



# Best practices for **overproduction**



**Prepare batch by batch** during meal service instead of one big quantity before service.



**Have live stations** to help produce food on demand instead of pre-preparation.



**Use shallow containers to** maintain a full buffet look and switch to smaller ones near service end.



**Reduce container sizes or fill levels** for perishables near closing. Coordinate replenishment with the kitchen an hour before closing.