Control Food Waste

Nationwide, restaurants throw away millions of pounds of food every day. Four to ten percent of food is preparation waste, discarded before the business ever serves a customer. Tracking and using the food to its full potential is key to running a successful restaurant.

The diagram to the left is the Food Recovery Hierarchy. Discuss these methods with staff to identify waste prevention opportunities.

Food Prep Waste

Includes all the food waste that is not incorporated into customer meals.

- Inventory all food and track how much is waste.
- Work with staff to observe and pinpoint where waste is occurring during the food prep process.
- Review the menu to see if there are certain food groups or dishes that account for most of the food waste in the prep process.
- Be aware of the quantity and timing of food that is ordered.
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Fats, Cooking Oil, and Grease (FOG)

Filter fryer oil regularly to maximize the life of used cooking oil and create higher quality used grease.

- Store your used FOGs in air-tight containers
- Used grease can be used to make biodiesel

Front of the House Food Waste

Food that is left over after customers have eaten should also be managed.

- Adjust portion sizes if they are consistently unfinished
- Offer appropriately sized ‘to go’ containers
- Consider offering half portions of standard menu items