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| Chapter 3 vocabulary words | Chapter 3 vocabulary words |  |
| As-purchased (AP) method  Average sales per customer  Closing inventory  Contribution margin  Controllable costs  Cost control  Edible-portion (EP) method  Employee turnover  Fixed costs  Food production chart  Forecast  Historical data  Invoice  Opening inventory  Operating budget  Overhead costs  Physical inventory  Pilfering  Point-of-sale (POS) systems  Production sheet  Revenue  Sales history  Standard portion cost  Standardized recipes  Total food cost percentage  Variable costs | As-purchased (AP) method  Average sales per customer  Closing inventory  Contribution margin  Controllable costs  Cost control  Edible-portion (EP) method  Employee turnover  Fixed costs  Food production chart  Forecast  Historical data  Invoice  Opening inventory  Operating budget  Overhead costs  Physical inventory  Pilfering  Point-of-sale (POS) systems  Production sheet  Revenue  Sales history  Standard portion cost  Standardized recipes  Total food cost percentage  Variable costs |  |