

# Wastage and Stock Rotation

## Wastage

All wastage must be recorded using the wastage sheets, this includes;

- Drip tray wastage
- All mistakes such as wrong drinks made/spillages made by staff
- Replacement drinks
- Replacement of a barrel



## Stock rotation

It is very important to keep the **stock** rotated.

All stock rotation means is making the older items available for sale before the newer ones. This is because you don't want **old** stock to go out of date and have to be thrown away; you'd just be **throwing** money away **if you did that**. What you do have to remember is that when you are bottling **up** you must put all the older bottles to the **front** of the fridge and the newer ones behind them so the older ones get **sold**.

