

Paul Kuck of sustainablefoodservice.com shares that:

It's great to *purchase Energy Star rated equipment* that will reduce the long term cost of your restaurant. Items like refrigeration, ice machines and ovens can be found for the same up-front cost as standard efficiency units.

124. Conduct an energy audit

Do regular checks on everything that uses electricity, including those that use gas or other fuel. An energy audit will help you see clearly where you are spending the most money and where you are overspending, allowing you to make adjustments and lower your overall expenses.

WATCHING YOUR WASTE

125. Be creative with the scraps

Educate your employees on the importance of not wasting food by using every piece of a product.

126. Manage Kitchen Waste and Spoilage

Too much waste in the kitchen often leads to rising food costs. So it's important to always remind your employees of the common practices that prevent food waste.

- Store and handle food properly
- Accurately measure portion sizes
- Avoid preparing large quantities of food in advance
- Avoid purchasing too much inventory.

[What can we do about food waste?](#) Fresh facts for restaurant, catering and hospitality staff.



Train and monitor your kitchen staff. Pay attention to what is usually in the kitchen's trash cans so you know what's being wasted. This will help you keep your food costs under control.

Now that you have all these great tips and ideas to choose from, coming up with a strong business plan for your restaurant shouldn't feel like a total burden anymore!

We bet you have even already thought of more great tips and ideas yourself as you were going through this list, right? The key is be one with your business – to know exactly what it is, inside and out, so you also know exactly what your customers would love and remember about your restaurant.