

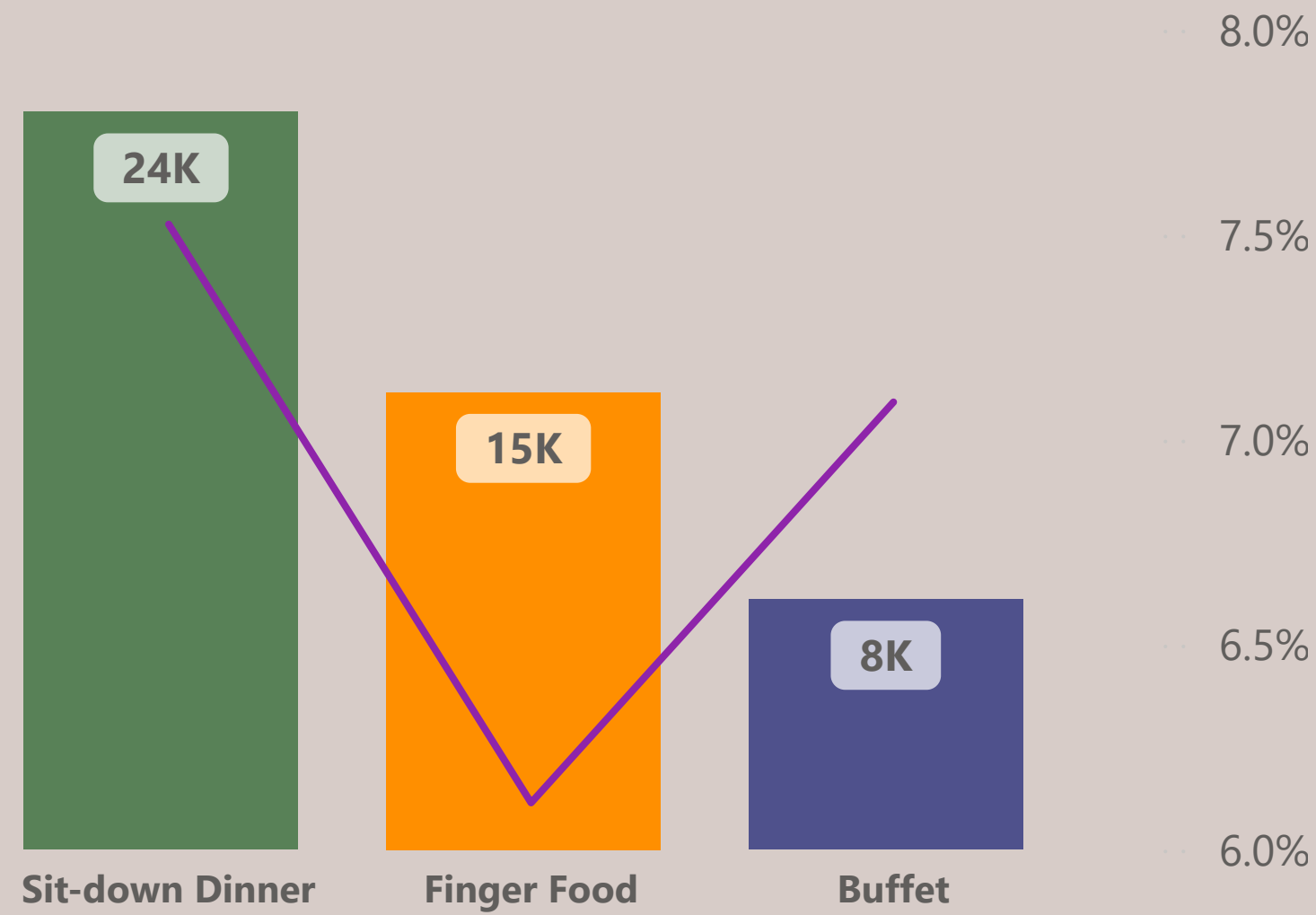


GraceyBee's Restaurant

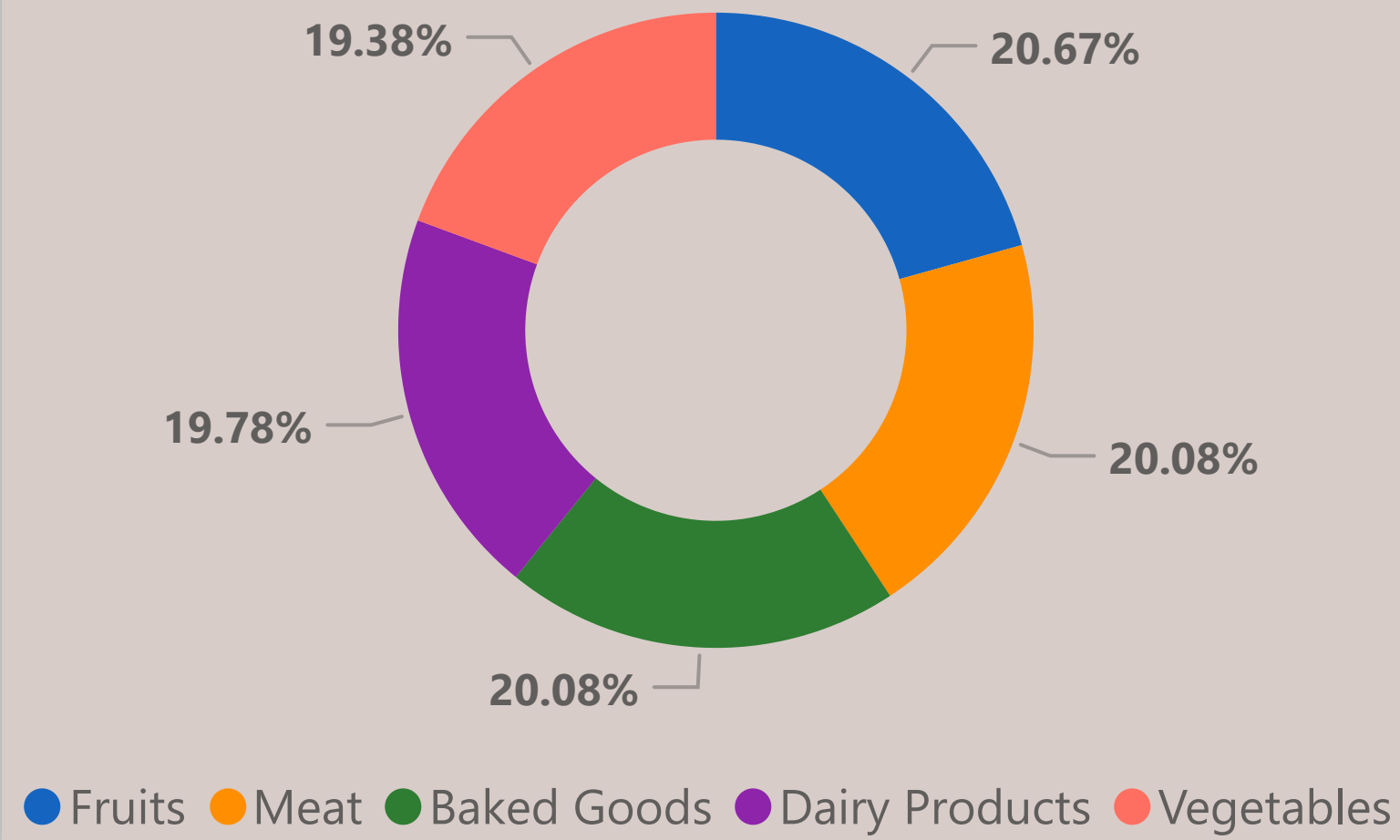


FOOD WASTAGE ANALYSIS

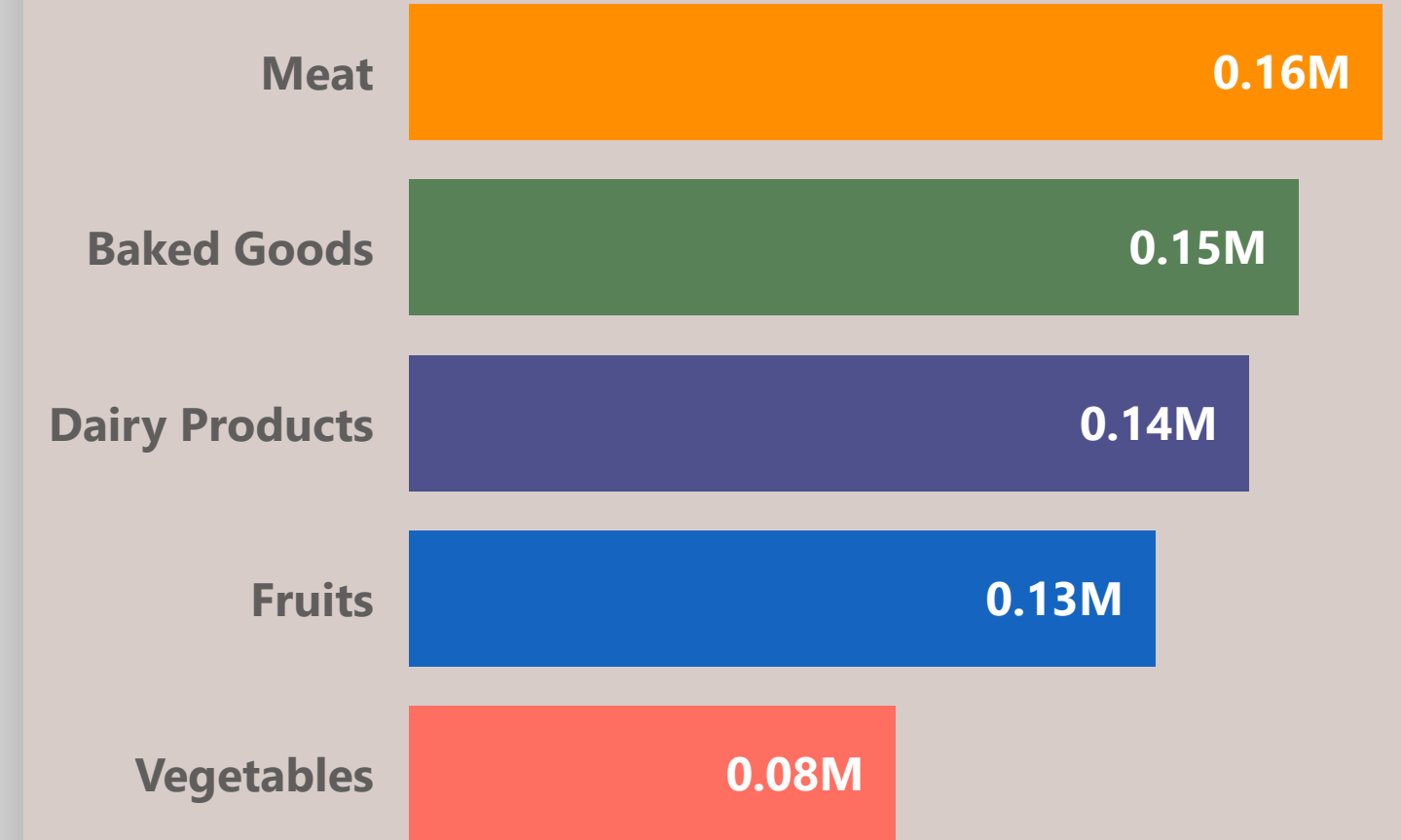
Food wastage and WasteRate by Preparation Method



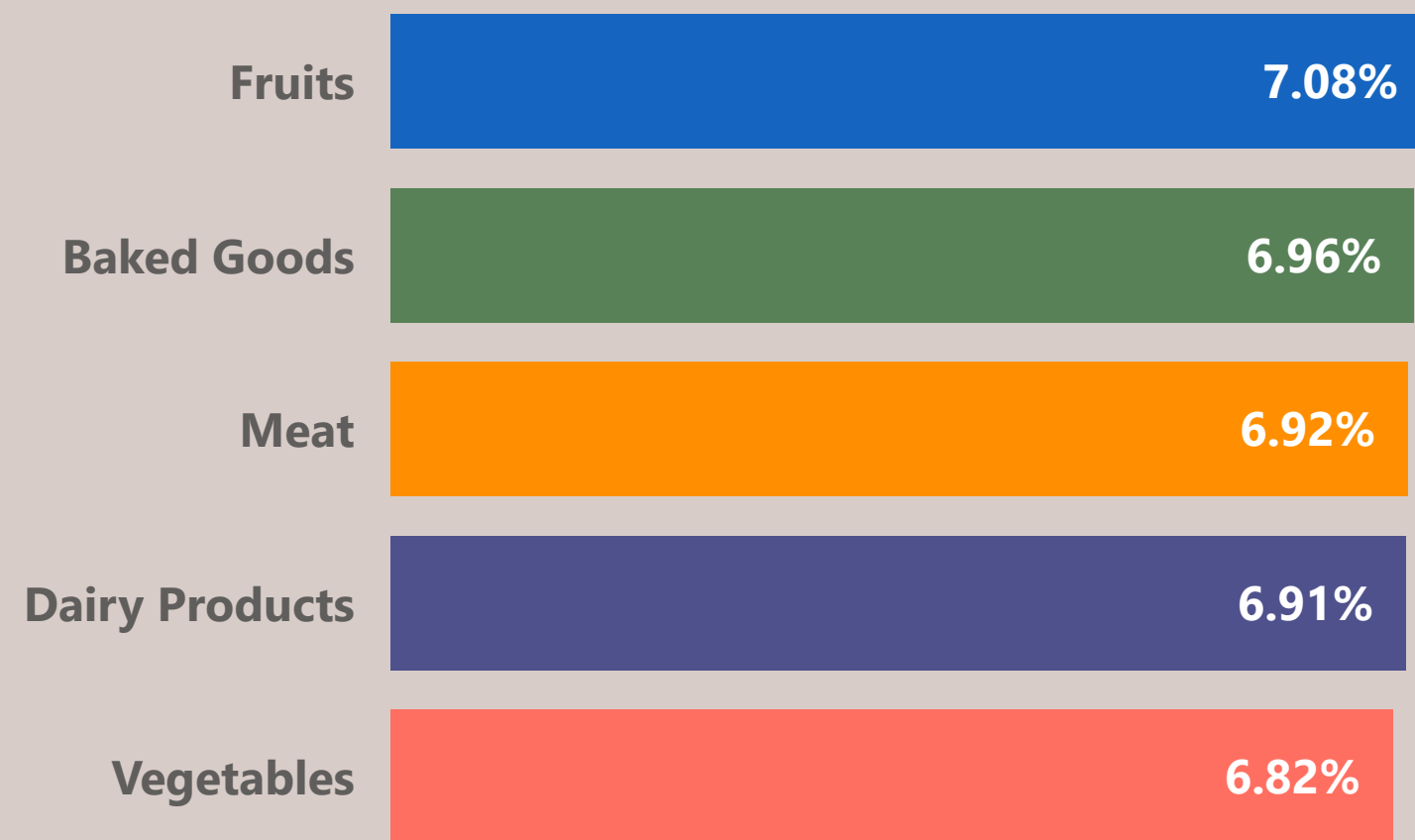
Average of Food wastage by Type of Food



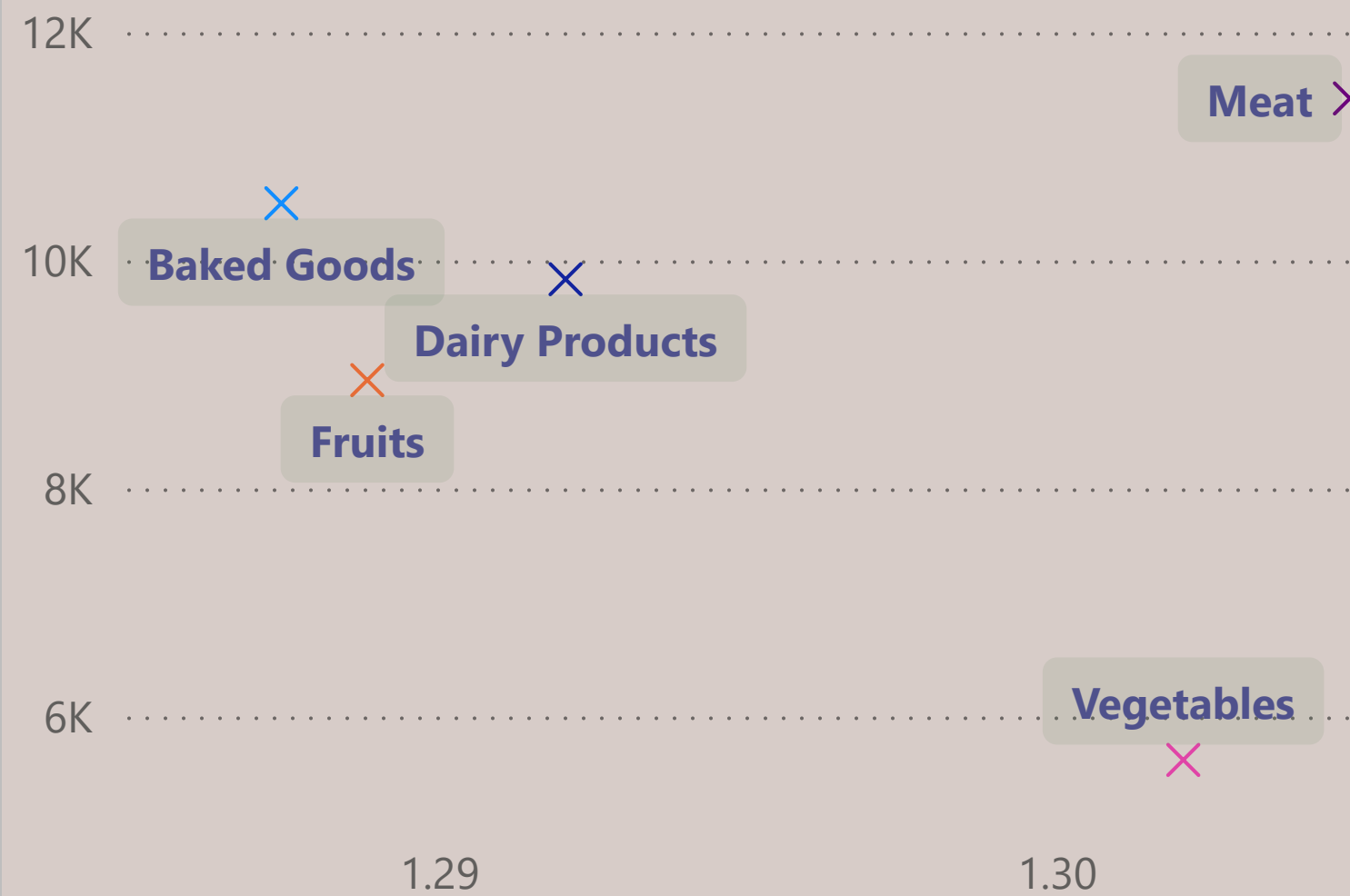
Quantity of Food by Type of Food



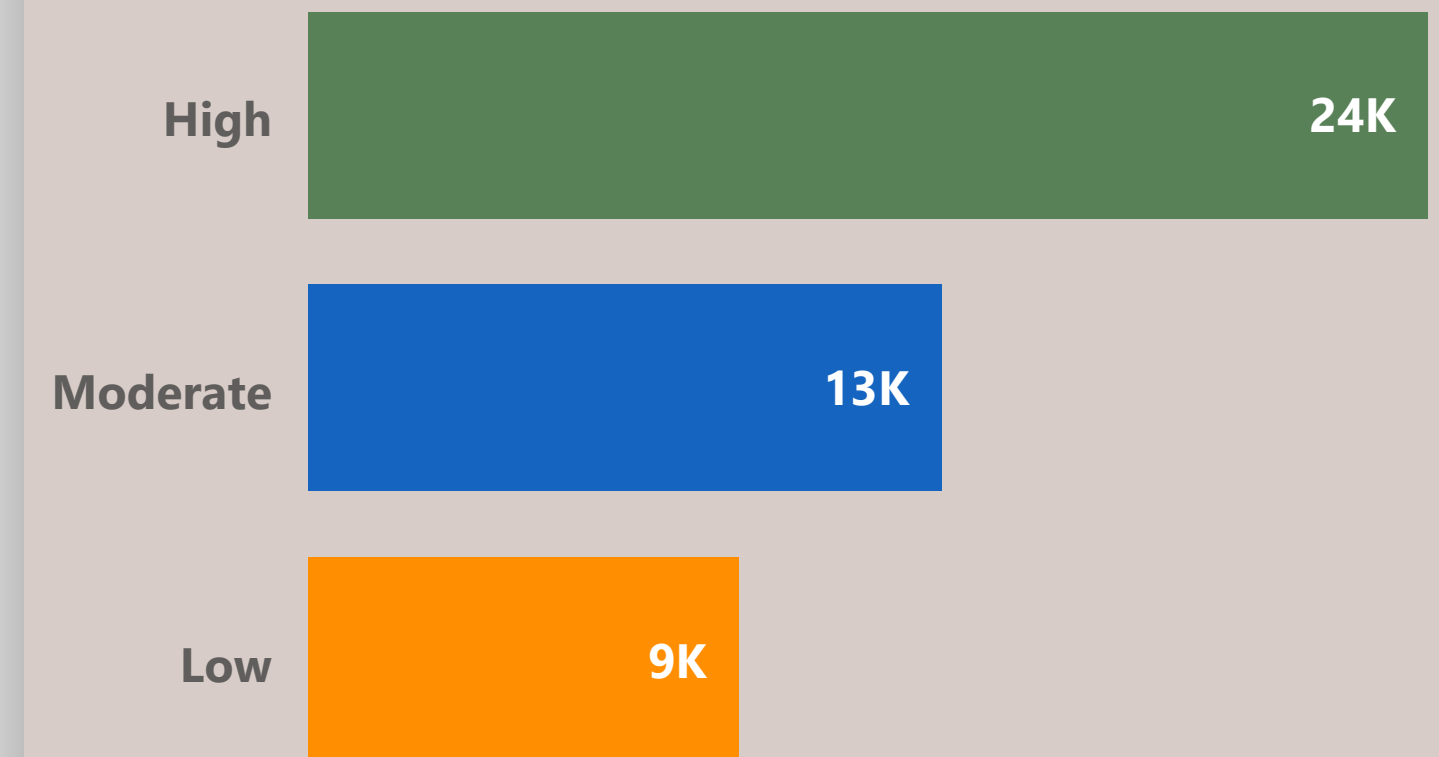
WasteRate by Type of Food



Portion Size and Food wastage by Type of Food



Food wastage by Pricing



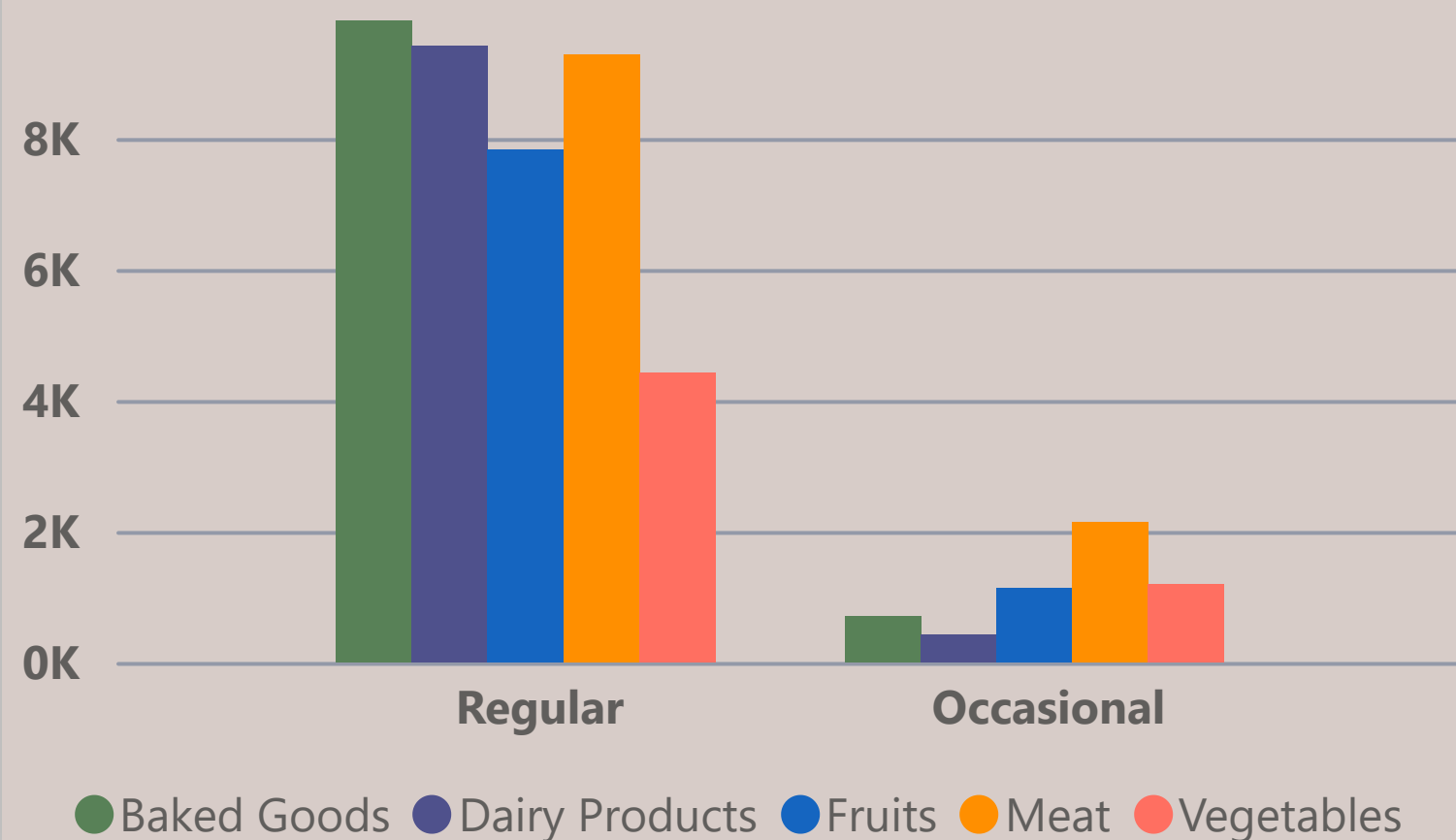


GraceyBee's Restaurant

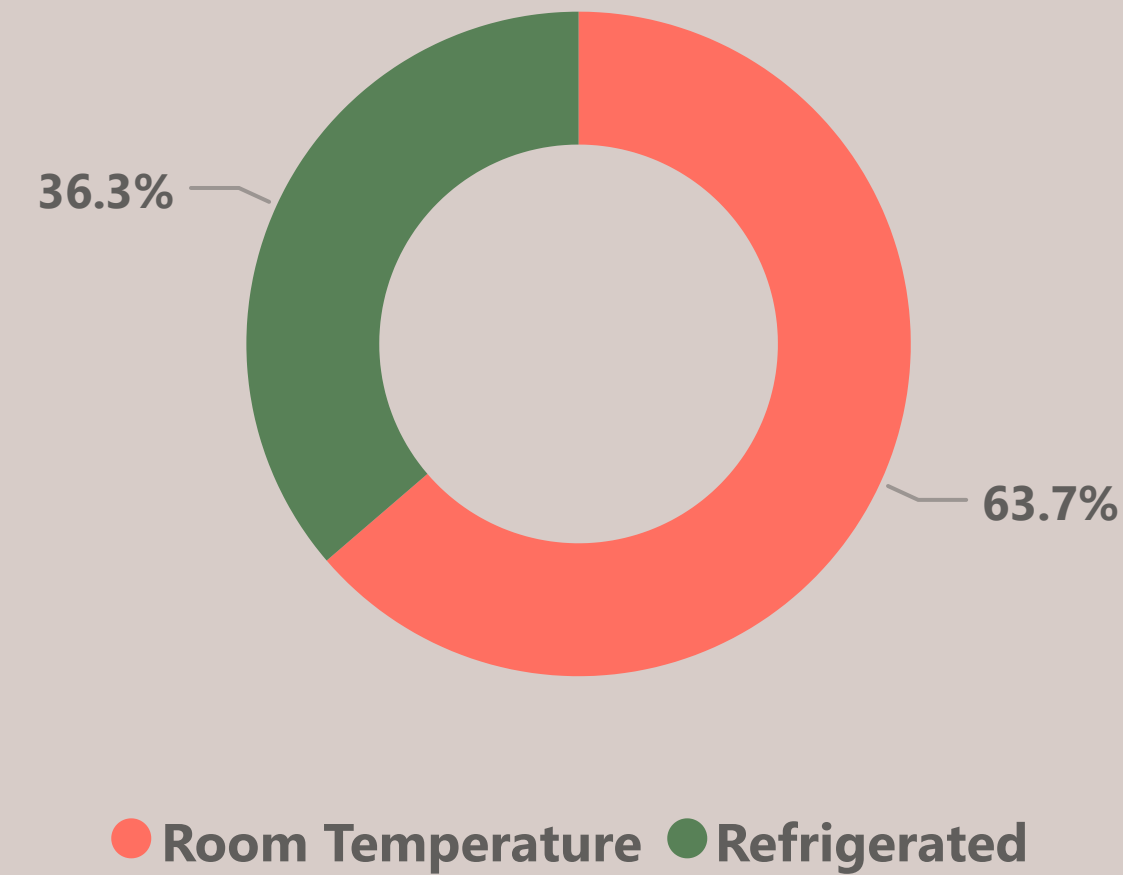


FOOD WASTAGE ANALYSIS

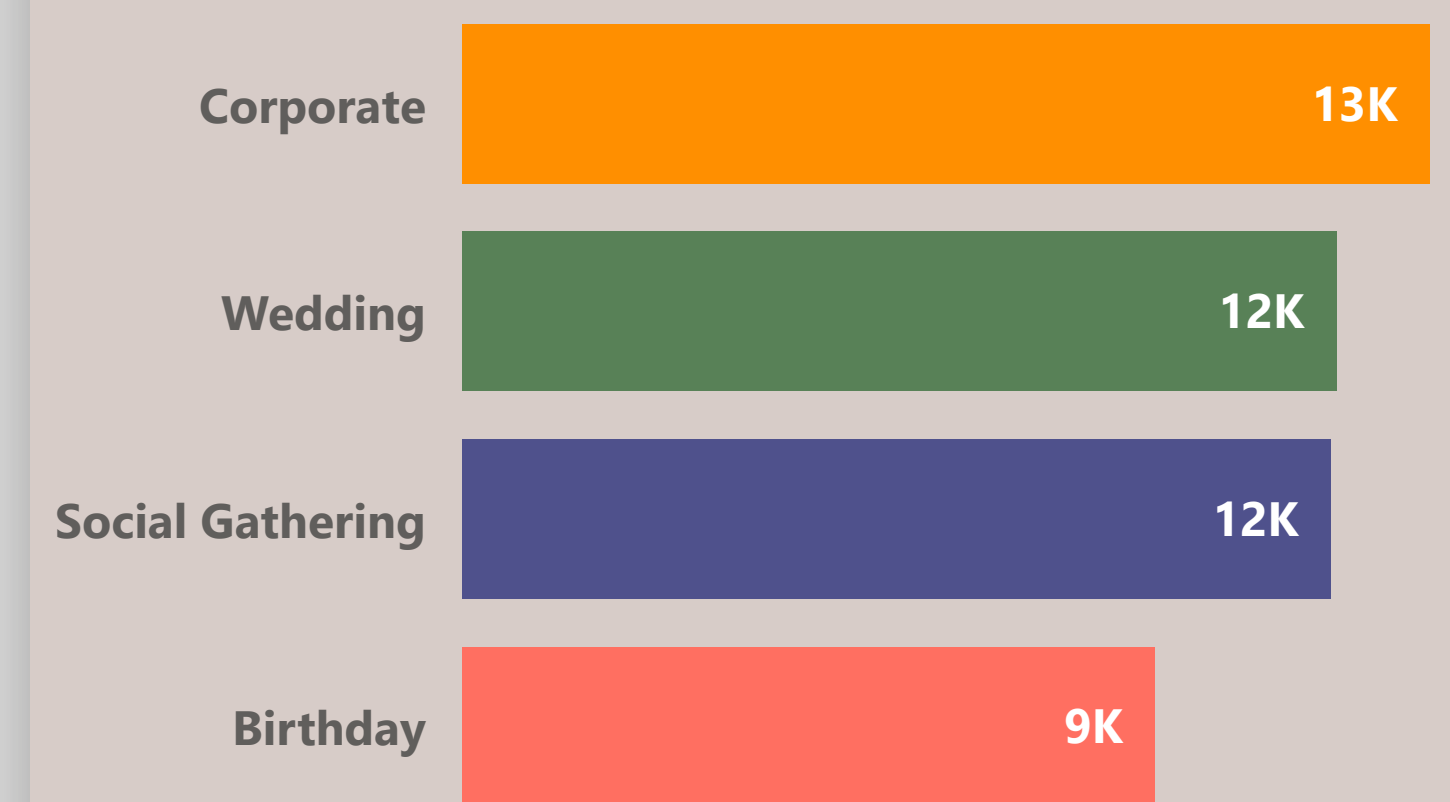
Food wastage by Purchase History and Type of Food



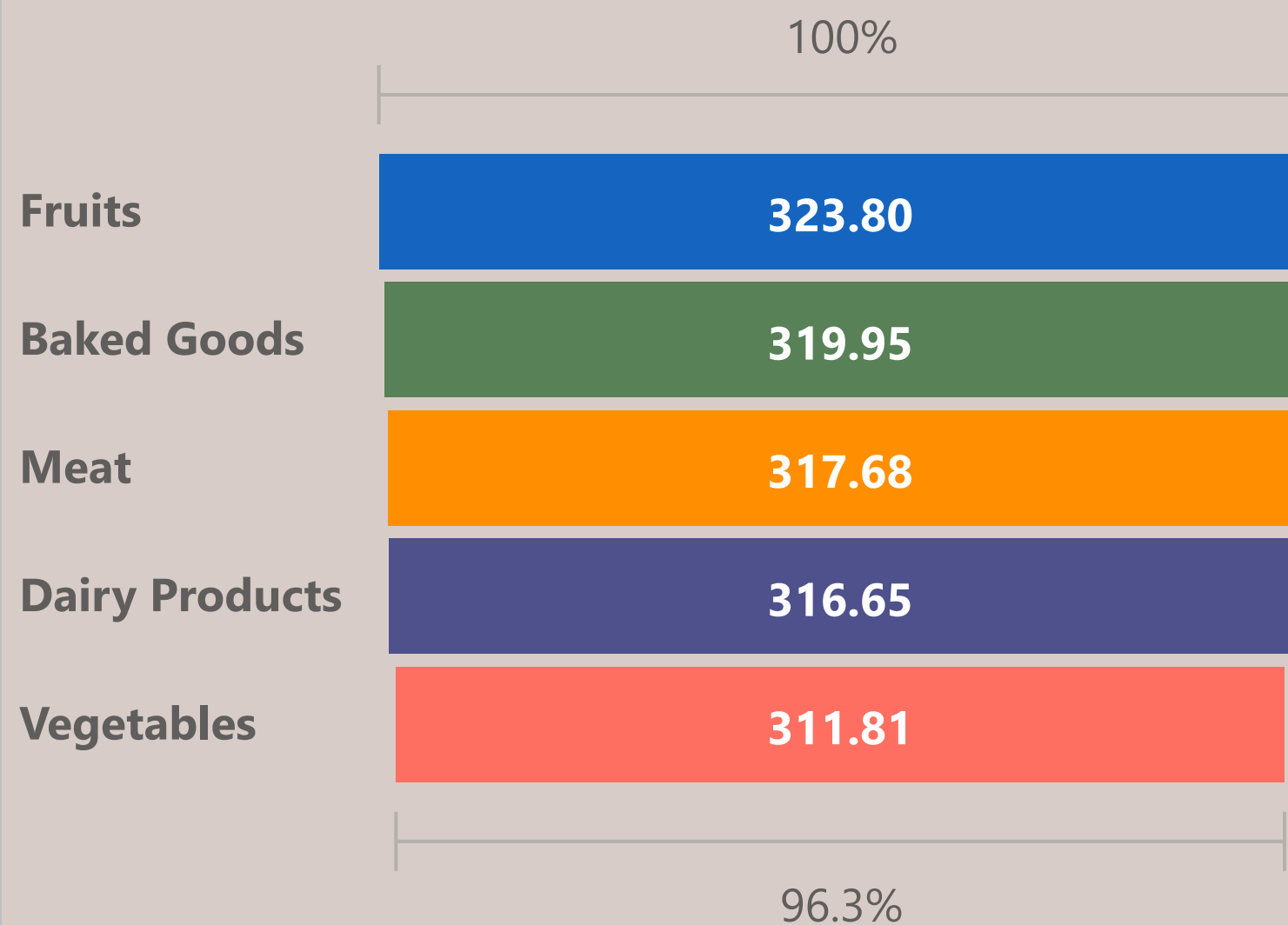
Food Wastage by Storage Conditions



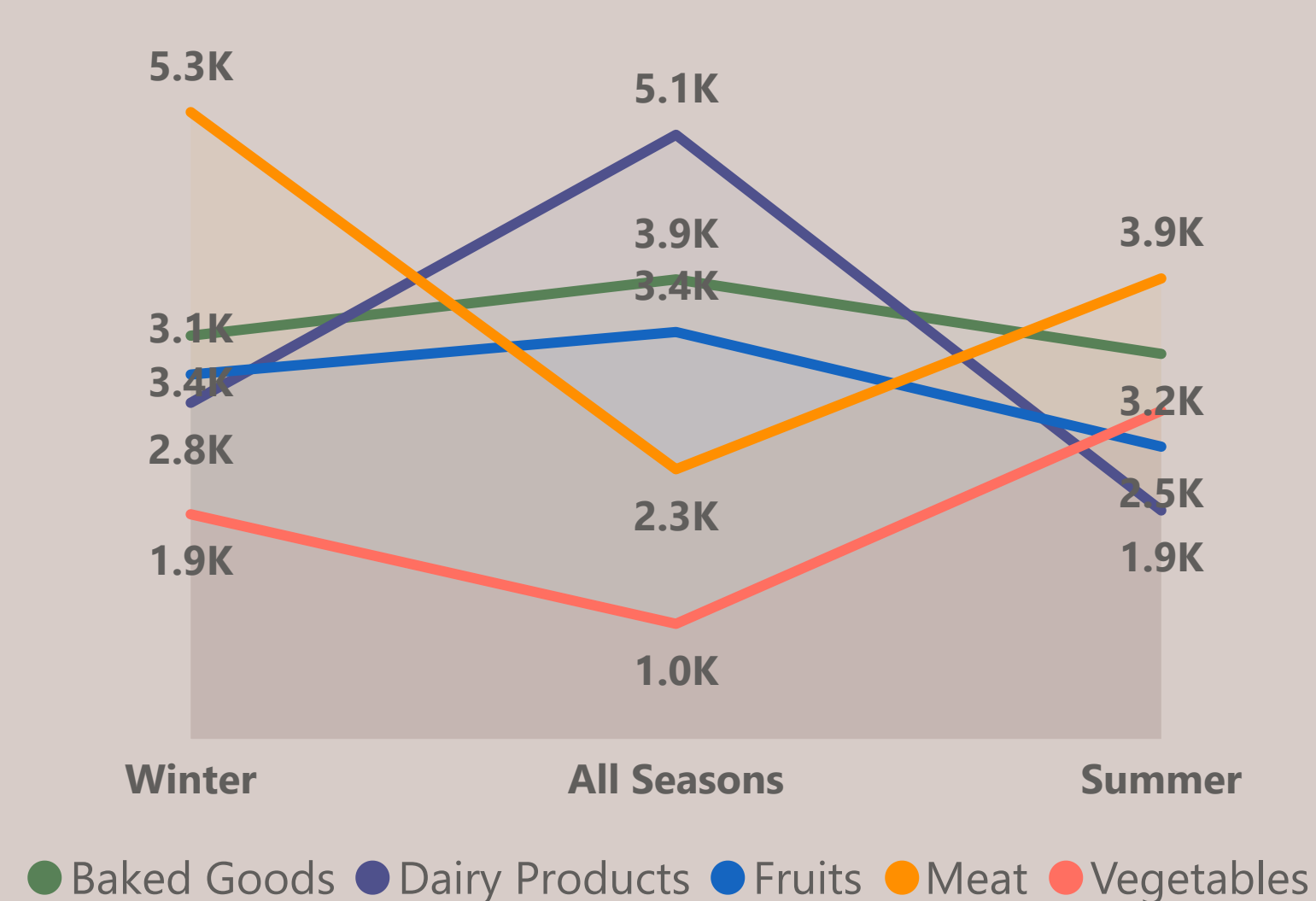
Food Wastage by Event Type



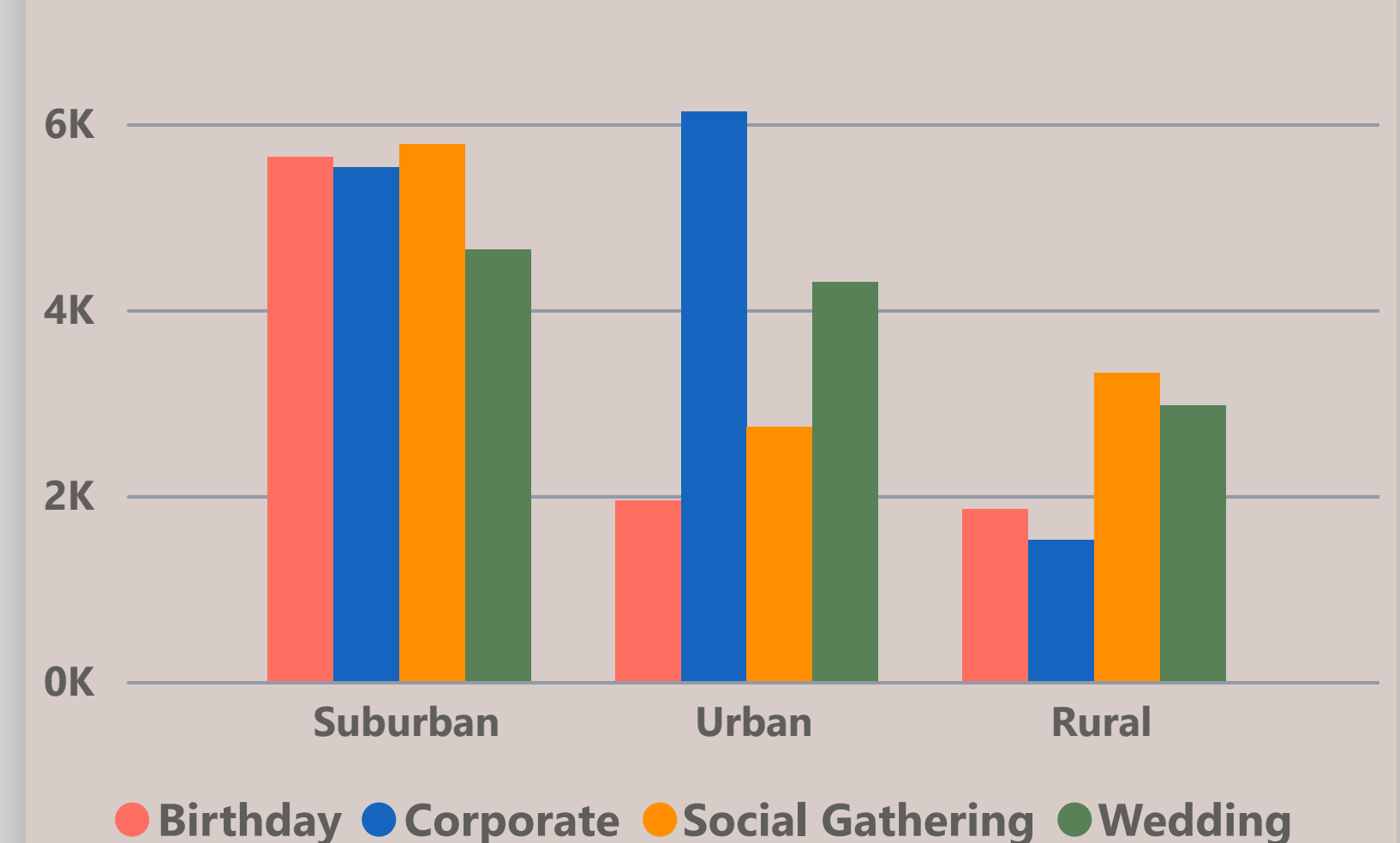
Average of Number of Guests by Type of Food



Food wastage by Seasonality and Type of Food



Food wastage by Geographical Location and Event Type





RECOMMENDATIONS

Area

- Portion Sizes
- Menu Design
- Event Planning
- Storage Management
- Leftover Utilization

Action

- Reduce sizes for high-waste items, offer small plate options
- Reprice/reformat expensive wasteful dishes
- Improve forecasting for corporate/weddings, adjust for seasons
- Refrigerate where possible, enforce FIFO, track room-temp risks
- Repurpose safe leftovers creatively (soups, specials, etc.)