

September , news

New program launches The latest updates

Accounts, Auditing, Automate is the latest course offered by MIS- Meena International Services .

Target audience – JOB SEEKERS

Essential background : A Graduate from any field of subject

Success ratio : Converting the skill sets available with each individual into a successful job seeker.



A step into Job marekt scenario

Food & Beverage Industry

Accounts department

Daily news updates and opinions



An accounts department is the most important and essential department in the F & B industry. It acts like a catalyst between “Operations “ and “Management “. In the F & B sector in UAE there are different types of business models (Restaurant).

1. Italian – Cuisine
2. Indian - Cuisine
3. Mediterranean & Arabic
4. Quick services like KFC / Mcdonalds . Burger King
5. Fine dining .
6. Catering
7. Dark kitchen- like Kitopi
8. Cloud Kitchen .
9. Coffee shop
10. Franchise model.

100% of all the above business models require two things . One a strong Accounts department and a strong operations department. Only these two departments can bring revenue to the Management .

Both these departments involve themselves right from the inception of order receiving till order dispatching and collection and reporting to the management on the Stages of the order.

Both the department have to keep on updating the information to the management , One from accounting side and the other one from Operations.

Both the departments should co-ordinate with one another and bring the best reports and updates to the management.

Food Cost- budget The latest updates

Italian cuisine/Fine dining/ QSR

Menu costing is the most important exercise that the f&b accountant will do . First the accountant will interact with the Chef who prepares the food and gets all the information on the ingredients list and understand the input and output ratio and then use the unit cost from the supplier prices and apply at each stage of food production . Once the menu is costed , the accountant will load the desired profit on that menu and show it to the

Food Cost - Actuals The latest updates

Italian cuisine/Fine dining/ QSR

The F & B accountant , will then compare the actuals with the budgeted food cost and find out the reason why cost went high and why profit margins are low when actually sold in the restaurant . He will look into the cost prices that are supplied by the supplies and also the quantity used by the Chef while cooking. If the budgeted Qty is less than the actual then the accountant will prepare the variance report and keep it for management

Variance The latest updates

Italian cuisine/Fine dining/ QSR

Variance Report are produced by the accounts department to the management. This report will help the management to understand where it went wrong when the results of the restaurant are not as per the budget. Each line item will be explained whether the company followed the budgeted figures or it deviated and if so under what circumstances . Whether proper approvals are there while deviation took place. Variance reporting

management for approval. Then the menu prices are released to the operations department who will review whether the prices are competitive based on the market study. Once it is finalized they will print the menu card and keep it for display in the restaurant.

review. Most importantly the packing cost will be reviewed especially for Delivery business models . Normally for dine in models the cost of consumption of consumables will be at low value when compared with Take Away and Delivery model type of restaurant business . Also the labour costs is another important cost which will be divided as FOH(front office and) BOH (back office) costs. This also should be under control .

helps the Management to question the operations department on the profitability on the menu sales for a period . The accountant also suggests to improve the budgeted profit with the help of MENU engineering, which means to get the optimum profitability on the menu sales mix based on the concept of ‘’ fast moving versus slow moving ‘’ menu items. F&B used the term ‘’ Horse, Stars, Puzzle, Dog type of Menu sales.

The scoop of the day

By 2025, the [real total consumer spending on food worldwide](#) was expected to reach around 8.85 trillion U.S. dollars. Shifting consumer lifestyles and preferences, rising demand for organic food products, and evolving consumption patterns are the key trends in the global market. In the Middle East and North Africa region, the United Arab Emirates ranked sixth in [total consumer spending on food and non-alcoholic beverages](#). The United Arab Emirates continues to lead the food and beverage (F&B) market in the Middle East region, supported by an increasing number of tourists. The country aims at attracting international and home-grown F&B brands.

‘’ An accountant should also have an up to date information on the industry he works for ‘’