

Measure waste. Protect portions.

Waste & portion control | useful records without double counting



Record what was discarded, why and where. A good waste record points to a specific action without confusing normal yield loss with an avoidable discard.

KEEP THE CATEGORIES DISTINCT

Normal preparation loss: planned peel, trim or cook loss already reflected in measured yield. Do not add it to recipe cost a second time.

Ingredient waste: record the discarded ingredient and its matching unit, such as spoiled produce or a damaged container.

Prepared-food waste: record the batch or portion discarded. Do not also post all its ingredient quantities as a second discard.

Plate returns: record the event and reason separately. A sold portion is already part of theoretical recipe usage; do not consume it twice.

TURN THE RECORD INTO A SMALL TEST

Check portions: tare the plate and compare several portions against the recipe standard using a suitable scale.

Find a repeat reason: overproduction, preparation error or overportioning may call for different actions. Assign one owner and a review date.

Recorded waste cost = discarded quantity x matching recorded unit cost
Extra portion cost = extra quantity per serving x unit cost x servings

Illustrative portion check	Calculation	Result
Standard 4 oz; actual average 4.5 oz	4.5 - 4.0	0.5 oz extra
Ingredient cost \$4.80/lb	\$4.80 / 16	\$0.30 / oz
100 servings	0.5 x \$0.30 x 100	\$15.00 extra

The example shows potential ingredient cost, not guaranteed savings. Do not reuse, donate, freeze or extend the life of questionable food just to improve a waste figure. Follow approved food-safety procedures.

Sources: BCcampus: Food Costs | BCcampus: Yield Testing