Unit 302: Supervise and monitor own section

# Handout 4: Monitoring waste

|  | **How it is wasted** | **How to minimise waste** |
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| **Food** | * Over-ordering * Poor storage facilities * Poor preparation methods * Poor cooking skills * Over-production * Generous portion sizes | * Understand your customers, their needs and requirements * Maintain buildings and equipment * Ensure team members are trained * Employ cook-to-order system * Compile recipe cards for chefs to achieve consistent product * Reuse food if sufficient quality is achieved |
| **Packaging** | * Supplier over-use to ensure quality to the business * Too much packaging when wrapping food for storage or to keep fresh hot hold | * Discuss packaging requirements with the supplier chain * Employ training to the food service team to reduce or reuse packaging * Implement recycling procedures |
| **Sundries** | * Too many paper towels used in hand cleaning – customers and chef * Cleaning chemicals not being used in the correct mix/dilution rates * Oven cloths used to wipe surfaces * Small cleaning equipment used inappropriately * Too much clingfilm used in food preparation | * Consider use of blow dryers in front and back of house * Train staff in the correct use of chemicals – in safety terms and in effective cleaning, in a clean-as-you-go policy, and in the correct methods to employ when using small cleaning equipment * Consider other methods to reduce the use of clingfilm |
| **Equipment** | * Poor management of equipment * Misuse of equipment * Poor husbandry of equipment * Incorrect use of equipment | * Employ an equipment management system for maintenance * Train food service personnel effectively, in usage and cleaning * Consider the use of refurbished equipment |
| **Gas** | * Cookers continually burning * Hot cupboards set too high / left on when not in use * Stock pots on a continuous flame * Leaving pilot lights on * Used when other equipment is more suitable (toasters) | * Preheat ovens as required * Use all equipment at the correct temperature * Only cook when required * Ensure all equipment is turned off at the end of the day/shift * Consider using more cost-effective methods of cooking |
| **Electricity** | * Fridge/freezer doors left open * Lights not switched off * Extraction systems in use when not required * Cooking equipment not maintained * Cooking equipment left running when not in use | * Ensure all fridges/freezers are checked and fit alarms to indicate open doors * Employ automatic lighting systems * Use extraction only when required * Regular cleaning of extraction systems |
| **Water** | * Running/dripping taps * Washing vegetables under running water * Overfilling pots for cooking processes | * Maintain equipment * Use containers to wash vegetables * Only use the correct amount of water in the cooking methods employed * Do not carry out tasks under running water |