



Bar stock managing masterclass

Effective stock management in a bar is crucial for maintaining customer satisfaction and maximizing profits. It ensures a consistent supply of beverages, prevents overstocking or shortages, reduces waste, and helps control costs. Proper stock management enables bars to meet customer demand, minimize financial losses, and streamline operations for overall business success.

Subjects covered:

- Stock count units
- Setting up stock count sheets
- Stock takes
- Variance calculations
- Gross profit calculations
- Recipe and bar item costing
- Duration 2 days
- Certification



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