Have you ever wondered how to easily calculate sales for a food & beverage operation? If so, then you should check out the Restaurant Revenator. A new iPad app, the Restaurant Revenator has been developed by Michael Oshins, Associate Professor of the Practice at Boston University's School of Hospitality Administration in conjunction with Robert Fera. The Restaurant Revenator is a practical and fun tool to estimate a restaurant's revenues, addressing the three key elements of determining revenue: How big (number of seats), How fast (number of tables turned), and How much (average check). “Sliders” for breakfast, lunch and dinner allow you to play “what-if” scenarios. Management decisions on pricing, restaurant size and service speed that impact sales are explored. The Restaurant Revenator is available at the Apple App store. It is currently being used in classes at Boston University School of Hospitality Administration. For more information, please contact BUREVAPP@BU.EDU.

The School of Hospitality Administration (SHA) was formed in 1981 in response to the tremendous growth of the hospitality service sector. Drawing on the resources of the city and the industry, we provide students with the skills they need to be successful in this rapidly changing and growing industry.

The School of Hospitality Administration has developed a unique relationship with the city of Boston and employers who make up the industry. The area’s many hotels and restaurants provide students with numerous opportunities for internships to satisfy the work experience requirements of their hospitality degree, including an international experience. Hospitality executives participate as guest lecturers, adjunct faculty members, student mentors, and serve on the School’s Advisory Board whose purpose is to provide the School with strategic advice and resources. To learn more, please visit www.bu.edu/hospitality