Unit 202: Understand business success

# Worksheet 11: Understand the importance of profitability to hospitality businesses

Describe how standard operating procedures can increase operational efficiency and performance:

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Explain how staff training can reduce costs within a hospitality business:

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**Describe how the following contribute to cost saving:**

|  |  |
| --- | --- |
|  | **Explain how they contribute to saving costs** |
| Time management |  |
| Sustainability of resources |  |
| Reducing waste |  |
| Maintaining or replacing equipment |  |
| Manage or reduce stock |  |
| Technology |  |

# Business success

**Solve the word scramble**

1. ETIM TNMENMAGEA \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

2. OTSC AVGISNS \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

3. PWROE EMAGTENNMA \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

4. RUCDNIGE STOCS \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

5. FATFS SCOST \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

6. LESHNTIEGOCO \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

7. ALTNEOIARPO YCCIEFFIEN \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

8. MEOEACNFRRP \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

9. RADSATND AORNIEGPT PRERODEUC\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

10. NORTMOI AND AVEAEULT \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

**Make recommendations on how you would advise staff on reducing costs**

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| --- | --- | --- |
| **Source** | **Practical advice** | **Method/reminder** |
| Electricity | Turn off when not in use | Auto light switches/signage, |
| Water |  |  |
| Food wastage |  |  |
| Staff costs |  |  |