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| Chapter 3 vocabulary words | Chapter 3 vocabulary words |  |
| As-purchased (AP) method Average sales per customerClosing inventoryContribution marginControllable costsCost controlEdible-portion (EP) methodEmployee turnoverFixed costsFood production chartForecastHistorical dataInvoiceOpening inventoryOperating budgetOverhead costsPhysical inventoryPilferingPoint-of-sale (POS) systemsProduction sheetRevenueSales historyStandard portion costStandardized recipesTotal food cost percentageVariable costs | As-purchased (AP) method Average sales per customerClosing inventoryContribution marginControllable costsCost controlEdible-portion (EP) methodEmployee turnoverFixed costsFood production chartForecastHistorical dataInvoiceOpening inventoryOperating budgetOverhead costsPhysical inventoryPilferingPoint-of-sale (POS) systemsProduction sheetRevenueSales historyStandard portion costStandardized recipesTotal food cost percentageVariable costs |  |