



## *tips&tricks*

### *Use fresh products*

Check fruits and vegetables every day and use the ripest ones first. Once one is rotten, it will influence the others

### *Use storage labels*

Label foods with their expiration date and store them so the first ones you use are the first to expire

### *Bake fresh bread*

It's healthier, less expensive, stores better and the fresh smell makes your crew happy and motivated

### *Store food quickly*

Avoid long exposure to room temperature and store leftover food in the refrigerator as soon as possible

FOR MORE  
INFORMATION  
PLEASE CONTACT:

+32 3 219 88 15 (BEL)

+65 6221 8775 (SING)

### **IFS Belgium**

Bredastraat 126  
2060 Antwerpen  
Belgium

### **IFS Singapore**

150 Cecil Street 07-02  
Singapore 069543  
Singapore

[www.ifs.be](http://www.ifs.be) - [info@ifs.be](mailto:info@ifs.be)

## CONSULTING SERVICES

### OPTIMIZE YOUR MARITIME CATERING BUDGET

- **Preparing your own bread and pastry** is a good start to optimize your catering budget. Compare the price of 1 kg of flour, 40gr of yeast and some water with the price of an industrial prepared bread. Then compare the taste.
- **Try to recover as much leftovers as possible** if they are cooled and stored in a proper way. Example: Oven baked chicken. If there is some meat left, store it at 4° C covered and labeled, and the day after you can make a chicken salad. Nothing wasted.
- **Adequate stock management** will positively influence your budget. No overstock and applying an accurate FeFo policy (first expired, first out), leads to no expired items.
- **Preparing fresh broth** holds nothing but advantages. It is the base of a lot of soups and sauces. Soups are perfect to process all kind of vegetables, meat or poultry leftovers.
- Good food makes a **happy crew** and a happy crew works better!

