

your KITCHEN

Effective
production
planning
reduces
costly waste

- 1. Prep vegetables as carefully as possible:** Remember vegetable trimmings can be used to make great soups
- 2. Be creative with excess produce:** Think chutneys, pickles and jams
- 3. Cook smaller batches of pre-prepared staple food** to make sure you don't over order
- 4. Be flexible and reactive:** Tailor your mise en place to bookings, weather and holidays
- 5. Avoid the temptation to exceed par stock levels:** Don't overdo the mise en place, even when you have spare time



Action:

Person Responsible: