LIFE OF A PRODUCT

Determine what happens to each ingredient as it is purchased, prepared, produced, served and returned to the kitchen. Be sure to brief staff/waiters/chefs so everyone is aware of the processes and can react if a process works well or not.

We will use **cheese** as an example, but this process can be implemented for any product.

PURCHASING

What complements my menu? Do I want local cheese or am I showcasing a variety of cheeses from around the world? How much can I use in a given time?

STORAGE

In which fridge do I store it? How do I keep it fresh for long? Where do I place it to make sure I don't order more before I need more? *Find out more on how to store cheese in our Cheese infographic under Cost savers!*

PREPARATION

How much should I remove from the fridge so it doesn't get too warm for too long?

PRODUCTION

Cheese is hard to over produce, as it's usually paired with a main ingredient or served as is. So let's move on to plating.

PLATING

How do I present it on my buffet or on my dish to optimise the presentation without risking it returning to my kitchen?

POST-PRODUCTION

Can I reuse the cheese rind in a stock? Can I make a pasta dish or melt it down for a fondue or croque monsieur?