

# STEPS RESTAURANTS CAN TAKE TO COPE WITH SUPPLY CHAIN DISRUPTION

Looking for best practices to help you navigate supply challenges and maximize profits? Consult this handy checklist to get started.

## Rethink Your Restaurant Menu

Keep food costs low and profit margins high, by streamlining your menu offerings.

- **Identify Key Ingredients:** Develop a list of all your core ingredients to help with menu planning. Identify spices, produce, or other items that are signature flavors for your dishes and purchase them in larger quantities from your restaurant supply store to reduce food costs while stocking up.
- **Pick Adaptable Proteins:** Stick with versatile meats and seafood to create a variety of dishes with the same base ingredients. For example, chicken breasts are great for sandwiches, salads, entrees, and appetizers.

## Minimize Waste

[17 percent](#) of diners don't finish their dine-in meals, which can contribute to higher food waste and food costs.

- **Check Your Portions:** Are you known for heaping portions that often result in leftovers? If so, maybe it's time to scale back on your plates. Reducing portions can mitigate food waste and improve your food costs.
- **Hit the Freezer Section:** Stock up on quality frozen fruits and vegetables. Not only are they preserved when fresh, but they keep for months and are easy to thaw for a wealth of delectable dishes.

- **Practice Inventory Management:** A consistent system of tracking your inventory will help you identify issues like spoilage, over purchasing, spillage, and more.
- **Store Items Properly:** Ensure your entire staff is trained on proper storage techniques to avoid waste due to spoilage or cross-contamination.

## Maximize Labor

Whether you are short-staffed or just wanting to reduce labor costs, you can plan menus to optimize your labor force.

- **Create Straightforward Menus:** Easy-to-execute menu items allow teams to effectively prepare a meal without needing extra back of house labor.
- **Purchase Prepared Items:** Buying wholesale items that are already portioned allows chefs to spend less time prepping and more time focused on cooking. Sliced cheese, formed burger patties, cauliflower "rice," and pizza dough are all great items to have on hand.

