



Contact: Mark Kelnhofer
614.558.2239
Mark@RestaurantInstitute.com
P.O. Box 2387, Westerville, OH 43086-2387

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RESTAURANT INSTITUTE LAUNCHES NEW MAGAZINE

Westerville, OH -- Restaurant Institute is announcing the launching of *[FB&L] Food, Beverage, and Labor Cost Control Quarterly*, a new publication dedication to all facets of cost controls for the hospitality industry. The new publication will have articles related to aspects of cost controls for both food and beverage operations by various industry professionals as well as critical data related to product yields, densities, conversions, food grading, densities, and other weights and measures to assist in the accuracy in recipe costing. In the inaugural edition, articles address recipe documentation, evaluation of the supply chain, and wine preservation. In each issue, there will be also a featured public company snapshot of current and historic cost of goods sold, labor, and prime cost percentages. Anyone related to the hospitality industry may subscribe at no cost at FBLmag.com/subscribe/ and is available in print or digital versions.

Mark Kelnhofer, President and CEO of Return On Ingredients, is the publisher of the new magazine and has been in the hospitality industry for nearly 20 years. Kelnhofer has authored several books and is an international speaker on recipe costing, menu engineering, and cost controls. Kelnhofer is also an instructor on food, beverage, and labor cost controls at The Ohio State University in Columbus, Ohio as well as Georgetown University in Washington, DC. He also sits on several hospitality advisory boards including Ohio University (Athens, OH) and Hocking College (Nelsonville, OH).

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