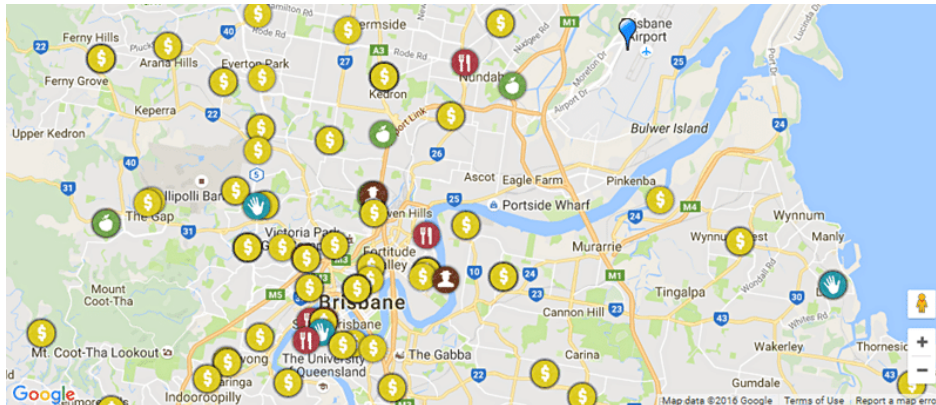


Find a local farmer close to you via the localharvest.org.au.



18. Be kitchen intelligent – understand how money is spent

[Kristy and Matthew Krueger of iChef](#) share a few restaurant business plan tips on ‘kitchen intelligence’:

1. Come up with regular reviews of menu costs to make sure you are not selling your menu short.
2. Conduct weekly stocktakes to determine food cost percentage so you know what changes you need to make.
3. Set stock holding levels for particular days of the week. This will help prevent stock loss due to over-ordering.
4. Setting preparation par levels over kitchen preparation is as important, this will ensure freshness of food products.

PUT YOUR FINANCES IN ORDER

19. Track your inventory and food cost

It may be best to track food costs on a daily basis so you know where they are each day. So if you start noticing that food costs are 5% too high, that’s when you know you’ve had a soft month, that you’ve been selling too much of this or probably not enough of that.

It also helps to look at what menu items are not selling so you know if you will need to make adjustments on ordering, dishes, and the menu to compensate for food costs.