

Accurate  
portion  
control  
is key

- 1. Use standard spoons/ladles** with a fixed volume to portion out your dishes
- 2. Create staff awareness around waste:** Tell them the real costs to the business
- 3. Portion options:** Offering the same item in different portion sizes allows guests to eat light
- 4. Offer smaller portions for children:** You don't need to offer a separate menu
- 5. Present food creatively,** cutting quantity served and potential waste
- 6. Monitor your plate waste:** Adopt a real team effort approach, so that proper actions can be undertaken



**Action:**

**Person Responsible:**