

Back of House				Front of House
Where	Supply Chain & Storage	Production	Menu	Dining
Why	Demand forecasting not linked with menu planning	Over producing food	Lack of customization options	Portion sizes too big
	Large ordering sizes	Not utilizing root-to-stalk	No plan for repurposing	Lack of offer vs serve
	Poor quality from supplier	Not utilizing nose-to-tail	Too many poor performers	Sides are wasted
	Improper Storage Techniques	Bad knife skills	Lack of common ingredients across many entrees	Wastage at the buffet*
	Poorly functioning fridge/freezer	Lack of just-in-time cooking	Does not build on local & seasonal	People over serving*
	Lack of FIFO		Depends on costly & one-off ingredients	Lack of signage*