

8 Deadly Sins of Waste

1 Over-Production



Make to much food

2 Transportation



Transfer food from the kitchen

3 Excess Inventory



Extra food sits in inventory

4 Defects



Customer doesn't want pickles

6 Wasted Motion



Wasted motion from reworking finished food

5 Over-Processing



Pickles have to be removed from food

8 Wasted Potential



Could be improving the kitchen

7 Waiting Time



Customers are waiting for fixed order

FAST FOOD STYLE