

WHY FOOD & BEVERAGE IS DIFFERENT IN A PRIVATE CLUB

The food and beverage (F&B) department is one of the most misunderstood and highly criticized areas of a private club. Next to a golf course, food and beverage is often one of the most subsidized areas of a private club.

However, since F&B also receives revenue, Finance Committees, Board Members, and/or Controllers often view it as a profit center, thereby making decisions about the department thinking it IS a profit center to the club, when in fact, it is a service amenity.

Often, intense focus is placed on the losses incurred in F&B, without balancing the view of those losses against happy, satisfied, dues paying members.

In this unique course, president of RCS Hospitality Group and RCSU Whitney Reid Pennell will break down the key differences between food and beverage operations in a private club and those of a public restaurant or other public dining outlet.

This course should be considered a "fundamental" for anyone working within or involved in the food and beverage operation at a private club: staff, managers, Committee members, Board members, and Controllers.



INVESTMENT: ~20 mins

AUDIENCE: F & B staff; F & B managers; Committee members; Board members; Controllers

RESOURCES: F & B in a Private Club vs. Public Outlet comparison chart

CERTIFICATION: None