

HOW TO MANAGE YOUR FOOD INVENTORY



Here are a few tips on how to avoid wasting food and manage your inventory as efficiently as possible.

Make sure every meal is nutritionally balanced

BCC menus have been specially developed to ensure healthy breakfasts are served every day of the week, with at least one item from each of the following food categories:

FRUITS AND VEGETABLES

Fresh, cooked or preserved, (fruit cups, applesauce, dried fruit, etc.)



PROTEIN FOODS

Milk, cheese, eggs, etc.



WHOLE GRAINS

Cereals, bread, breakfast cookies/bars, crackers, etc.



PLAN A « LEFTOVER BUFFET » !

What do you mean by a «leftover buffet»?

It's basically a mix-and-match menu designed to clear out your pantry.

Why is it a good idea?

It's a great way to use up what you have in stock before your next delivery.

What does it involve?

It's simple. Vary what you serve to each classroom, based on what is in your inventory. We nevertheless suggest you try to offer the same items to everyone in the same classroom, in order to avoid conflicts.

Here's what a «leftover buffet» morning might look like when serving to individual classrooms

- Some classes would get a combination of bread, cheese and vegetables
- Some would get Cheerios, milk and dried fruit
- Others would get granola, yogurt and fresh fruit

If you have a central breakfast serving area

Put out everything you have on hand and let children choose one food from each category.

Tips on avoiding waste

- Place a **label** on the bins used to distribute food to classrooms and ask teachers to indicate the estimated quantities for the next meal.
- Ask teachers to return any UNEATEN items to the food preparation area immediately.

Please see the Food Supplies section of our [Tips and Recommendations](#) for further details.