

This Independent Study was conducted to study the purchasing control in restaurant business.

Jia Tong Heng Restaurant, Nangnual Restaurant and Lacaza Restaurant were chosen to be sample group. As a qualitative study, this research was based on data obtained through in-depth and semi-structural interviews and discussions.

The study has revealed that every restaurant has the purchasing control in terms of product quality, product specification, quantity for purchasing, purchasing methods, purchaser, receiving, storing and inventory control. However, there is no purchasing control document such as the document for specification, repudiation, Stock Card and Bin Card.

From this study, purchasing control has 2 methods as below:

1. Pre-Purchasing Activity Control: quality of product should be set up in accordance with customer's need. Specification of the product should depend upon its brand, brand name or experience of the general manager or the purchasing manager of the restaurant. After that it is necessary that the specification of each product should be recorded. In terms of quantity of the product, approval from administrators of department head is needed before purchasing. Other

than that, restaurant business ought to train the purchasing staff consistently because qualified purchasers are not easy to find.

2. Purchasing Activity Control: to determine the purchasing method, people concerned should take the policy of the restaurant into consideration and to select product dealers, each restaurant has to have a committee to guarantee a good decision. In terms of receiving, storing and inventory control, an accountant should take part in all activities to reduce corruption or mistakes that man occur and the restaurant should pay more attention to paperwork or documentation.

To make purchasing control flawless, the researcher suggest that a study or research on purchasing methods and negotiating strategies. It should be carried out to make purchasing control the most effective.