

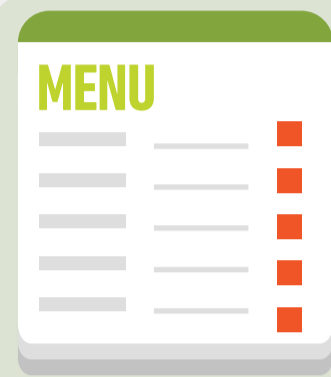
4 TIPS FOR COMBATING RISING FOOD COSTS

Owners that want to avoid customer sticker shock by increasing menu costs have a few options. These three techniques are easy to implement and can help keep food cost margins in check.

1 STREAMLINE YOUR MENU

Identifying underselling menu items and removing them can be a quick way to manage food costs and not have to purchase items that are not often used.

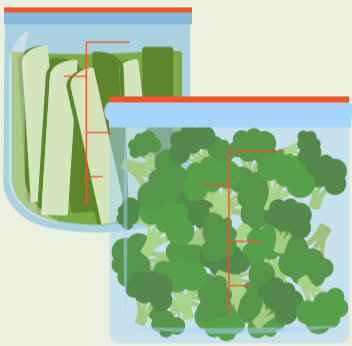
- Analyze your menu
- Find the most popular and unpopular dishes
- Check food cost percentages
- Remove menu items if needed



2 USE ALL OF EACH INGREDIENT

Cross-utilizing ingredients not only reduces food waste, but it can also simplify the quantity of ingredients you have to purchase.

- Find products suitable for many dishes
- Process ingredients as soon as they're received to maximize their quality
- Introduce a canning or pickling program to extend the life of a product



3 MANAGE ALL YOUR INVENTORY

Bulk restaurant suppliers are a great asset to save money while still getting premium products. Here are some tips to maximize your shopping.

- Work with an established wholesale supplier that caters to your restaurant community
- Keep a detailed inventory and purchase high-volume sale items in bulk
- Stock up and save on non-menu items like cleaning supplies



4 KEEP PORTIONS IN CHECK

Controlling portions in your restaurant is an effective way to manage food costs. Use these tips to keep portions consistent.

- Serve food on standardized plateware
- Use consistent measuring tools and food scales
- Use standardized recipes
- Train staff on plating techniques

