No. 17

Inventory & Waste Tracker

Find out where food, beverage and supply cost is really going: usage from counts, waste by reason, and the unexplained loss in between.

Built for: Chefs, kitchen and bar managers and owners of restaurants, bars, hotels and venues.

What is included

File	Format	Use
Inventory-Waste-Workbook-Blank.xlsx	Excel	Start here: formatted, formula-ready workbook for your own data.
Inventory-Waste-Workbook-Sample.xlsx	Excel	Same model filled with fictional sample data.
Inventory-Waste-Tracker.html	Interactive dashboard	Optional: opens in Chrome, Edge or Safari on a computer or tablet. Runs without internet; data stays in that browser.
inventory-waste-tracker-guide.pdf	PDF	This guide.
LICENSE.txt, START-HERE.txt	Text	License terms and quick start.

Quick start

1. **Start with Excel.** Open **Inventory-Waste-Workbook-Blank.xlsx** and enter your own data in the blue cells; every other cell calculates. The **-Sample** workbook shows a filled-in example.
2. **Use Google Sheets?** In Google Drive choose New › File upload, then open the workbook with Google Sheets. Formulas carry over; charts may need restyling.
3. **Optional interactive dashboard:** open **Inventory-Waste-Tracker.html** in Chrome, Edge or Safari on a computer or tablet. It runs offline and opens with fictional sample data — choose **Start blank** when you are ready.
4. The dashboard saves entries only in that browser on that device. Use **Save backup** regularly; **Restore** loads a backup elsewhere.

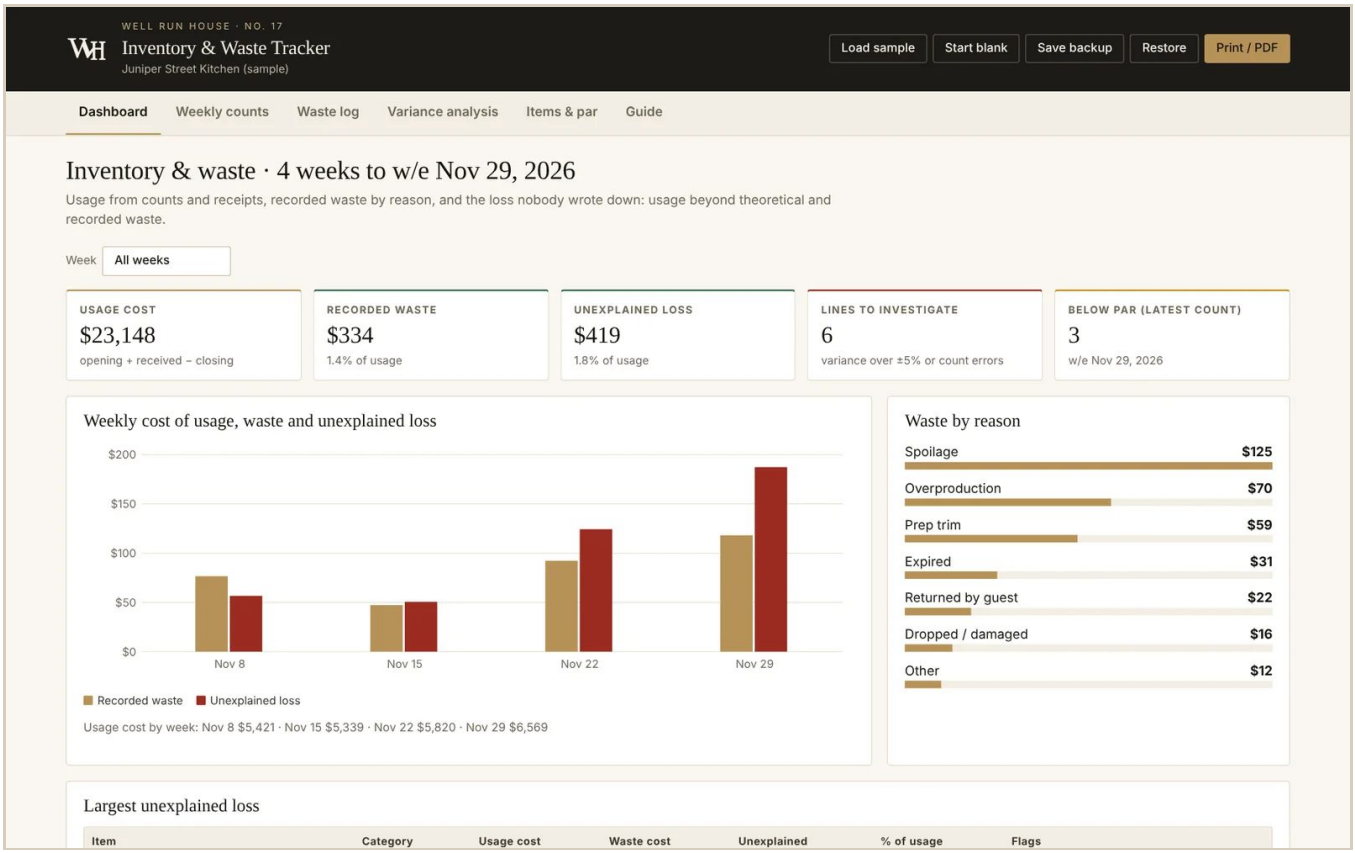
Operating routine

1. **Count opening inventory** for key items at the same time every week.
2. **Record receipts and closing counts**, taking receipts from invoices.
3. **Document waste causes** in the waste log as they happen.
4. Enter **theoretical usage** from POS sales or recipe costing.
5. **Investigate unexplained variance** above the tolerance: recount, then portioning, receiving and security.

Sample — the full product includes the Excel workbook, interactive dashboard and complete guide

Inventory & Waste Tracker

Two screenshots from the product, taken with its fictional sample data.



Interactive dashboard — Inventory dashboard

	A	B	C	D	E	F
1	**Dashboard**					
2	*All values are formulas; all weeks in the workbook.*					
3					**Waste reason**	**Cost**
4	**Usage cost**	$23,148			Spoilage	$124.70
5	**Recorded waste cost**	$334			Expired	$30.80
6	**Unexplained loss**	$419			Overproduction	$70.45
7	**Waste % of usage**	1.4%			Prep trim	$58.80
8	**Unexplained % of usage**	1.8%			Dropped / damaged	$15.60
9	**Lines to investigate**	6			Returned by guest	$22.00
10	**Latest count week**	2026-11-29			Other	$12.00
11	**Below par at latest count**	3				