

MAXIMIZE SAVINGS AND EFFICIENCY WITH BULK BUYING

Bulk purchasing can help small restaurants improve food costs, streamline inventory, and enhance operations. Here's how to make it work for you.

1 EVALUATE YOUR MENU AND BUSINESS NEEDS

Look at your dishes, check sales trends, and forecast a list of ingredients based on demand to reduce over or under-purchasing.

- Identify the most-used ingredients based on menu offerings.
- Incorporate seasonal items for cost savings and creative specials.
- Prioritize non-perishables like dry goods, canned items, oils, and spices.

2 KEEP INVENTORY ON TRACK

Use an organized inventory system to manage bulk purchases effectively, preventing over-purchasing and spoilage.

- Use an inventory management system to monitor stock, usage, and expiration dates.
- Adopt the FIFO (First in, first out) method to reduce waste and spoilage.
- Audit regularly to adjust orders for slow movers and high-demand items.



3 LEVERAGE YOUR SPACE

Before buying in bulk, assess your kitchen's storage capacity. Efficiently organized spaces can accommodate more bulk items while preserving quality and freshness.

- Assess refrigeration, shelving, and storage capacity before bulk buying.
- Use stackable bins and air-tight containers to optimize space and keep items fresh.
- Organize storage areas strategically to accommodate bulk items.

4 WORK WITH A REPUTABLE WHOLESALE SUPPLIER

Partner with a trusted supplier who can offer high-quality products at competitive prices, ensuring timely delivery and consistent ingredient availability.

- Partner with suppliers offering a consistent supply of quality products at competitive prices.
- Reliable suppliers ensure timely delivery or curbside pickup options to reduce kitchen disruptions.
- Source premium ingredients through their trusted network of direct suppliers.

Ready to boost your restaurant's efficiency and save money?
Visit CHEF'STORE for all your bulk restaurant ingredients and supplies.