

Creating a tool the operator can use to forecast and track revenue and cash-flow through the operation and exploring the different approaches to controlling expenses.

Regular review of a profit and loss statement is crucial for understanding the financial health of a restaurant. It allows operators to regularly monitor their revenues, costs, and expenses, and make necessary adjustments to their operations. Knowing how to read a P&L statement and identify areas for improvement takes practice and disciplined efforts to achieve results.

Our specialists can work with you to create a useful profit and loss statement tool that is relatively easy to populate with accurate information and to interpret so you can make good business decisions. Once created, our specialists will help you troubleshoot difficult cost areas and provide some insights into reducing costs.

WE'RE HERE FOR YOU

Mission Statement: The Upper Lakes Foods Specialist team brings innovative operational and culinary expertise to deliver value and inspire solutions for all our partners success.

Let's do this.

Contact us to find a solution that works for you and your operation.

801 Industry Ave. Cloquet, MN 55720 800.879.1265

upperlakesfoods.com

