

KITCHEN OPERATIONS.

Tight kitchen operations mean less food waste.
Nail your storage, recipes & forecasting to reduce food costs.
Get organised to waste less food.



HOT TIPS

- Good communication between teams and shifts.
- Avoid making too much 'just in case'.
- Rotate stock and store food correctly.

CORRECT STORAGE.

- Store ingredients under correct conditions to maximise shelf-life.
- Keep storage areas clean and organised for visibility and access. Label and date items.
- Make sure perishable ingredients are put away first, don't let frozen food or chilled items sit at room temp.



CLEAR PROCEDURES.

- Use standardised recipes with exact measurements and expected yield.
- Train staff on prep and portioning.
- Kitchens often have high staff turnover so make sure recipes are clearly written and easy to follow.



PURCHASING & PACK SIZES.

- Check numbers and stock levels before placing orders, avoid over-purchasing.
- Half-used packets are a common reason for ingredients being thrown out. Choose pack sizes that match usage.
- Consider splitting bulk items into portion packs on delivery if smaller sizes aren't available.



STOCK ROTATION.

- "First In, First Out" (FIFO) or even better "First Expiry, First Out" (FEFO). Put items that need using first at the front.
- Check stores for items about to spoil, use them up and get creative with specials.



PREP THE RIGHT AMOUNT.

- Take time in staff briefings and handovers to discuss numbers, ask front-of-house teams about expected covers and adapt prep levels.
- If numbers change, have a plan B for prepped food.
- Avoid making too much 'just in case'. Use past sales to anticipate how busy you will be and adjust for holidays, weather, and special events.

Remember: Build waste minimisation into everyday food prep and storage. Small, consistent changes across the kitchen can lead to major reductions in costs and wastage.

STAFF BRIEFS & HANDOVERS.

Great opportunities to talk about minimising food waste

- What items need using up. Any ideas for specials?
- How busy are you – any unusual events?
- Any deliveries expected that need prompt attention?

