

Dallas Independent School District

OFF-MENU INVENTORY MANAGEMENT

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► EXPLANATION OF IDEA

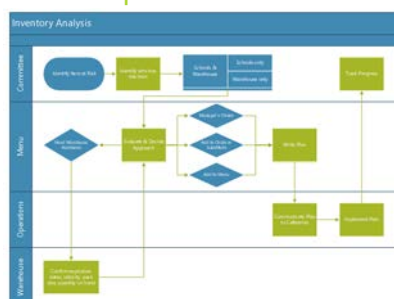
- Identify inventory at risk of loss, such as items not on current menu.
- Develop customized action plans to serve off-menu foods before they are lost (i.e. loss due to out of date, etc.).
- Track progress and refine the process.

▶ IMPACT / SUCCESSES

- ▶ Developed business intelligence reports to track items at risk located in both the central warehouse and in the schools.
- ▶ Created a Committee (Inventory Analysis Committee) to oversee the process and implement the action plans.
- ▶ Allowed the Cafeteria Managers more flexibility in how to use the items at risk.
- ▶ Prevented \$64,000 in losses during the first two months of implementing the new process.
- ▶ We expect annual savings to exceed \$500,000

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Map Process



Analyze & Plan



Act & Track Progress

