

## 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.

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