

Kitchen Food Waste Tracker (by volume) Dual Stream

This sheet is designed to be printed and used to tally food waste as it's produced in a kitchen. Daily volumes should be normalized by covers being served or hotel occupancy for analysis.

This sheet tracks Pre-Service Food Waste, or waste generated in the kitchen during storage or prep, and Post-Service Food Waste, or food wasted due to overproduction or leftover on guests' plates. Find more information on the benefits of dual stream food waste separation <u>here</u>.

Use this worksheet as a template to develop a food waste tracker customized to your operation.

Date	Bin Location	Pre-or Post -Service Food Waste?	How many bins ?	Bin Size? (gallons)	Initials
Ex. 2/14	Main Dishwasher	Post-	3.5	55	SK

Date	Bin Location	Pre-or Post -Service Food Waste?	How many bins ?	Bin Size? (gallons)	Initials



Kitchen Food Waste Tracker (by weight) Dual Stream

This sheet is designed to be printed and used to tally food waste as it's produced in a kitchen. Daily weights should be normalized by covers being served or hotel occupancy for analysis.

This sheet tracks Pre-Service Food Waste, or waste generated in the kitchen during storage or prep, and Post-Service Food Waste, or food wasted due to overproduction or leftover on guests' plates. Find more information on the benefits of dual stream food waste separation <u>here</u>.

Use this worksheet as a template to develop a food waste tracker customized to your operation.

Date	Bin Location	Pre-or Post -Service Food Waste?	Waste Weight (lb) full bin (lb) - empty bin (lb)	Initials
Ex. 2/14	Main Dishwasher	Post-	17	SK

Date	Bin Location	Pre-or Post -Service Food Waste?	Waste Weight (lb) full bin (lb) - empty bin (lb)	Initials
Ex. 2/14	Main Dishwasher	Post-	17	SK