Practice of reducing food waste

Xueyou Chu

Vice President of Public Relations

Inner Mongolia Xibei Catering Group Co.,Ltd

About Xibei 关于西贝

Inner Mongolia Xibei Catering Group Co.,Ltd

Xibei is an outstanding representative of northwestern Chinese cuisine and one of the most successful local restaurant chain brands.

Xibei insists on quality assurance, and dedicates to providing delicious and healthy food to the consumers by carefully selecting the best food materials. So far, we have more than 300 stores in 57 cities in China.

Reduce food waste and lean management

Reducing food waste is a crucial achievement of xibei's continuous lean management. By improving the processing technology of food production and processing, it can reduce food waste in the production and supply chain, can make fuller and more efficient use of food, , so as to improve the food utilization rate.

Food Waste Reduction China Action ——Xibei and Save 12.3
西贝与Save12.3 平台 ——连锁企业减少食物浪费实践

行业倡议
Industrial Initiative on FLW

餐饮精益管理工作坊
Initiate Reducing FLW & Lean Management Workshop

消费者与企业调查
Conduct industrial and consumer survey

国际管理工具引入及应用
Introduce Practical tools for chain restaurants to evaluate and reduce food waste (Cooperating with WRAP and EU Refresh)

SAVE
爱食免"费"
12·3

How to reduce waste—lean management of eight types of waste

如何减少浪费——精益管理八大浪费

1、不良品的浪费   2、生产过剩的浪费

　　waste of defective products   waste of over

production

3、库存的浪费   4、搬运的浪费

　　waste of stock   waste of cartage

5、等待的浪费   6、动作的浪费

　　waste of waiting   waste of action

Main Actions 主要内容

1、Stores' Operation management: accurate report, sub-period processing

门店运营管理：准确报货、分时段加工

2、Headquarter's processing support: rapid maturation, small-batch processing

总部工艺支持：快速成熟、小批量加工

3、Waiters' consumption reminding: package, less order, promotion

服务员消费提醒：打包、少点、促销

1

Operation management

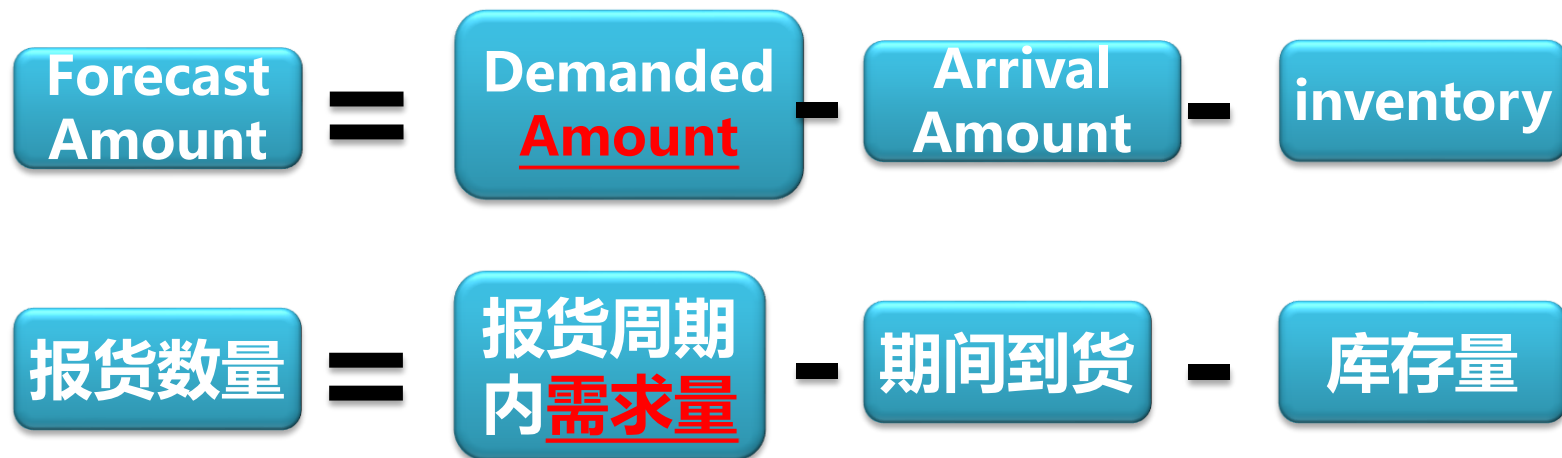运营管理

Accurate report and sub-period processing

准确报货与分时段加工

Reduce the waste of stock

减少库存的浪费

Sub-period process according to forecast, to avoid waste of over production

根据预估量分时段加工，避免加工量大的浪费

Forecast Amount = **Demanded Amount** - **Arrival Amount** - **inventory**

报货数量 = **报货周期内需求量** - **期间到货** - **库存量**

Sub-period process according to forecast, to avoid waste of over production

根据预估量分时段加工，避免加工量大的浪费

Introduction of visual management system, real-time visualization of dish sales and surplus.
According to the prediction system, improve the accuracy of sales prediction, and avoid more food waste after the meal.

引入可视化看板管理，菜品销售剩余量实时可视化；
根据菜品预估系统，提高菜品预估准确性，把握销售节奏，提高菜品售卖准确度，降低餐尾剩余量.

Purple：stock shortage

White：normal

Gray：sale out

Make the best use of the material, to enhance the utilization value o surplus food
物尽其用，提升剩余食物利用价值

A: The minced meat of mutton kebabs

羊肉串下脚料、碎肉

B: Chopped bunching onion

大葱的葱绿

2

Processing support

工艺支持

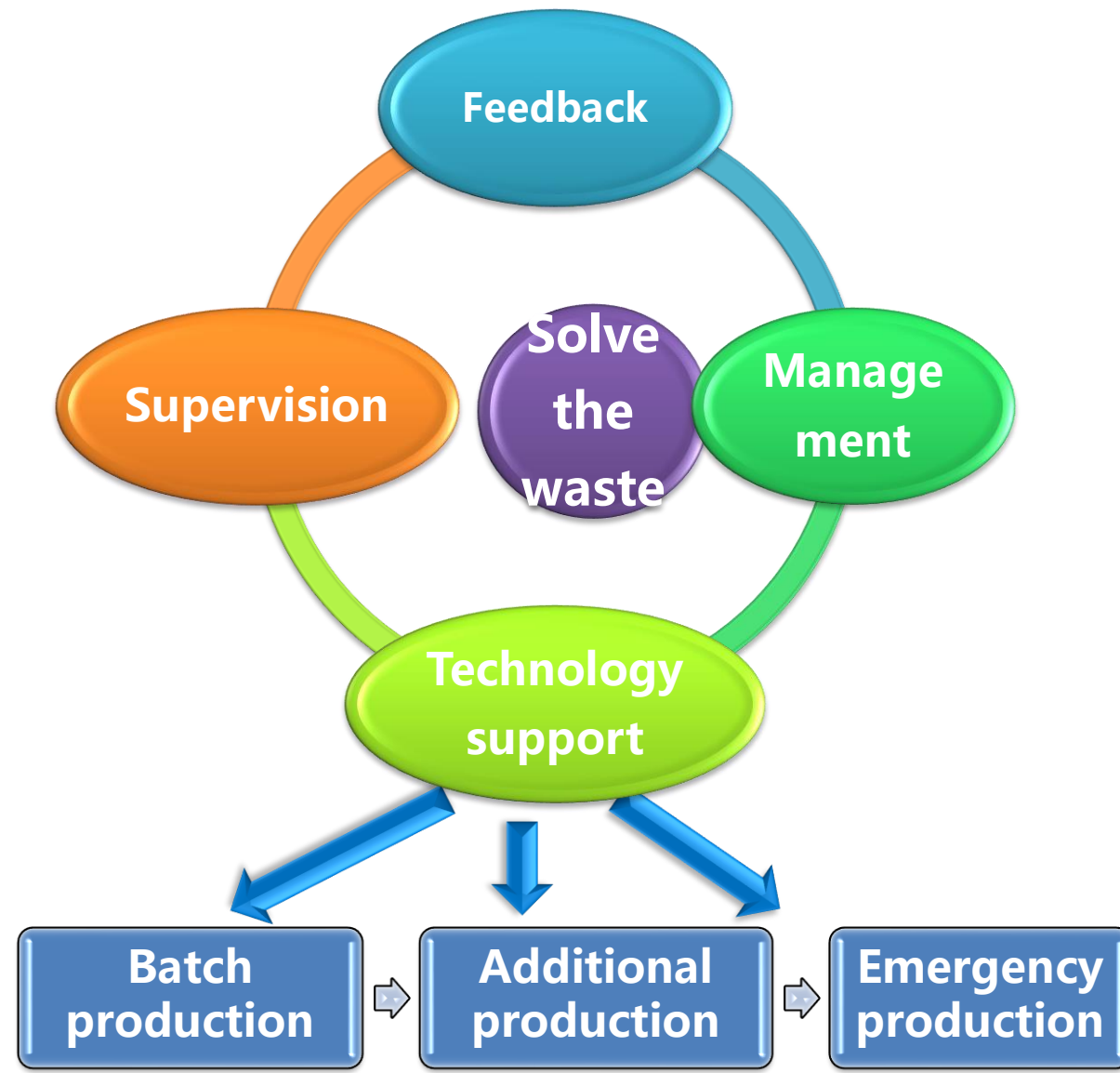## Rapid readiness, small-batch processing

快速成熟与小批量加工

Reduce the waste of over production

减少生产过剩的浪费

Thoughts to reduce waste

解决浪费的思路

Mode of production

One-piece flow of Oat rolls with sauce

浇汁莜面单件流

Miniaturization of packaging

1 seasoning package to 1 single piece production standard

包装小型化　料包1份包对接单件生产标准

Optimization processing guide sets standard of 12pcs、6pcs、1pc

优化作业指导书　制作12份、6份、和1份标准

Braised pickled Chinese cabbage

烩酸菜

Meat sandwich with fried meat

肉夹馍炒肉

3

Waiters

服务员

Consumption reminding

消费提醒

Reduce the waste of defective products

减少不良品的浪费

Decent waiters' consumption reminding
服务员消费提醒到位

Order：remind the quantity/check orders/ask special dietary requests

餐前点菜：菜量提醒│核对菜品│询问是否忌口

Promotion between meals: The remaining dishes of the first half period is promoted in the second half period.

餐中促销：剩余较多的菜后半段推销

Package after meals: remind to pack the left dishes (doggy bags)

餐尾打包：提醒打包

How well does it work?
效果如何？

Total monthly savings from waste reduction：RMB 0.9225 million （Beijing）

北京门店单月剩余浪费共节省：92. 25万

Annual savings of 44. 28 million RMB

I ❤ 莜

yóu

西贝
莜面村