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

4. Defects
   - Customer doesn’t want pickles

5. Over-Processing
   - Pickles have to be removed from food

6. Wasted Motion
   - Wasted motion from reworking finished food

7. Waiting Time
   - Customers are waiting for fixed order

8. Wasted Potential
   - Could be improving the kitchen

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**FAST FOOD STYLE**