



Tomasz Szuba, MBA

**FWL Platform meeting:
solutions to key challenges
– better planning for
hospitality industry
(hotels)**



All rights reserved

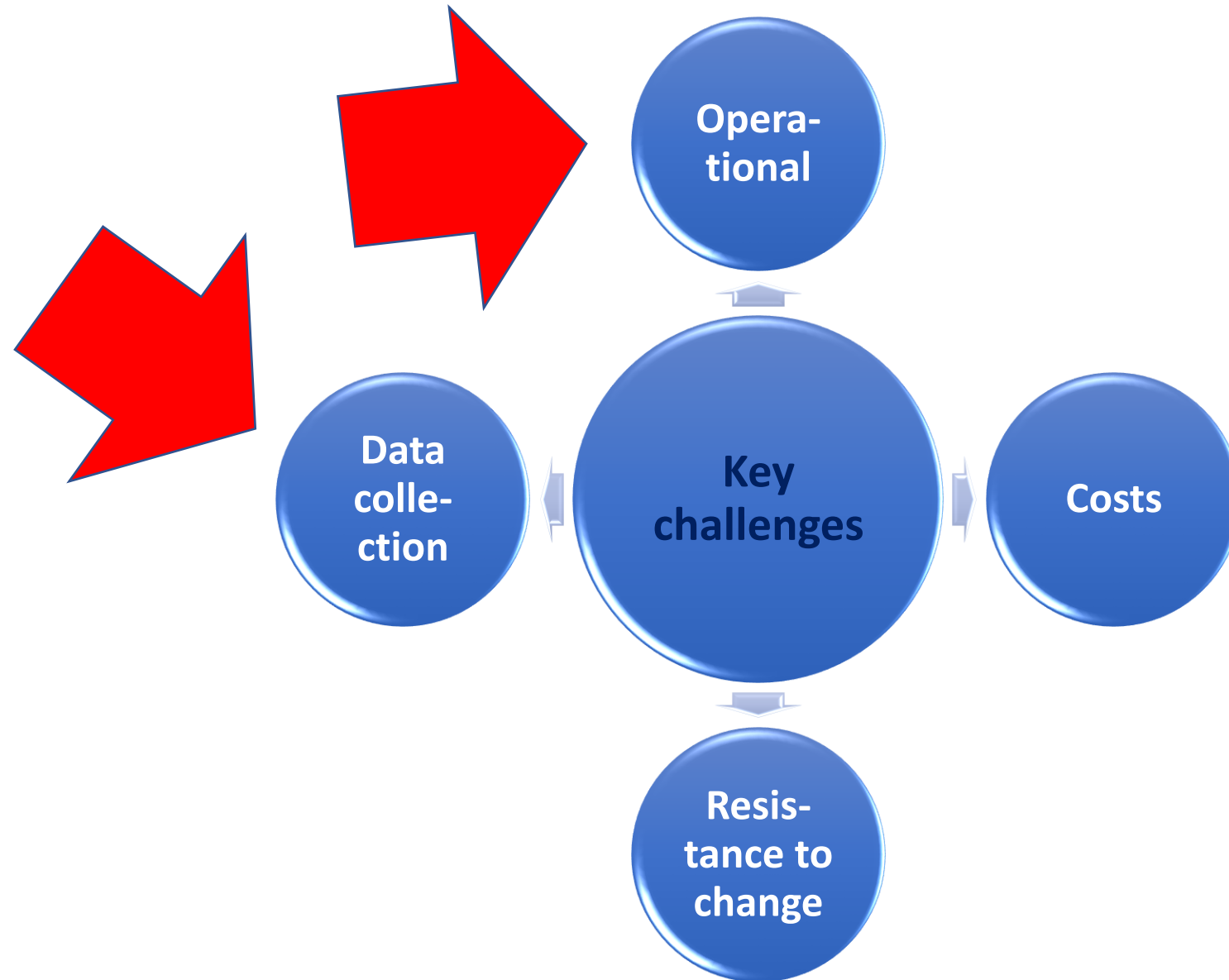
Who we are...

1. HOW MANY?
2. WHAT?
3. WHEN?
4. WHY?
5. HOW MUCH?
6. IMPROVE



**Food waste management
group**

Key challenges and solutions (mostly for hotels, canteens)



What causes food waste the most?



Definition of overproduction: processed but not eaten



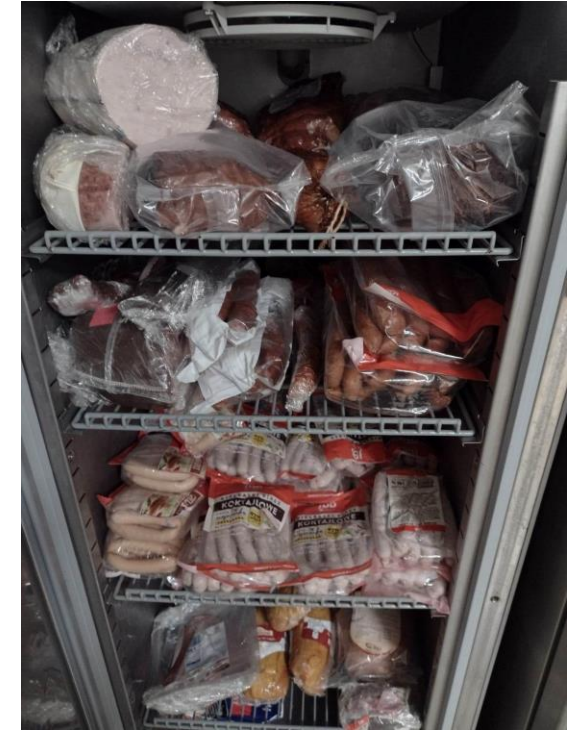
**Served,
not eaten**



Leftovers

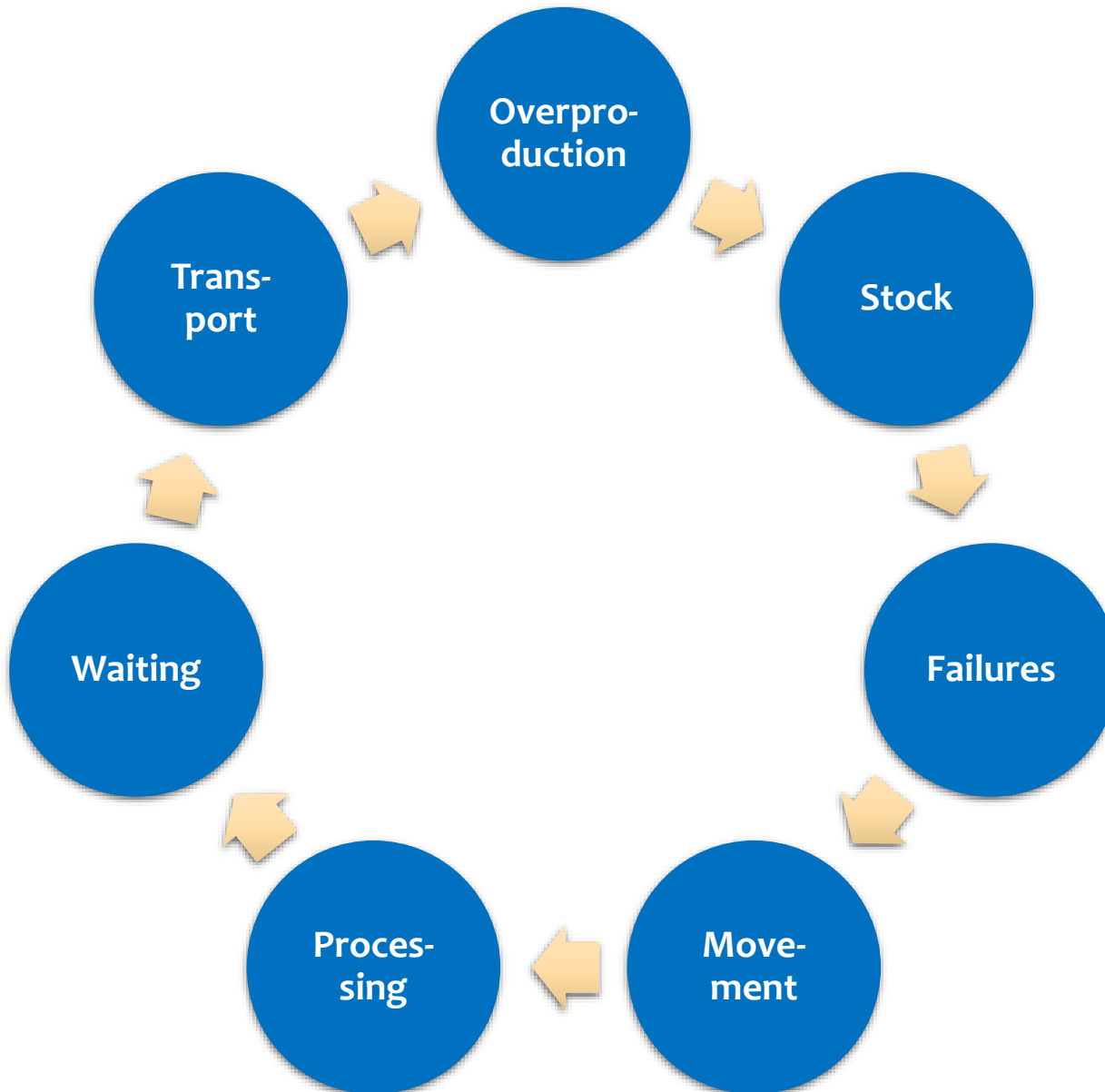


**Not served,
not eaten**



Storage room

Overproduction in kaizen



Which *muda* is the worst?

- **Consequence of fear**
- **Illusion of safety**
- **Just in case**
- **Leads to huge loss**
- **Should be treated as crime**

What causes overproduction?



breakfast	lunch	dinner	
0,53 kg	1,13 kg	0,71 kg	➔ Kitchen prepares per guest
0,39 kg	0,69 kg	0,39 kg	➔ Average guest eats

**200 000 EUR
of loss p.a.**

Solution: planning based on data not intuition

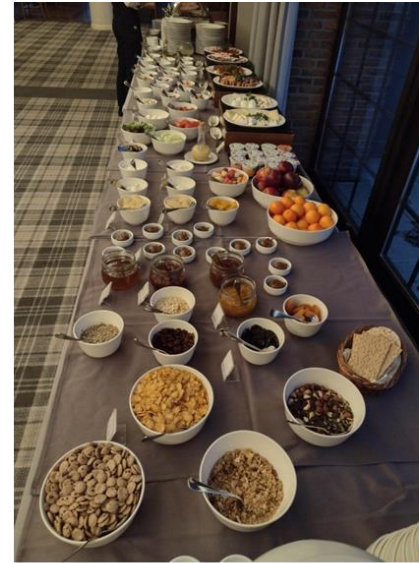
**Average
consumption
indexes (ACI's) for
each dish served**

- Scrambled eggs: 55 grams
- Ham: 10 grams
- Cheese: 15 grams
- Salad X: 22 grams
- Salad Z: 15 grams
- Cake: 25 grams
- Etc.

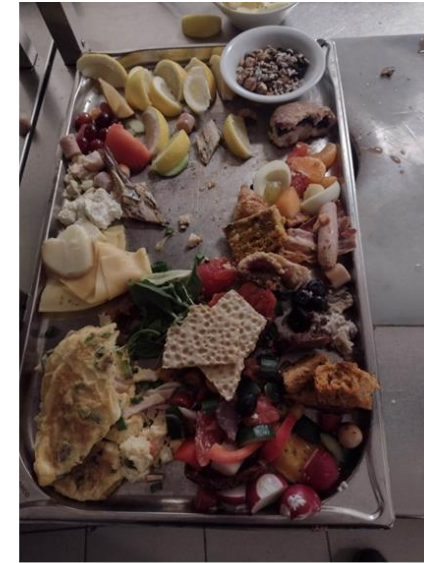
How to calculate average ACI's? 'Warren Buffet formula'



Served



Served,
not eaten



Leftovers

Number of guests

Adjusting production to demand and linking with recipes

Jadłospis na wtorek, 05.04.2022

DO UGOTOWANIA

Liczba osób		Łącznie na 1 osobę	Wartość energetyczna	Węglowodany	Białko	Tłuszcze	Do przygotowania dla 420 osób
420		515 g	187 kcal	62 g	24 g	15 g	216,3 kg
DANIA		porcja					na 420 porcji
Zupy :	Krupnik jaglany	100 g	44 kcal	8 g	1 g	2 g	42,0 kg
SKŁADNIKI:	Woda	80 g	0 kcal	0 g	0 g	0 g	33,6 kg
	Kasza jaglana surowa	8 g	28 kcal	6 g	1 g	0 g	3,4 kg
	Pietruszka natka	2 g	1 kcal	0 g	0 g	0 g	0,6 kg
	Mix warzywny	20 g	5 kcal	2 g	0 g	1 g	8,4 kg
	Sól	1 g	0 kcal	0 g	0 g	0 g	0,4 kg
Drugie dania :	Mielony drobiowy	75 g	206 kcal	13 g	18 g	9 g	31,5 kg
SKŁADNIKI:	Jaja (1j - 00gr) - surowe	10 g	14 kcal	0 g	1 g	1 g	4,1 kg
	Mąka pszenna typ 500	3 g	11 kcal	2 g	0 g	0 g	1,3 kg
	Cebula	5 g	2 kcal	0 g	0 g	0 g	2,0 kg
	Bułka paryska (pszenna)	8 g	22 kcal	4 g	1 g	0 g	3,4 kg

For how many guests we prepare food?

How much food we cook per meal (in grams)

How much food should we prepare in total (in kg)

Average consumption index for soup (in grams)

Raw materials and proportion: how much and what we should take in order to cook defined volume

Thank you!

Contact:

Tomasz Szuba, CEO: + 48 604 179 122

tomasz.szuba@venturishoreca.com

www.venturishoreca.com

www.facebook.com/KuMinSys/

blog.venturishoreca.com

www.linkedin.com/company/venturishoreca/

www.linkedin.com/in/tomaszuba/

