



COST-SAVING FOOD WASTE REDUCTION TIPS

FOR FOOD SERVICE ESTABLISHMENTS & COMMERCIAL KITCHENS

FOOD WASTE REDUCING TIP	HOW DOES IT RESULT IN MONEY SAVED?
GET IN THE FOOD WASTE TRACKING GAME - YOU CAN'T MANAGE WHAT YOU CAN'T MEASURE	
Use a food waste tracking system and weight food waste with smart scales (Winnow, Leanpath)	Data allows managers to identify waste hot spots to efficiently target reduction efforts
Conduct a wasted food and packaging assessment using the EPA's Food and Packaging Waste Prevention Tool	Identify waste hot spots to target reduction efforts
Engage employees by providing specific, regularly-reinforced guidance for waste-reducing behavior, offering rewards for reaching waste reduction targets, and seeking employee ideas about waste reducing strategies	Staff engagement is vital for the success of any waste reduction efforts. Because of their intimate knowledge of their jobs, employees often come up with creative and effective ideas for reducing waste that management may not think of.
ORDER UP! ADJUSTING BACK OF HOUSE PURCHASING PRACTICES	
Identify menu items that are consistently under-consumed and reduce ordering of those menu items.	Avoids overproduction
Inventory food stores monthly. Identify items in large quantities nearing expiration dates and adjust future orders to reduce or eliminate under-utilized ingredients.	Reduces food ordering costs
Avoid ordering seasonal or novelty items in large quantities prior to gauging customer likes/dislikes.	Reduces food ordering costs
Reduce the total number of items and customizations offered on your menu.	Reduces the amount of food items needed fresh and on hand at all times
Redesign menus so the same ingredients are used throughout the day, so surplus ingredients from earlier in the day can be utilized in prepping the next meal.	Lower ordering costs due to less waste
Utilize historic sales data (e.g. "slower seasons" or upcoming large events) to improve demand forecasting.	Avoids over-ordering and waste from under-utilization
Discuss client preferences for bread & dessert service based on their knowledge of the audience. (Do guests prefer low-carb or gluten-free foods?)	Avoids overproduction





INDIANA

FOOD SCRAP INITIATIVE

FOOD WASTE REDUCING TIP	HOW DOES IT RESULT IN MONEY SAVED?
WOULD YOU LIKE FRIES WITH THAT? REFINING FRONT OF HOUSE SERVING TECHNIQUES	
Offer small and large portion size options of the same dish to customers.	Reduces plate waste
Have servers observe and tally plate waste and communicate to kitchen. Reduce the size of consistently under-consumed dishes.	Reduces plate waste
Train servers to indicate how many people a dish is intended to feed.	Reduces plate waste
Don't automatically place bread or chips & salsa on a table when guests sit down. Instead, ask if they would like the item.	Reduces table waste
Offer a range of sides with mains and clearly indicate on menus what can be swapped out for other options (e.g., sweet potato fries for regular fries) so that guests are served the side that they are most likely to consume.	Reduces plate waste
For serviced food counters, using the “ask first” policy for sides and garnishes (for example, ask if a pickle or side salad is desired with a sandwich order).	Reduces plate waste
On buffets, serve items in individual-size dishes, rather than in chafing dishes for guests to portion themselves.	Reduces plate waste
Provide smaller plates and smaller serving utensils at buffets.	Reduces plate waste
Use smaller pans and creative displays to make buffets appear full without overproducing. Refresh food only when needed, not to make the buffet appear full. Place signs on the buffet explaining your food waste philosophy to guests.	Avoids overproduction
Switch to trayless dining.	Reduces customers over-ordering
Serve condiments and dressings from closed or lidded dispensers to maintain quality for reuse.	Reduces frequency/quantity of ordering
Avoid policy of free refills (common with beverages and bread). Or wait until the container is empty to offer a refill.	Reduces plate waste





INDIANA

FOOD SCRAP INITIATIVE

FOOD WASTE REDUCING TIP	HOW DOES IT RESULT IN MONEY SAVED?
ON THE LINE: ALTERING FOOD PREPARATION PRACTICES	
Prepare high-value items to-order instead of in bulk	Avoids overproduction and waste of high-value food items, especially at the end of service
Train staff to reduce prep waste and reduce instances of improper cooking. For example: refine knife skills for more efficient food preparation and prevent refires of high value proteins.	Lower ordering costs due to less waste
Reinforce inventory best practices with staff, including First in First Out (FIFO), labeling and temperature standards.	Prevents spoilage
86 FOOD WASTE! RECOVERING AND REPURPOSING LEFTOVERS & FOOD SCRAPS	
Repurpose excess unsold food to be sold later in the day or incorporated into other dishes (soups, stocks, etc.)	Can reduce input costs for other dishes and/or generate new revenue from new dishes
Freeze fresh fruits and veggies near the end of peak freshness for later use.	Reduces food ordering costs
Plan a second use for common food prep scraps, like making stocks.	Eliminates cost of purchasing stocks

