



*Your Partner for Culinary  
Excellence*



## **Six Cost Saving Tips for 2015**

1. Review you top 20 most purchased items.  
More than half of your food purchases are included in these items.  
It is worth a little time to review these items and make sure they are the correct products, at the right price. Your broad line supplier will provide this report upon request.
2. Compare your daily labor.  
Many times we will discover significant scheduling differences from day to day. For example, why does Thursday require six more hours of coverage than Saturday? Many times there is a logical explanation – chef's office day, brunch day, etc. However, sometimes it is an indication that you are scheduling to accommodate staff needs rather than residents.
3. Ask your kitchen team to keep all left-overs.  
Nothing goes into the garage until the next day. This next day review and the focus it brings will highlight appropriate preparation levels and opportunities to reduce waste.
4. Partner with the Sales and Marketing Department.  
Work more closely with the sales and marketing department to develop menus and events that benefit both the sales effort as well as dining efficiencies. For example, how can we create an event with wow and still utilize products that we already have in house? Push both sides to come up with creative cost-effective solutions
5. Leverage your dining team to support activities and programming.  
Confirm that snacks, cakes, cookies, etc., for activities are being prepared in-house and the dining program is supporting the overall activities program throughout the community.
6. Avoid Convenience items!  
Prepared products are the most expensive and wasteful food purchases you can make. If your kitchen team doesn't know how to make it...get them the training they need.

**For information on a dining support partnership, contact RonnDa Peters.**



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