**The cost and set the selling of a two-course menu using different profit margin (P2)**

**Costing**

* Any system for allocating costs to a component of a firm is referred to as costing. Costing is often used to establish expenses for customers, distribution channels, personnel, geographical regions, product lines, processes, subsidiaries, and entire businesses.

**Costing Dishes**

* Course meal 1
* Course meal 2

The correct procedure to cleaning down and dealing with food waste. (p5)

**Correct procedure to cleaning**

* disinfect high-surface items like doors, tables, chairs, and refrigerators.
* To get rid of oil, filth, and shoe prints, keep floors clean and free of grime every day.
* Each time you use a kitchen tool, wash it and disinfect it to get rid of any oil or food stains. This aids in reducing the risk of food-borne illness.
* To eliminate grease and prevent dangerous kitchen fires, exhaust hood systems should be cleaned at least once every three months.
* Every day, put on a fresh set of coats and aprons.
* Weekly wall and ceiling cleaning in the kitchen.

**Dealing with food waste**

* **Allow the staff to take them home with them.**
* **Create a daily meal item utilizing food that was left over from the previous evening or the day.**
* **Seafood and chicken breast can both be frozen and used at a later time.**
* **Food waste can be thrown into a compost bin to be turned into nutrient manure.**
* **Give any unsold food to a nearby charity.**