

Five-day kitchen waste audit



Weigh and log your waste at the end of each service. Use the category that best fits. The data is for you, so be honest.

Business name _____

Date _____

Ingredient	Day 1	Day 2	Day 3	Day 4	Day 5	Day 6	Weekly total
	Date	Date	Date	Date	Date	Date	
Prep trim and off-cuts	kg	kg	kg	kg	kg	kg	kg
Spoiled or expired stock	kg	kg	kg	kg	kg	kg	kg
Uneaten customer portions	kg	kg	kg	kg	kg	kg	kg
Over-production	kg	kg	kg	kg	kg	kg	kg
Other	kg	kg	kg	kg	kg	kg	kg
Daily total	kg	kg	kg	kg	kg	kg	kg

Notes

What were the biggest sources of waste this week? Anything you'd change next week?

Work out what your waste is costing you

Weekly waste total kg x average cost per kg: \$ = weekly waste cost: \$

Multiply by 52 = estimated annual waste cost: \$