

STANDARDS THAT HOLD UP IN DAILY SERVICE

Knowledge series Processes & Standards · volume 1 of 3



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A standard is a decision you make once so your team does not have to make it again every day. This volume covers the three tools that keep quality, portions and routines right even when you are not in the kitchen.

What missing standards cost

Suppose the main component of a dish makes up half of its €4.80 food cost and is portioned without scales. If every portion is just 10% too large, that costs €0.24 per plate. At 3,000 portions a month, that is about **€8,640 a year**, without any guest paying more.

Then there are costs that are harder to measure: guests get a different plate every time, new staff take longer to learn, and every sick day of a key person becomes a risk.

The three tools

Tool	Purpose	What goes in
Recipe card	Same plate, same cost	Ingredients with quantities per portion, yield, method, cooking time, plating photo, allergens, food cost
Checklist	Nothing forgotten when it gets busy	Opening, mise en place, closing, cleaning, temperatures. Short, tickable, with initials and time.
Handover	Knowledge moves with the shift	Stock levels, open orders, bookings, special requests, faults. In writing, in five minutes.

The legal framework

Standards are not just good business. Food businesses must run a self-checking system based on HACCP principles and inform guests about allergens, including food that is not prepacked [\[2\]](#). Recipe cards with allergen details and checklists with temperatures cover both in one step.

The recipe card in detail

Field	Example
Dish and portion	Pan-fried fish fillet, 180 g raw fish
Ingredients with quantity	per portion in grams or pieces, with purchase price
Yield	1 kg raw yields 820 g trimmed
Method and timings	numbered, with cooking time and temperature
Plating	photo of the finished plate
Allergens	by the 14 major allergens
Food cost per portion	for example €4.80, dated

Introducing a standard in five steps

- ☐ 01 Start with the most expensive or best-selling dish
That is where an accurate portion counts most.
- ☐ 02 Let the team write the card, not the boss alone
People stick to what they helped write.
- ☐ 03 Cook and weigh it together once, following the card
Correct any differences straight away.
- ☐ 04 Put the card where the work happens
At the station, not in the office.
- ☐ 05 Check after four weeks
Compare food cost and guest feedback, then move on to the next card.

Your knowledge series

This guide is the first of three volumes on **Processes & Standards**. Each volume builds on the one before: from understanding to applying to strategy.

Vol.	Title	Stage	Status
1	Standards that hold up in daily service	Foundations	You are reading it · free
2	Purchasing, stores and stocktake: food cost under control	Deep dive	July 2027 · in the membership or €29 on its own
3	Quality without constant checking	Masterclass	October 2028 · in the membership or €49 on its own

Coming in volume 2: Purchasing, stores and stocktake: food cost under control

- ☐ 01 Order quantities from usage and cover days, not gut feeling
- ☐ 02 Stocktake in one hour: routine, valuation, variances
- ☐ 03 Making waste and spoilage visible, then cutting it

Volume 3, Quality without constant checking: A quality system that works without you being there all the time: audits, KPIs and clear responsibility.

The membership: new know-how every month

Month in the quarter	What you receive
1	A new volume, deep dive or masterclass, with charts, worked examples and, for volume 3, an Excel tool
2	Practice sheet: a tool, calculation or checklist for the current volume, ready to use
3	A case from practice plus your country's latest figures: minimum wage, tax rates, cost trends

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Sources

- [1] WageIndicator: national minimum wage in Ireland from 1 January 2026.
- [2] Regulation (EC) No 852/2004 on food hygiene, Art. 5 (HACCP); Regulation (EU) No 1169/2011, Art. 44 (allergen information for non-prepacked food).

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