

Portion Control & Food Cost Discipline

Food Service, Restaurants & Cloud Kitchens

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces a portion-control and food-cost-discipline plan — standard portions, tools, plating standards, wastage control and monitoring — to hold food cost to target. Use it to plug food-cost leakage. For overall food cost use the Food Cost Modeller (F10).

Purpose of this tool & output

Stop food cost leaking through portions

How the output is used

Use the tool to stop food cost leaking through inconsistent portions.

Important cautions

Food cost leaks through over-portioning, waste, over-production and pilferage — control them with portioning tools, receiving checks and daily monitoring against target. Cutting quality to hit food cost backfires; cut waste and enforce portions instead.

Companion documents

- Menu Engineering & Optimization
- Recipe & Dish Costing Tool
- Menu Pricing Strategy
- Recipe Standardization & SOP
- Menu Card Design & Layout Guide
- Seasonal & Special Menu Planner

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.