



Inventory Management

Inventory Turnover Rate Self-Evaluation

Instructions: Meet with your director or supervisor to get the answers to the following:

- Days of inventory in stock in your kitchen
- Recommended days of inventory in stock for your kitchen
- Inventory turnover rate in your kitchen
- Recommended turnover rate for inventory in your operation

Instructions: Using the information provided by your director or supervisor, evaluate your inventory level and mark which statement best describes your kitchen.

_____ Currently, we have about the right amount of inventory

_____ Currently, we have too much inventory*

_____ Currently, we have too little inventory

* If your answer was **too much inventory**, make notes below of ideas you have for using the excess inventory. Develop a plan for reducing inventory and keeping your turnover rate and inventory levels at the recommended level.

