9. Waste & Spoilage Log

Companion tool for Chapter 10

What it is for

Record every toss with item, amount, reason and cost, then review weekly to fix the cause of preventable losses.

How to use it

1. Log waste when it happens, at the station, in the same unit you count it in.
2. Pick a reason and mark whether it was preventable.
3. Unit cost comes from your price book or recipe cost.
4. Once a week, read the Summary tab: total cost, cost by reason, preventable cost. Pick one fix for each top cause and w

Good to know

- Blue cells are inputs. White cells with formulas calculate for you; do not type over them.
- Rows shaded yellow and starting with EXAMPLE are sample data to show how the tool works. Unless a row says otherwi
illustrative, not from a real restaurant. Delete or overwrite them before you use the tool.
- Logging waste is not a confession. The goal is to find preventable losses, not to punish people.

Date	Item	Quantity	Unit	Unit cost
EXAMPLE	EXAMPLE Veal osso buco (real numbers from the $47.9	10	portion	$18.95
EXAMPLE	EXAMPLE Mixed greens	3	lb	$2.40

Cost	Reason	Preventable (Y/N)	Station or employee	Corrective action
$189.50	Overproduction	Y	Kitchen	Test demand with a controlled quantity
$7.20	Spoilage	Y	Garde manger	Order to par, rotate

Reason	Cost	Entries
Overproduction	$189.50	1
Spoilage	$7.20	1
Mistake	$0.00	0
Return	$0.00	0
Trim	$0.00	0
Other	$0.00	0
Total waste cost	**$196.70**	
Preventable waste cost	**$196.70**	