

Waste Management System

for busy commercial kitchens



1-800-585-2084

www.thomasfindlay.com

Waste Management System

The challenge

In a busy managed catering facility monitoring waste food costs and subsequently adjusting order quantities, changing some working practices or involving staff in additional training programmes can produce significant savings in food costs.

The first steps in a proactive campaign to reduce costs involve monitoring waste costs and understanding the underlying causes.

Armed with this knowledge kitchen management staff can introduce a range of measures to drive food waste costs down.

On-going monitoring of actual food waste costs is then essential to confirm the effectiveness of any programmes introduced.



The solution

Thomas Findlay have developed, and successfully deployed, a monitoring and reporting system which combines simplicity and speed of use for kitchen crew with accurate and detailed management reporting.

A weigh scale and associated electronics located in the kitchen area is used to weigh the waste food and to enter a "loss code" indicating the reason for wastage.

Data from each weighing is then collated at a facility manager's PC and, on a weekly basis, used to generate an Excel spreadsheet detailing the overall waste food cost along with a variety of breakdown detail, a "trend" graph and a bar graph illustration of the overall reasons for loss.

The system operates either with "one kitchen-one manager" or where one supervisor manages several kitchens, results from a number of kitchens can easily be combined into a single top-level report.



Carry your management data with you

A tiny keyring memory unit allows the kitchen manager to extract the waste data from the kitchen system and quickly transfer it to his PC.

The kitchen system and the keyring can hold several weeks worth of data in typical use.



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Straightforward management operation

Each unit manager carries a key ring memory device (stainless steel, waterproof, shockproof).

Data may be picked up from the scale at any time of the week but generally the unit manager would collect data at the end of a week when (s)he is ready to prepare a final report.

The most recent 1000 weighings are always copied from the scale to the keyring the PC software will determine which data is required for the current report.

Start the report generator program and touch the keyring memory to the dedicated reader the software generates a detailed waste report in industry standard format for printing, emailing, circulation and archiving.



3 step kitchen crew operation

1. Place the food waste container on the scale
2. Touch one key to select reason for loss
3. Scale collates the following data
 - Time/date of weighing
 - Net weight
 - Loss code



Detailed spreadsheet reporting

Cost breakdown

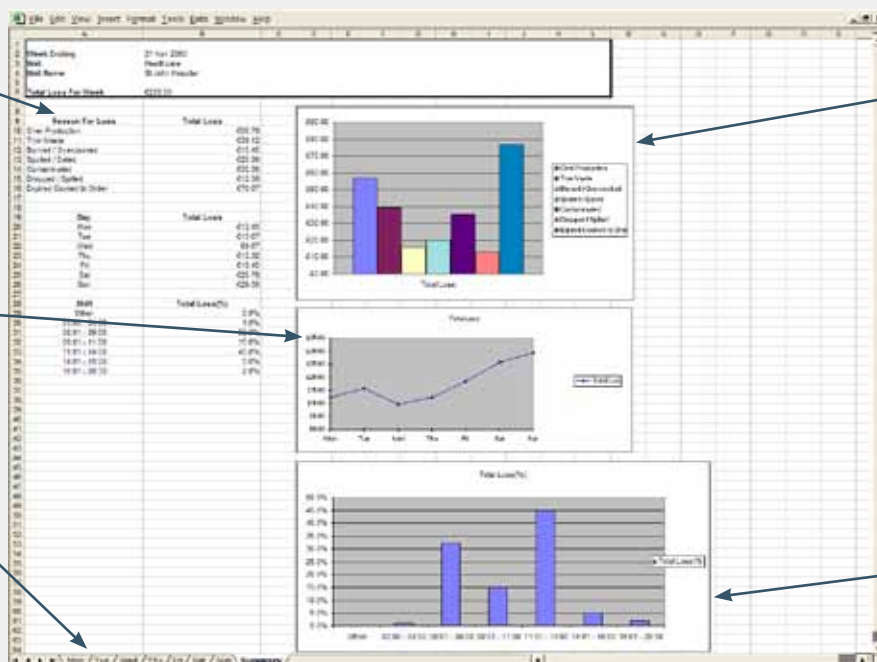
Overview of complete week's waste costs broken down by day & shift

Trend analysis

Trend graph reveals performance levels throughout the week

Drill down

View similar detailed reports for each day of the week



Analyse loss

Bar chart shows your problem areas at a glance

Breakdown by shift

Track waste costs on a shift-by-shift basis



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Scale system	
Capacity	22kg X 0.2kg display increments (or 50lb X 0.1lb factory option)
Weighing platform size	Approx. 350mm X 280mm (13.8 X 11)
Manual entries	One touch key for up to 8 loss codes, for example:- Over production Trim waste Burned/overcooked Spoiled/dated Contaminated Dropped/spilled Expired cooked to order Other
Power requirements	230VAC 50Hz (or 110V AC 60Hz factory option)
Physical dimansions	Approx. 350mm(l) X 390mm (w) X 135mm(d) (13.8" X 15.4" X 5.3") Weight 6.8kg (15lb)
Memory capacity	Approx. 1000 weighings with following data retained for each :- <ul style="list-style-type: none"> • Time/date • Loss code • Weight <p>NOTE typical usage figure suggest a maximum of about 175 weighings per week</p>
Keyring memory	
Size	Approx. 25mm X 50mm X 6mm thick (1" X 2" X ¼")
Weight	30g (1oz)
Colors available	Blue as standard (yellow, green, red, black special order)
Construction	Closed stainless steel canister, waterproof, shockproof
PC	
Memory reader	Connects to serial (RS232) port (USB as factory option) Can be attached by double sided tape or "hook & loop" tape to convenient part of PC, monitor etc.
Operating systems supported	Windows 95 or later
Spreadsheet generation	Requires Excel/Office 97 or later to be already installed on manager's PC
Documentation	
Operator manual	Each system is provided with comprehensive operation manuals for both kitchen crew and unit manager

