Inventory Optimization in Restaurant Supply Chain Outlets

Authors : Raja Kannusamy

Abstract : The research focuses on reducing food waste in the restaurant industry. A study has been conducted on the chain of retail restaurant outlets. It has been observed that the food wastages are due to the inefficient inventory management systems practiced in the restaurant outlets. The major food items which are wasted more in quantity are being selected across the retail chain outlets. A moving average forecasting method has been applied for the selected food items so that their future demand could be predicted accurately and food wastage could be avoided. It has been found that the moving average prediction method helps in predicting forecasts accurately. The demand values obtained from the moving average method have been compared to the actual demand values and are found to be similar with minimum variations. The inventory optimization technique helps in reducing food wastage in restaurant supply chain outlets.