

Chapter 9 Outline

Restaurant Income Statement
Significance of Restaurant Accounting
Food Sales Accounting
 Coupons
 Service Charges
Beverage Sales Accounting
 Cashiering Single Price, Sales Tax Included
Cost of Sales
 Fast-Food Restaurants
 Employee Meals and Officers' Checks
 Perpetual Inventory System
 Periodic Inventory System
Operating Expenses
 Salaries and Wages
 Employee Benefits
 Direct Operating Expenses
 Music and Entertainment
 Marketing Expenses
 Utility Services
 Repairs and Maintenance
 Occupancy Expense
 Depreciation
 Administrative and General
 Other Income
Restaurant Balance Sheet
Chart of Accounts for Restaurants
Food and Beverage Ratio Analysis
 Food Cost Percentage
 Beverage Cost Percentage
Food Sales Statistics and Analysis
 Food Sales Analysis by Meal Period
 Food Sales Analysis by Dining Facility
 Average Food Check
 Average Food Sale per Seat
 Seat Turnover
Beverage Sales Statistics
 Beverage Sales by Meal Period
 Beverage/Food Sales Ratio
 Beverage Sales by Type
 Beverage Sales by Facility

Competencies

1. Describe the income statements and the accounting procedures for full-service and fast-food restaurants in accordance with the *Uniform System of Accounts for Restaurants*. (pp. 249–250)
2. Summarize the significance of restaurant accounting, and describe basic elements for food and beverage sales accounting. (pp. 250–254)
3. Describe the measurement of food and beverage costs and the various operating expenses. (pp. 254–263)
4. List sources of other income and describe accounting procedures for recording other income. (pp. 263–264)
5. Describe how a restaurant's balance sheet and chart of accounts may differ from those of other industries. (pp. 264–265)
6. Identify and explain the various food sales and beverage sales analysis statistics. (pp. 265–272)