

Food Production Waste for Food Service

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Start Date: 2/20/2012

End Date: No End

Business Case:

The expectation of Administration is to develop a “lean culture” method which draws on possible budget reductions to find possible savings and increase efficiency and effectiveness. The implemented budget cut in 2012 is \$130,000, which is equivalent to a 20% reduction. This cut has brought to our attention the amount of food that is wasted throughout the production process.

Background:

Employees are currently implementing the theory of “lean culture,” to help simplify their jobs, not necessarily to decrease waste or increase revenue. We would like to help expand their view on what a “lean culture” entails to help them understand the many different factors that contribute to food waste. One of the problems we are seeing that lead to an increase in food waste is that cooks & staff are in a hurry to prepare menu items and simple procedures are being skipped. These include correctly trimming produce items, communicating with other staff members regarding food use, and referring to available information that can help forecast the appropriate amount of foods to be produced. These small procedures are leading factors in reducing production waste.

Target Condition:

Date: 2/20/12

Decrease food waste and increase communication among employees. Implement tracking sheets to be used by cooks to record the number of servings made of each menu item based upon census numbers. This collected data will be compared by Lee or another manager to the computer record of servings/items sold the following day. The data collected a week at a time will be taken to the weekly menu meeting to assess menu satisfaction and possible menu alterations to eliminate unpopular items. To improve miscommunication errors, provide a list of specific menu items that need to be saved at each meal and what always needs to be thrown away. This list should be updated by the prep cook each meal and placed in an easily referenced location, preferably on the white board between the serving area and dishwashing area.

Reasoning:

As we adapt to the “lean” principle and culture, we anticipate budget cuts. With the recent budget cut this year, it is to our advantage to reduce the amount of food wasted throughout the production process. We feel that in order to effectively reduce food waste, tracking the amount of servings made with the amount of servings sold in reference to the census can help adapt the menu to reduce food production waste and maintain customer satisfaction.

Current Condition:

Recent meetings have revealed that foods during preparation are being wasted. However, there is currently no monitoring or tracking of the use and waste of high priced items such as meat and produce items. One example is the varied thickness that is cut off of the ends of tomatoes by prep staff. An estimated \$500 per year can be saved by utilizing more of the edible portion of the tomatoes. Many staff members have reported that leftovers or menu items left out to thaw are discarded without always consulting with the head cook to see if they can be used in the upcoming menu. Although a daily census is provided, cooks base decisions off of instincts rather than the provided data. This recent data has led us to believe that other practices can help reduce costs and make the production of food more efficient and effective while staying within the budget for

Plan:

3/6/12 Provide cooks with portion tracking sheet at the cook’s meeting
 3/7/12 Cooks look at census and make food accordingly. Start tracking number of servings made for each item.
 3/7/12 Cooks provide list of foods to be thrown out and foods to be saved on white board daily.
 3/8/12 Lee or supervisor begin pulling daily cashier records and compare to production amounts recorded by cooks. Do this daily.
 3/8/12 Inservice training for employees on the big picture of “lean culture” and what processes food goes through from receiving to plating. Teach this principle using flow diagrams.

2012.	<p>3/7/12-4/30/12 Compare results from daily records for the week. 3/12/12 Assess the effectiveness and make any necessary adjustments to the menu reflecting customer preferences. 4/9/12- Compare the tracked waste to their invoices (Muir and Wasatch, respectively) and assess any reduction in cost and product overuse.</p> <p>Measures:</p> <p>Key Learning Summary:</p>