

KEEPING AN EYE ON YOUR SUPPLIES

13. Order Wisely

This is the best way to control food costs. Keep an inventory that will tell you what you need and how much. [Assessing your buys to manage food costs](#) is one key strategy to boost your bottom line. You can also order in bulk for certain items that are used in large quantity.

14. Count and weigh delivered supplies

Always count and weigh food when they are delivered to make sure that you are getting what you paid for.

15. Do a make-or-buy analysis

You may also want to reconsider your kitchen workload by coming up with [a thorough make-or-buy analysis](#). Make a list of which items you can make from scratch and which ones you can just purchase prepared. Aside from cutting costs, this move can also ensure the quality of the food you serve your customers.

16. Talk to your suppliers

Communicating with your suppliers will help you get the best deals for your business. Don't be shy to discuss with your suppliers about reducing your costs. It's also okay to let them know that you are getting quotes from competitors.

17. Develop relationships with local farms



Restaurant business plan tip from [Howard Tinker](#) of [restaurantprofits.com.au](#)

Products from local farmers are a lot fresher and oftentimes cheaper as you wouldn't be dealing with a middleman anymore.