

- PURCHASING
 - SOPs
 - Bad planning
 - Hiring the wrong people
 - Lack of inventory
 - Lack of priority to seasonal/local products
 - Lack of proper menu planning/nutrition
 - Wrong suppliers choice
 - Low quality products
 - Bad communication with supplier
 - Wrong formats of products
 - Lifetime of products
 - Not being able to foresee/predict the correct amount of product and frequency
- RECEIVING PRODUCTS
 - Hiring wrong staff/ lack of training (receiving)
 - Lack of safety management systems
 - Accidents
 - SOPs
 - Time of reception
 - Time organizing the reception
- STORAGE (RAW)
 - Lack of storage capacity
 - Hiring wrong staff/ lack of training
 - SOPs
 - Lack of first in /first out
 - Seasonal concerns
 - Accidents
 - Expiry date
- PREPARATION
 - Hiring wrong staff/ lack of training
 - Lack of communication
 - Bad planning
 - Accidents
 - Lack of skills
 - Carelessness
 - Miscalculating portions
 - Not following recipes
 - SOPs
 - Edible parts
 - Lack of the right tools/equipment
 - Lack of space
 - Lack of passion
 - Bad management
 - Bad hygiene practice
 - Not considering the customer's demand
 - Rushing
- STORAGE (PROCESSED)
 - Same as previous STORAGE
- PREPARATION (FINAL)

- Same as first PREPARATION
- ORDERING
 - Lack of selling skills
 - Lack of communication among staff
 - Lack of training/hiring
 - Lack of menu engineering
 - Negative environment
 - SOPs
 - Pasion
 - Lack of awareness/motivation/historical info
- SERVING
 - SOPs
 - Accidents
 - Lack of communication
 - Lack of marketing
 - Lack of food safety management
- WASTE MANAGEMENT
 - Wrong recycling
 - Lack of training
 - Cultural lack of education (doggy bag)
 - Lack of charitable options (law related)
 - Lack of engagement