

# 8 Deadly Sins of Waste

## 1 Over-Production



Make too much food

## 2 Transportation



Transfer food from the kitchen

## 3 Excess Inventory



Extra food sits in inventory

## 8 Wasted Potential



Could be improving the kitchen

# FAST FOOD STYLE

## 7 Waiting Time



Customers are waiting for fixed order

## 6 Wasted Motion



Wasted motion from reworking finished food

## 5 Over-Processing



Pickles have to be removed from food

## 4 Defects



Customer doesn't want pickles!