RESTAURANTHUB CUTLERY SAVINGS CONTROL SHEET.

- The savings control sheet is designed to teach the user the flow and consumption of items that normally might not even come up on the radar.

- Cutlery costs for that matter all business tools are consumables and not specifically tracked items.

- We can compare these to slow and steady Chines water torture it drips, never stops and before we wipe our sleepy eyes we have spent double our budget without realizing it. Sometimes we come to this realization and we are not even halfway through the month.

- The sheet is designed that you can choose the items that you want to track. Weekly you can change the items to keep the discipline and awareness to the use of items.

- The benefit is not only the actual items that are tracked however the development of a discipline and sense of responsibility for the consumption of business tools.

- This sheet enables us to track the units used or consumed and the cost of the item.

| RESTAURANTHUB CUTLERY SAVINGS SHEET | | | | |
|---|---|---|---|---|
| DATE | | | MONDAY | |
| ITEM | R-VALUE | COUNT.1. | COUNT.2. | DIFF |
| | 10.00 | 50 | 40 | -10 |
| | | | | 0 |
| | | | | 0 |
| | | | | 0 |
| | | | | 0 |
| | | | | 0 |
| | | | | 0 |
| | | | | 0 |
| | | | | 0 |
| | | | | 0 |
| | | | | 0 |
| | | | | 0 |
| | | | | 0 |
| | | | | 0 |