

Hotel Management Programme

One Hundred Programs, Software, Calculation Tools

Menu Pricing Software

Cocktail Pricing Software

Kitchen Menu Costing Program

Kitchen Recipe Database Program

Hotel Flash Cost Report

Hotel Budget Program (All Departments)

Manpower Planning Program

Monthly Food and Beverage Report

Front Office Department Staff Planner

Food Stock Take Program

Hotel Market Penetration Report

Menu Profit Analysis Program

Yearly Sales Planner

Stores Month End Inventory Report

Beverage Inventory Program

Hotel Financial Summary Statement

Monthly Purchase Record

Kitchen Pre Opening Checklist

Management Checklist

Operations Assessment Checklist

Employee Appraisal Program

Hotel Yearly Maintenance Plan

General Manager Review Template

Hotel Daily Reconciliation Report

Employee Payroll Program

Profit and Loss Report

Kitchen Preparation List

Food and Beverage Sales Analysis Program

Kitchen Management Program

Managers Weekly Plan

Payroll Budget Template

Hotel Management Programme

Hotel Room Pricing Template
Menu Engineering Program
Staff Leave and Holiday Planner
Food and Beverage Flash Cost Report
Hotel Preventive Maintenance Checklist
Daily Receiving Report
Par Stock Template
Breakeven Analysis Template
Daily Food Prep Forecasting Program
Food and Beverage OS&E List
Manager Changeover Checklist
Monthly Food and Beverage Analysis
Bar Management Program
Food and Beverage Cost of Sales Analysis
Catering Management Template
Training Budget Planner
Monthly Beverage Reconciliation Report
Profit and Loss Projections
Managers Communication Log
Hotel OS&E List
Menu Cost Calculator
Manpower Planning by Hour Program
Buffet Menu Pricing Template
Cashier Shift End Report
Food and Beverage Profitability Analysis
Hotel Discount Grid
Managers Planning Template
Food and Beverage Promotions Profit and Loss Statement
Marketing Budget Plan
Monthly Budget Forecast
Food and Beverage Cover Analysis
Banquet Beverage Control Program
Daily Bar Requisition Master Template
Kitchen Inventory Program
Hotel Income Statement
Managers Weekly Plan
Kitchen Station Production Sheet
Annual Sales Projections Program
Yearly Budget Projections
Weekly Food and Beverage Cost Analysis
Staff Closing Checklist

Hotel Management Programme

Shift Plan
Staff Attendance record
Turnover Cost Template
Sequence of Service Flow Chart
Outlet opening Checklist
In Room Dining Standards Checklist
Cost Form
Duty Roster Template
Float Checklist
Food and Beverage Menu Item Cost Analysis
Food and Beverage Weekly Cleaning Duties
Food Wastage Report
Breakage Report
Food Safety Assessment Checklist
Hygiene Audit Checklist
Master Pay in Sheet
Item Order Sheet
Shift Change Checklist
Back of House Work Flow Chart
Banquet Schedule Template
Conference Booking Form
Hygiene Assessment Report
Kitchen Weekly Cleaning Schedule
Menu Profitability Analysis
Menu Cost Calculator
Recipe Costing Template
Schedule Template
Service Flow Chart

For Further Information, Please Visit:

www.hotelmanagementprogramme.com