


# FOOD WISE HONG KONG CAMPAIGN

## FEATURE ARTICLE ON FOOD WASTE REDUCTION

Name of Organization:	Maxim's Caterers Limited	
Nature of Business:	Food & Beverage/Restaurant	
Area of Application:	Stock Control	
Reference No.:	FW2013002_FB	

### BACKGROUND / PROBLEM

Maintaining an optimal stock level requires an effective demand forecasting and efficient stock control. Finding the right balance with an accurate estimation of raw materials is vital to food quality and helps to minimize wastage.

### OPTIMAL STOCK CONTROL IS KEY TO MINIMIZE WASTAGE

From raw materials/demand forecasting to stock control, the Japanese sushi chain restaurants of Maxim's Group has system in place to minimize wastage since a majority of items offered in their menus are perishable seafood items.

#### Demand Forecasting System

Using the demand forecasting system, store managers can base on historical sales performance data to forecast raw materials needed, which helps to maintain an optimum level of stock and minimize wastage. The system caters the fluctuations of sales on weekdays and weekends in order to increase the forecast accuracy.

#### F.I.F.O. (First-In-First-Out) Mechanism

In order to achieve an efficient stock management, the first-in-first-out approach is applied by implementing a color coded labeling system. Labels of different colors are used to indicate the production dates of the raw



*Labels of different colors indicate the production dates of raw materials*

materials on a first-in-first-out basis so that chefs can prepare dishes according to the color-coded labels.

## **ACHIEVEMENT**

Having both the demand forecasting system and F.I.F.O mechanism in place, the benefits are :

- Store managers order raw materials according to the forecast and minimize excessive stock.
- Food cost is better controlled as raw materials are better utilized with reference to the consumption date.
- Food quality is maintained leading to less spoilage.

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