METAFOODX / OPERATOR WORKSHEET

Commercial kitchen production sheet

One item, station and service per sheet. Fill digitally or print; no automatic calculations.

Date / location / station / meal period / chef

Menu item / recipe / weight unit (lb or kg) / portion size in the same unit

Expected covers / item selection rate / source and comparable services

Planned item quantity = expected covers x selection rate x portion weight. Enter 40% as 0.40. If using measured item weight per cover instead, do not multiply by selection rate again.

Calculated quantity / chef adjustment and reason / final planned quantity

First batch / reserve capacity / cook time / latest refill decision time

Refill trigger / person responsible / stockout and service-quality safeguards

Hypothetical example: 240 covers x 0.40 selection x 0.25 lb = 24 lb planned. A chef might stage 16 lb first and retain capacity for 8 lb more; this is not a universal batch rule.

Actual covers / actual quantity produced / time of final batch

Use net food weight after subtracting the container tare. Apply your approved food-safety procedures; this sheet does not authorize reuse, donation or holding decisions.

Close the service and set the next plan

Reconcile the food before interpreting the result.

Actual produced / unserved return / service loss / transfers out (same unit)

Estimated quantity taken by diners = produced - unserved return - recorded service loss - transfers out. This is not necessarily eaten: plate waste requires separate measurement. Record other adjustments and investigate a negative result.

Return destinations: retained / donated / composted / other disposal (same unit)

These destinations partition the unserved return; do not add them to that return again. Do not count retained food as new production a second time when reconciling transfers.

Plate waste measured separately / sampling scope / unit / missing coverage

Expected recording events / valid recorded events / missing records and corrections

Run-outs and times / substitutions / guest feedback / quality checks

Next comparable service: one change / reason / owner / review date

Hypothetical reconciliation: 24 lb produced - 3 lb unserved - 1 lb service loss - 0 transfers = 20 lb taken by diners. Unserved per cover = 3 / 240 = 0.0125 lb. Neither figure proves purchasing savings.

Bring this sheet and its source records to a Metafoodx demo. Read the daily production review guide at metafoodx.com for the review workflow.