

Maximize Your Inventory for Snap-Back!

Less is more! As you consider your menu for reopening, you will want to focus on cross-utilization of inventory in order to minimize excess stock and maximize usage of versatile items.

To do this, consider the following recommendations from our Sysco Chefs as you relaunch your menu for dine-in service.

Evaluate Your Menu Offerings

- Target slower moving items for elimination from your menu.
- Remove items that don't travel well, as carryout and delivery sales will continue to be on the rise.
- Eliminate dishes with single-use or limited-use ingredients.
- Reinvent recipes in order to cross-utilize your inventory ingredients.
- Consider eliminating redundant items.
- Eliminate items that are problematic or have a higher failure rate.
- Eliminate items that are labor intensive and require extensive preparation.
- Minimize inventory of items that are highly perishable or with a short shelf life.
- Consider removing low profit items in order to drive more sales to higher performers.

Cross-Utilize Inventory

- Focus on proteins first – costs are typically higher in this category.
- Limit variety and number of cuts offered for each type of protein. For example, reduce steak options from 3 to 2.
- Limit preparation styles of each protein to 1 or 2 proven options.
- Cross-utilize ingredients across multiple categories – feature steak as an entrée, salad add-on, or breakfast platter.
- Offer proteins that work well with versatile with cooking methods, have limited waste, and provide trim and end portions usable as ingredients in other items.
- Create additional flavour profiles while cross-utilizing base items, sauces, and dressing.

Maximize Inventory

New Flavour Profiles Using Existing Pantry Items

CRUSHED TOMATOES

- Marinara
- Pizza sauce
- Soups and stews
- Pasta and salad enhancer

BARBEQUE SAUCE

- Flatbread base
- Signature sauces

RANCH DRESSING

- House ranch with avocado, spices, or peppers for heat

SOUPS

- Sauces with a twist
Add thickness, puree for consistency, or use as is

Consolidate Item Variety and Redundancy

- Dressings
- Pasta shapes
- Bread choices
- Cheese choices
- Fried foods

Chef Neil Doherty, Sysco Corporate





Inventory Basics for Snap-Back!

Inventory Reduction

- Lower exposure by limiting menu items.
 - A menu with 65 items may utilize 250 ingredients, where as menu with 40 items may utilize only 200.
 - Reducing inventory increases available cash on hand.
 - 250 ingredients, average of 1.5 cases x \$40 per case = \$15,000 of inventory on hand*
 - 200 ingredients, average of 1.75 cases x \$40 per case = \$14,000 of inventory on hand*

Menu & Labour Management

- Take inventory faster and more accurately with less to count and manage costs easier with less to order.
- Turn tables faster, as customers order more efficiently with limited options.
- Analyze your menu more quickly with fewer items and ingredients.
- Reduce complexity for smoother execution and staff training.
- Increase speed of order to table with decreased prep and production time.

Ingredient Preparation

- Streamline ingredient prep with reduced inventory and cross-utilization.
- Save preparation time with limited transition from item to item.
 - A prep cook is more likely to complete (12) 30 minute tasks than (24) 15 minute tasks in an 8 hour shift.
- Reduce risk of cross-contamination, use of excess gloves, and sanitation expense.
- Increase ingredient freshness with more frequent turns of limited options.
- Eliminate unnecessary prep by purchasing quality items and pre-prepped ingredients for convenience.
 - Less staff reduces kitchen crowding and increased space between prep stations
 - Less sanitation is required.
 - More consistent finished products are produced.
- Adopt usage of recently elevated products, including soups, pre-cut vegetables, bakery items, and roasted, braised, grilled or sous vide proteins.
- Save time and money by cleaning and sanitizing fewer pans, cutting boards and pieces of equipment as a result of cross-utilization and streamlined ingredient prep.