War on Waste

Control waste by:
- Using right tool for job
- Following recipes (FTR)
- Portioning correctly
- Calibrating scales before each use
- Doing it right the first time
- Following “Less More Often” standards (LMO)

Make use of provided tools such as:
- Following Production Sheets
- Fire Chart
- Waste Log

War on Waste in everyone’s responsibility. By using proper tools and following proper procedures we will not only reduce waste, but will improve overall food quality and consistency.