

## Unit 302: Supervise and monitor own section

### Handout 4: Monitoring waste

	How it is wasted	How to minimise waste
<b>Food</b>	<ul style="list-style-type: none"> <li>• Over-ordering</li> <li>• Poor storage facilities</li> <li>• Poor preparation methods</li> <li>• Poor cooking skills</li> <li>• Over-production</li> <li>• Generous portion sizes</li> </ul>	<ul style="list-style-type: none"> <li>• Understand your customers, their needs and requirements</li> <li>• Maintain buildings and equipment</li> <li>• Ensure team members are trained</li> <li>• Employ cook-to-order system</li> <li>• Compile recipe cards for chefs to achieve consistent product</li> <li>• Reuse food if sufficient quality is achieved</li> </ul>
<b>Packaging</b>	<ul style="list-style-type: none"> <li>• Supplier over-use to ensure quality to the business</li> <li>• Too much packaging when wrapping food for storage or to keep fresh hot hold</li> </ul>	<ul style="list-style-type: none"> <li>• Discuss packaging requirements with the supplier chain</li> <li>• Employ training to the food service team to reduce or reuse packaging</li> <li>• Implement recycling procedures</li> </ul>
<b>Sundries</b>	<ul style="list-style-type: none"> <li>• Too many paper towels used in hand cleaning – customers and chef</li> <li>• Cleaning chemicals not being used in the correct mix/dilution rates</li> <li>• Oven cloths used to wipe surfaces</li> <li>• Small cleaning equipment used inappropriately</li> <li>• Too much clingfilm used in food preparation</li> </ul>	<ul style="list-style-type: none"> <li>• Consider use of blow dryers in front and back of house</li> <li>• 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</li> <li>• Consider other methods to reduce the use of clingfilm</li> </ul>

	How it is wasted	How to minimise waste
<b>Equipment</b>	<ul style="list-style-type: none"> <li>• Poor management of equipment</li> <li>• Misuse of equipment</li> <li>• Poor husbandry of equipment</li> <li>• Incorrect use of equipment</li> </ul>	<ul style="list-style-type: none"> <li>• Employ an equipment management system for maintenance</li> <li>• Train food service personnel effectively, in usage and cleaning</li> <li>• Consider the use of refurbished equipment</li> </ul>
<b>Gas</b>	<ul style="list-style-type: none"> <li>• Cookers continually burning</li> <li>• Hot cupboards set too high / left on when not in use</li> <li>• Stock pots on a continuous flame</li> <li>• Leaving pilot lights on</li> <li>• Used when other equipment is more suitable (toasters)</li> </ul>	<ul style="list-style-type: none"> <li>• Preheat ovens as required</li> <li>• Use all equipment at the correct temperature</li> <li>• Only cook when required</li> <li>• Ensure all equipment is turned off at the end of the day/shift</li> <li>• Consider using more cost-effective methods of cooking</li> </ul>
<b>Electricity</b>	<ul style="list-style-type: none"> <li>• Fridge/freezer doors left open</li> <li>• Lights not switched off</li> <li>• Extraction systems in use when not required</li> <li>• Cooking equipment not maintained</li> <li>• Cooking equipment left running when not in use</li> </ul>	<ul style="list-style-type: none"> <li>• Ensure all fridges/freezers are checked and fit alarms to indicate open doors</li> <li>• Employ automatic lighting systems</li> <li>• Use extraction only when required</li> <li>• Regular cleaning of extraction systems</li> </ul>
<b>Water</b>	<ul style="list-style-type: none"> <li>• Running/dripping taps</li> <li>• Washing vegetables under running water</li> <li>• Overfilling pots for cooking processes</li> </ul>	<ul style="list-style-type: none"> <li>• Maintain equipment</li> <li>• Use containers to wash vegetables</li> <li>• Only use the correct amount of water in the cooking methods employed</li> <li>• Do not carry out tasks under running water</li> </ul>