

## **DRY FOOD PRODUCTS STORAGE (ЗБЕРІГАННЯ СУХИХ ХАРЧОВИХ ПРОДУКТІВ)**

**Фолуніна М.С., гр. ПТ-19**

Наукові керівники: канд. техн. наук, доц. **А.О. Колесник,**

доц. **О.О. Мануснкова**

Харківський державний університет харчування та торгівлі

A food service operation needs to have clearly defined storage areas and procedures for several reasons. First, by providing storage facilities it is possible to purchase supplies in quantities large enough quantities to get price breaks. Second, the ability to store supplies on the premises reduces the cost and time needed to order supplies and handle them upon delivery. Third, menu planning is easier when you are aware of the quality, quantity, and types of supplies that are on hand.

The storeroom for dry foods should be located near the receiving area and close to the main kitchen. No matter where the location, there are several essential points to be observed in the care and control of the dry storeroom:

- The area should be dry and cool to prevent spoilage and the swelling of canned goods. The ideal temperature range is 10 °C to 15 °C.

- The storeroom should be easy to keep clean and free from rodents and vermin.

- It should be designed so it is easy to arrange and rearrange supplies to facilitate stock rotation. The best arrangement is to have shelves situated in the middle of the room so they can be stocked from both sides. This guarantees that first items received will be the first items used, or the “first in, first out” concept in stock rotation.

- The area should be well lit.

- Shelving must be at least 15 cm (6 in.) above the floor. Do not store items right on the floor.

- Aisles should be wide enough to allow room for carts or dollies, which should be used to prevent possible injuries from lifting.

- Food and supply storage areas should be kept under lock and key to prevent pilferage.

Food storage control is an important step in the overall control of food costs. All storerooms should be considered to be like bank safes where the assets of the operation are being stored..

Unfortunately, the storeroom for dry foods is often an afterthought in food service facility designs, and the area designated for storage is sometimes in an inconvenient location.