



STOP FOOD *from* **LEAKING**

2025

EXECUTIVE SUMMARY

The biggest leak is everyday usage - not one dramatic event.

01 Measure the ingredient gap every week.

Actual usage exceeded recipe need by about 67M in ingredient cost.

02 Treat spoilage, expiry, and overproduction together.

Those three reasons created 46M of logged waste.

03 Start in Surabaya, then copy the control.

Surabaya logged the highest waste cost at 17M.

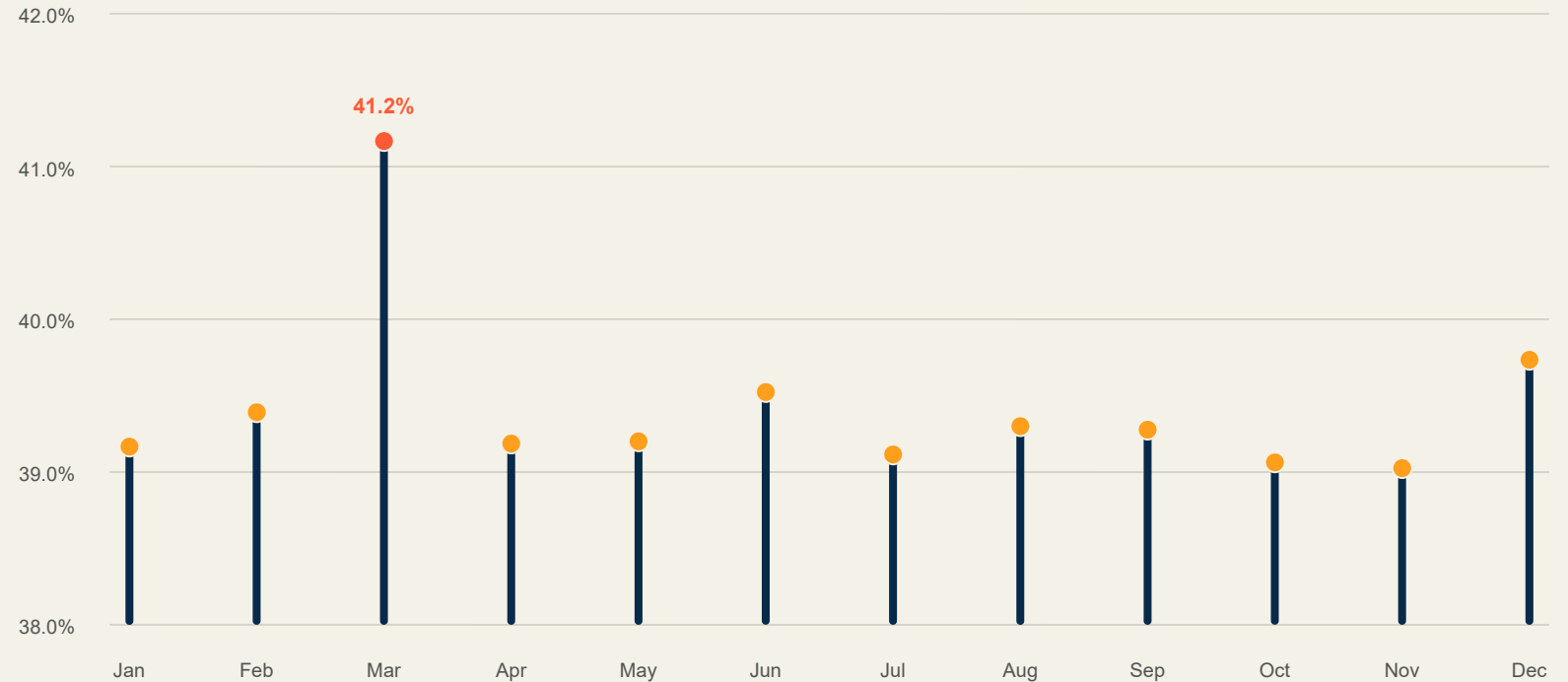
Food cost stayed

near 39% - with
one March spike

WHAT IT MEANS

Most months are steady, but March rose above 41%. Use weekly recipe usage and purchase prices to explain spikes before they become normal.

Monthly food cost as a share of revenue

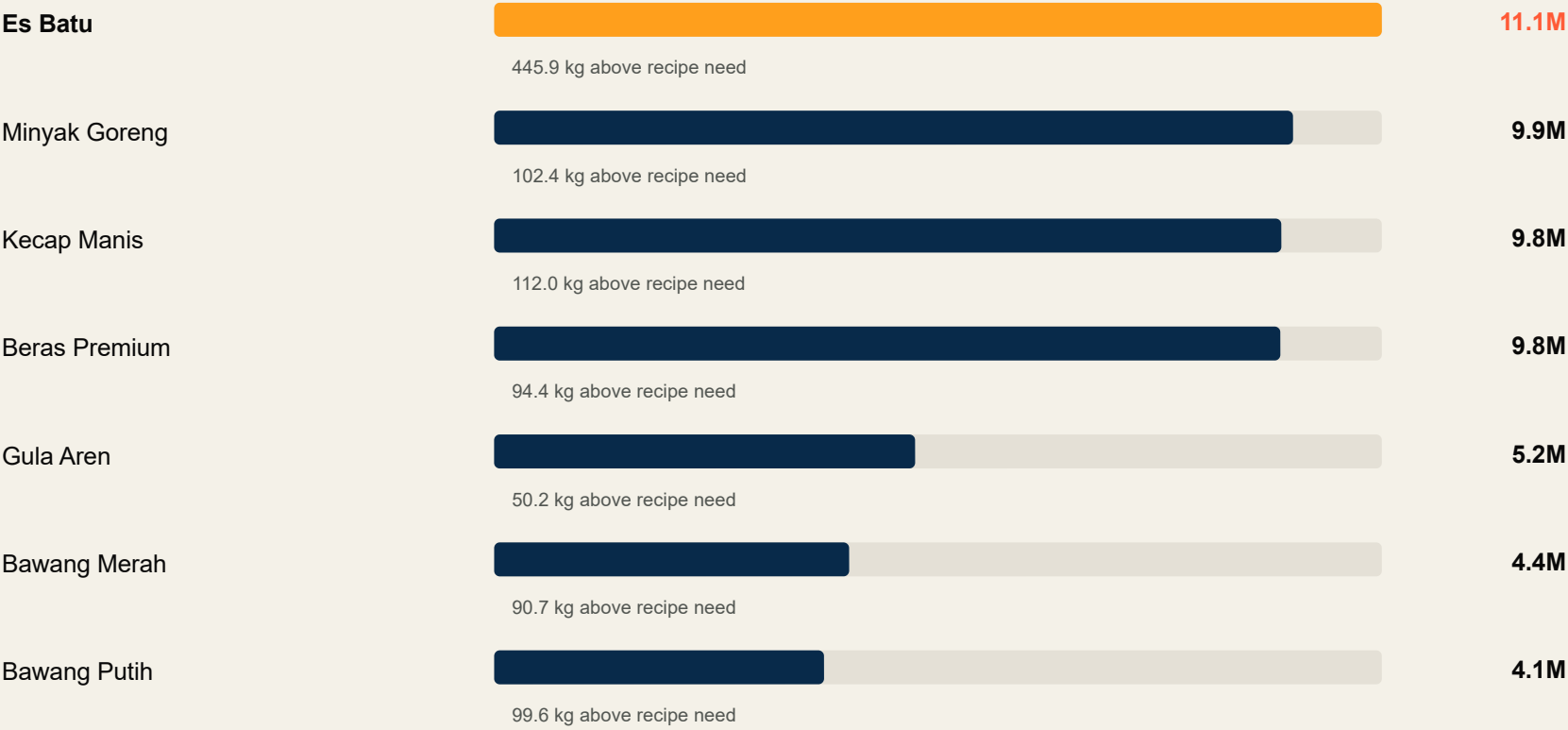


Ice, oil, sauce

and rice lead the usage gap

WHAT IT MEANS

The chart converts actual usage above recipe need into cost. These are high-frequency ingredients, so small portion or handling errors add up quickly.



Five waste reasons
cost almost the
same

WHAT IT MEANS

No single reason explains the problem. Use separate controls: smaller prep batches for overproduction, FEFO for expiry, and better storage checks for spoilage.

Spoilage

Overproduction

Expired

Accidental damage

Preparation trim

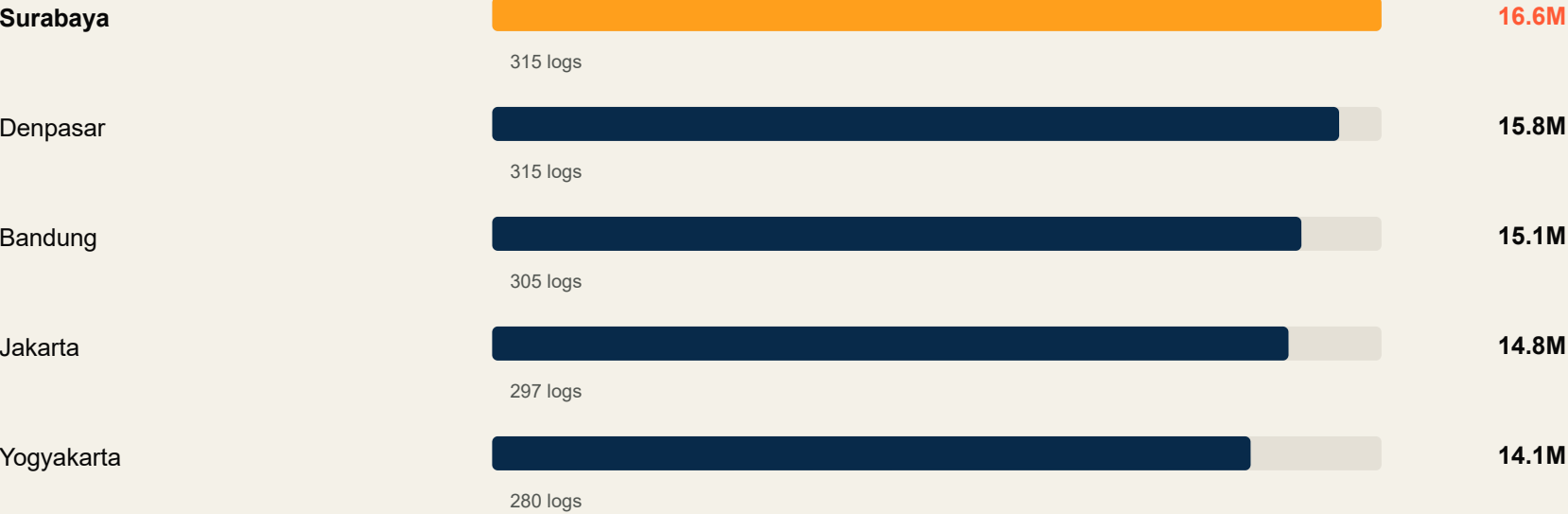
Logged waste cost by reason



Surabaya has the highest logged waste cost

WHAT IT MEANS

The branch gap is not huge, but Surabaya is the right first pilot. Track waste cost per IDR 1m of sales so branch size does not distort the comparison.



Eggs and rice are
the first items
to control

WHAT IT MEANS

The highest-cost wasted ingredients are common across many recipes. Better receiving, storage, and batch preparation here will affect more menu items than a narrow fix.



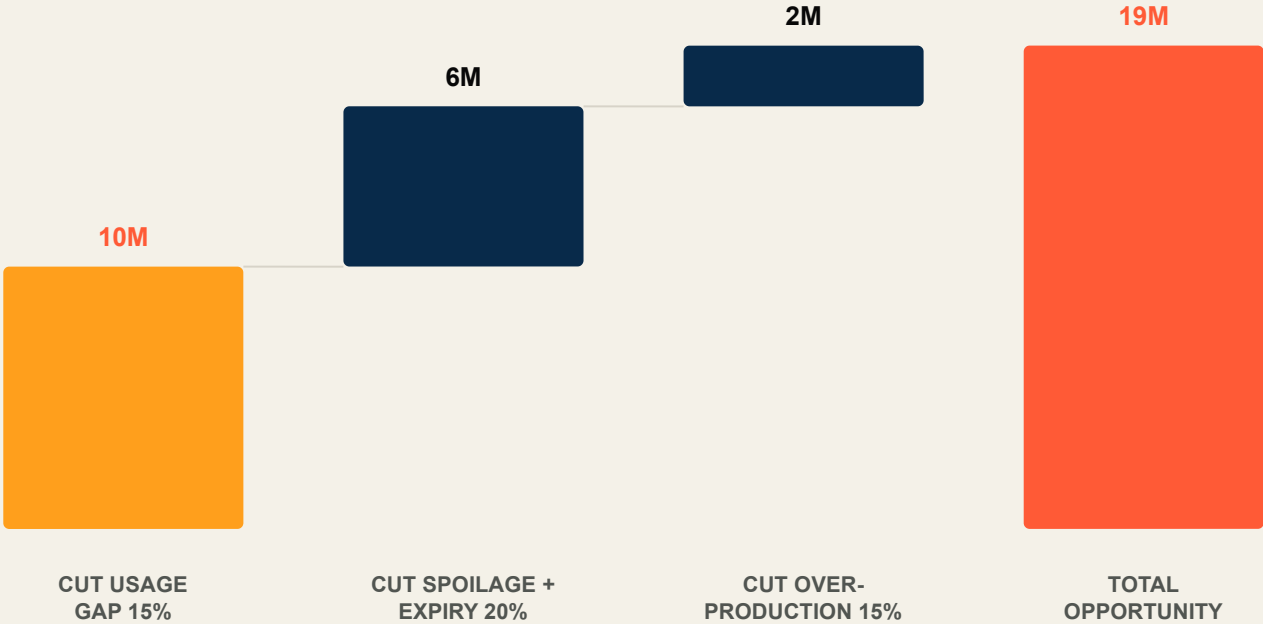
Basic controls could

save about
19M

SCENARIO

This scenario reduces usage variance 15%, spoilage and expiry 20%, and overproduction 15%. It does not assume any sales increase.

Illustrative annual cost saving



Scenario only - not a forecast

DO THESE THREE THINGS FIRST

Simple actions, clear owners, and one number to watch.

01

Count five ingredients

Count ice, oil, sweet soy sauce, rice, and palm sugar at the end of every week.

OWNER

Kitchen leads

WATCH

Usage variance cost

02

Pilot Surabaya

Use smaller prep batches, FEFO labels, and a daily waste reason review for four weeks.

OWNER

Surabaya manager

WATCH

Waste cost / sales

03

Close the recipe loop

Update recipes only after weighing real portions and confirming the new standard with chefs.

OWNER

Chef + Finance

WATCH

Food cost rate

THE BOTTOM LINE

Small daily controls will save more than one big campaign.

The cost leak is spread across common ingredients and several waste reasons. Weekly counts, smaller prep batches, and clear expiry handling are the practical first moves.

67M

Ingredient usage variance cost

76M

Total logged waste cost

19M

Illustrative annual saving

Use the first 30 days to confirm the data, then scale only what improves the chosen KPI.