

Forecourt foodservice: a practical operating plan

Frame a food-to-go project around menu execution, food safety responsibilities, ordering, collection and measurable waste.

Site / organization: _____ Date: _____

Reviewer: _____ Review period: _____

Review prompts

- ☐ Map each menu item from storage to collection

- ☐ Assign local food safety responsibilities

- ☐ Test order changes, refunds and kitchen handoffs

- ☐ Record waste quantity, units and reason

- ☐ Separate purchase cost from selling price

- ☐ Compare equivalent service periods

- ☐ Define the next trial and its success measure

Evidence, unresolved actions and owners

An editorial planning worksheet. It does not replace applicable food safety rules or a qualified kitchen assessment.

[Read the complete guide online](#)