sales			
Food	820,000		
Beverage	290,000 ⁺	763,800	346,200
Total sales	1,110,000	rev - (E ₁ + E ₂ + E ₃) = Profit	
Cost of sales			
Food	36% (820,000) = 295,200		
Bev	24% (290,000) = 69,600 ⁺		
Total cost of sales	364,800 E ₁		
* Gross profit	1,110,000 - 364,800 = 745,200		
Controllable expenses			
Salaries and wages	102,000	} 222,500 E ₂	
Employee benefits	25% (102,000) = 25,500		
Other controllable expenses	95,500		
Income before fixed exp	745,200 - 222,500 = 522,700		
Occupancy cost	56,000	} 176,500 E ₃	
Interest	55,000		
Depreciation	65,500		
	Profit/loss = 346,200 = 31.2%		