RESTAURANT REVENUE MANAGEMENT

Course Focus:

This course promotes an understanding and application of revenue-management theory and methods to achieve maximum profits in restaurants.

Key Benefits:

Participants will develop a strategic understanding of revenue management and learn how to apply revenue management to their restaurants and other food and beverage outlets.

Topics Include:

- Necessary conditions and information for revenue management
- Service and menu design
- Time study
- Pricing and menu engineering
- Information technology approaches
- Marketing and management implications

Part of these Certifications: