



**TAKE THE WASTED FOOD WASTED MONEY
ONE-WEEK MEASUREMENT CHALLENGE**





“You can't manage what you don't measure” is an old management adage that is still accurate today. Knowing how much food your business is wasting and why is the first step toward implementing best practices to reduce waste and save money. This simple tool is designed to help you track your wasted food for one week. From there, you can identify the steps your business needs to take to reduce that waste.



Wasted Food Wasted Money Measurement Challenge Instructions

This tool is intended to help you track a week's worth of wasted food. If you would prefer an online version, visit www.websitenametocome.com.

- **Time** allows you to record the approximate time the wasted food was generated. With this time information, you'll know if waste is occurring at certain times in a work shift or during particular meals (if your business operates across multiple meal times).
- **Recorded By** tells you who recorded the waste, so you can go back and get more details if you need them.
- In the **Food Type** column, write in the type of food that is wasted, such as protein, grain, fruits/vegetables, dairy or other.
- **Loss Reason** is a place to add information about why food was wasted. For example, your loss could be caused by: prep waste, improperly cooked, stored food expired, arrived spoiled, food sent back by customer, customer plate waste, over preparation or other.
- **Amount of Loss** provides you with a place to estimate the amount of food wasted. Choose whatever measurement approach makes sense for your business—portions, volume or weight.
- Finally, **Estimated Loss Value** gives you a place to enter the value of the food that has been wasted. There are many ways to estimate your wasted food costs. You can use your own cost information related to the measurement approach you use (portions, volume, or weight) or you can use generic cost estimates provided in the *Wasted Food Wasted Money Resource Guide*. Choose the approach that works best for your business.

DATE _____

pick one

Time	Recorded By	Food Type	Loss Reason	# of Portions	# of Quarts	# of Pounds	Est. Loss Value
			Total				

PRO TIP #5



Some of the best ideas for reducing waste come from kitchen staff, who see daily which types of food are wasted and probably know why. Engage your staff in discussing how your business can reduced wasted food. Offer recognition to encourage participation.

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