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
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| **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
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| **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
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| **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
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| **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
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| **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
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| **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
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