

your KITCHEN

Effective
buying
creates
less waste

- 1. Do not over-order food:** Only order the minimum amount required
- 2. Cook seasonal:** Ingredients that are out of season have made a longer journey to your kitchen and have a higher risk of spoilage
- 3. Only buy bulk if it fits with your demand/are non-perishable**
- 4. Establish clear agreements** between yourself and suppliers
- 5. Primary purchaser:** Ensure there is one person who places orders. This will avoid duplication on stock orders
- 6. Build a relationship with your suppliers:** Treat them well and they will alert you to good deals
- 7. Consider frozen, dried, bottled or tinned goods** as opposed to fresh where a comparable quality can be achieved



Action:

Person Responsible: