Log waste

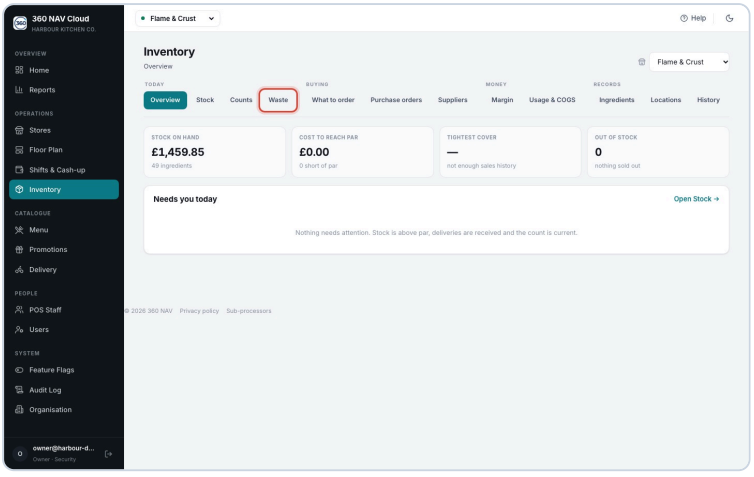
Record food and drink that's thrown away, so stock stays right and you can see what waste costs you.

For Managers, kitchen · **Takes** 1 minute

Watch the video
360navtech.com/pos/help/v/log-waste

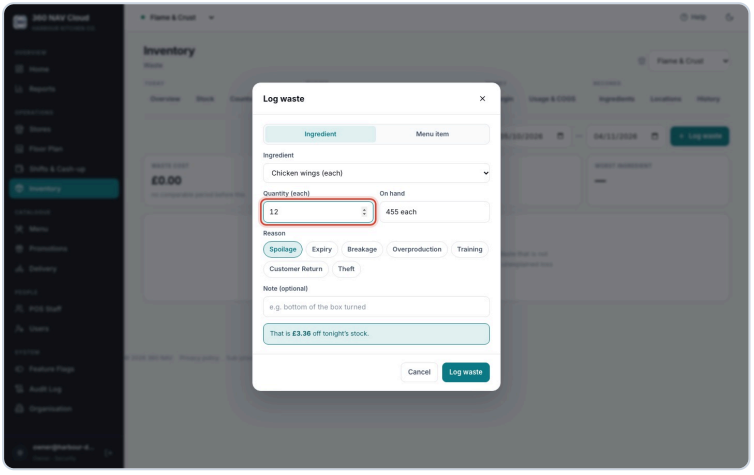
Steps

1. **Open Inventory, then Waste.** The page shows what waste has cost you, its share of your stock costs, and the worst reason and ingredient.

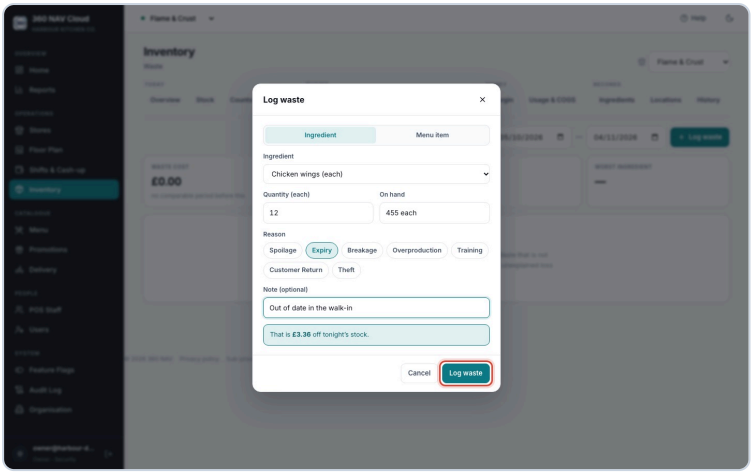


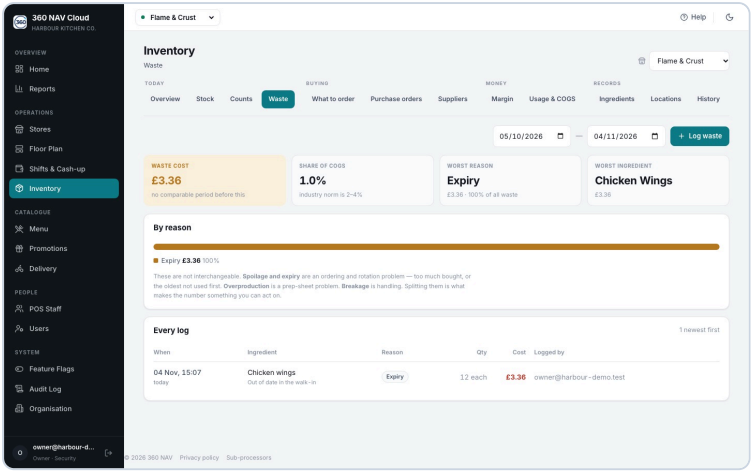
2. **Click Log waste.**

3. **Choose what was thrown away and how much.** Pick an ingredient, or a whole **Menu item** to waste everything in its recipe.



4 **Pick a reason and save.** Spoilage, expiry, breakage, overproduction, training, customer return or theft. Add a note if it helps.





Tips

- Staff can also log waste on the till: **More** → **Log waste**.
- 2–4% of stock cost is a typical level of waste. Waste nobody logs turns up later as unexplained loss.