

## Scorecard | Reducing Food Costs and Variance Gaps

While every restaurant will have a unique set of reasons why its food cost fluctuates from what is expected, having actual food costs very similar to theoretical food costs is ideal in order to position your brand for growth.

Mark your confidence level: How well does your organization execute these food cost strategies? Plus, key tips for improving how this work is done	CONFIDENCE LEVEL		
	HIGH	MEDIUM	LOW
<p><b>Every item purchased for the restaurant is matched against the invoice</b></p> <p><b>KEY TIP:</b> Conduct invoice and product checks as quickly as possible once an order arrives, as many vendors will not offer refunds or replacements if too much time has passed.</p>			
<p><b>Measuring cups, spoons, and scales are used to properly portion food during prep</b></p> <p><b>KEY TIP:</b> Have backup utensils available for when utensils need to be washed, get broken, or are misplaced so team members have backup options to use.</p>			
<p><b>High-cost, low-margin menu items are evaluated and/or eliminated</b></p> <p><b>KEY TIP:</b> Regularly evaluate menu profitability and customer preferences to ensure that the menu drives ROI. There may be seasonal differences in customer preferences and ingredient costs which can drastically affect profitability.</p>			
<p><b>Orders are directly transmitted from POS to the kitchen to avoid unrecorded sales</b></p> <p><b>KEY TIP:</b> Make sure employees have a way to log remakes, substitutions, and modifiers (with or without an upcharge) to help track product usage. Tie modifiers to a product rather than just adding text to receipts, which can significantly alter your theoretical inventory on hand.</p>			
<p><b>Processes are tracked to identify where food waste can be reduced</b></p> <p><b>KEY TIP:</b> Use an inventory management system with built-in waste tracking to make recording waste easier and more accurate. The data can be used to find patterns on when and why certain items are being wasted so that your team can develop an action plan to address excess waste.</p>			
<p><b>Customer food waste is monitored and portions are cut where possible</b></p> <p><b>KEY TIP:</b> Evaluate portion sizes offered by competitors with similar types of menus to gauge customer expectations and industry standards.</p>			
<p><b>Staff is educated and incentivized on food costs and waste management</b></p> <p><b>KEY TIP:</b> Incentivizing best practices for food costs, order-taking, and remakes will result in more accurate management of food costs and waste.</p>			
<p><b>Free or discounted employee meals are provided to build team morale and reduce shrinkage</b></p> <p><b>KEY TIP:</b> Set a limit on food allowances per shift that is within reason based on your restaurant's menu and communicate that the free/discounted meals only apply before, during, or immediately after the employee's shift.</p>			
<p><b>Food and supplies are purchased in bulk when applicable</b></p> <p><b>KEY TIP:</b> Before buying a large amount of bulk product, ensure that your restaurant has enough space for storage, or the items may be improperly stored, raising the likelihood of them getting damaged, misplaced, or not used in the right order.</p>			
<p><b>Quarterly food pricing reviews are held with vendors</b></p> <p><b>KEY TIP:</b> Research current prices and trends for key items so that you can go into each meeting with fair expectations and can use the information to advocate for your restaurant when appropriate.</p>			

See end of scorecard for rankings and additional resources

### Here are some different ways you can use this scorecard:

- Assess your current state of operations
- Create an action plan
- Prioritize where to focus
- Guide conversations with leadership

## See how you stack up

Follow the rankings below for more insight and additional resources

### If you marked “high” confidence for most items

Great work—sounds like you’re achieving next-level operational excellence to unlock new growth opportunities for your business. Interested in seeing how you compare to your peers? Download the [2023 Restaurant Operations Report](#).



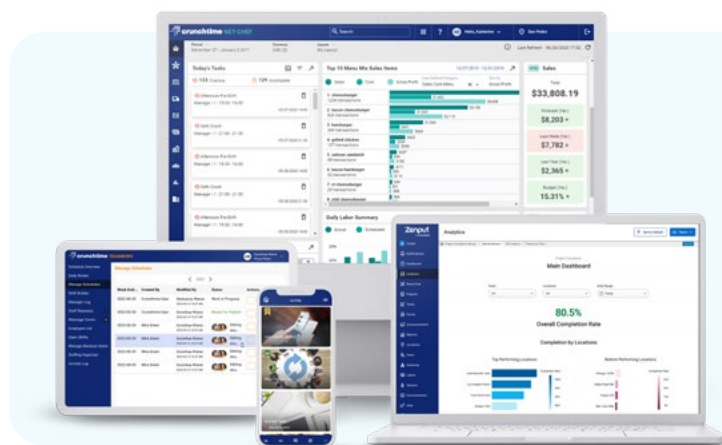
### If you marked “medium” confidence for most items

Nice job—seems like you’ve nailed the fundamentals and can continue to improve operational excellence in one or more focus areas. Next, we suggest you download [Measuring What Matters in Restaurant Operations](#) to learn the impact of operations work—from inventory management to employee development—to reduce costs, improve efficiency, increase profits, and boost customer satisfaction.



### If you marked “low” confidence for most items

Off to a good start—now that you know where you stand, you can create new goals to reach. To help you get started, we recommend downloading [The Restaurant Operators Guide to Ops Excellence](#) for a framework for achieving operational excellence with modern processes, technology, and automation.



Crunchtime is how the **world’s top restaurant brands** achieve operational excellence to grow confidently. We’re here to help your organization realize these outcomes with confidence.

For more information or schedule a personalized demo, get in touch with our team:

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