

PLATE WASTE MONITOR

Date of audit: _____

Chart filled in by: _____

Covers for the day: _____

Note down each type of food as it's coming back from customers plates uneaten. List all your dishes and note down one notch every time substantial amount of a particular ingredient wasted. One 'notch' would represent a handful of that food type. Add your own dishes to the list for an accurate measure of plate waste.

Dish	Ingredient 1	Ingredient 2	Ingredient 3	Ingredient 4
Carpaccio	Carpaccio	Rocket	Pine nuts	Parmesan cheese
Count the number of units that are left on the plate.				
Soup	Soup	Bread		
Count the number of units that are left on the plate.				
Steak	Steak	Sauce	Vegetables	Chips
Count the number of units that are left on the plate.				