

The 5 'S' In Foodservice

Ways to Increase Productivity In Your Kitchen

1. Sort



Go through your supplies and sort what is used vs. what is not used. Keep in mind this phrase: “when in doubt, move it out”. Store items that are not used as often and clean out items that are not used at all.

2. Straighten



Set up your workstation before you begin each task. Make sure you have everything you need on hand when you get ready to begin any task in the kitchen.

3. Shine/Sanitize



Clean as you go! Instead of leaving all of the cleaning until the end of the day, clean throughout the day. Having clean, organized workstations will make you more productive.

4. Standardize



Cover, label, and date products so that FIFO can be followed. People must be trained on where things should go in an effort to remain consistent and organized in the kitchen. Everything must have a place.

5. Sustain



Make it a habit to properly follow these procedures to maintain the standard and continuously improve every day.