

Dinnerware

INVENTORY LEVEL GUIDE

Maintaining proper inventory levels, also known as PAR levels, is crucial to the efficiency and flow of your operation.

The volume of dinnerware needed varies depending on the item type and the style of your establishment. Use the simple formula below and the chart on the next page to estimate how much Acopa dinnerware your establishment needs to prevent shortages while serving guests.



NUMBER OF CHAIRS



ORDERING FACTOR



**TOTAL NUMBER OF
DINNERWARE NEEDED**

For example, the number of 5" plates recommended for a formal dining establishment with 125 seats would be:
 $125 \times 2 = 250$ 5" plates



DINNERWARE	USAGE	ESTABLISHMENT TYPE				
		FORMAL	CASUAL	CAFETERIA	BANQUET	INSTITUTIONAL
5" Plates	Serving small salads or bread and butter	2	-	6	1 1/4	3
6" Plates	Serving small salads, desserts, or bread and butter	1 1/2	3	3	-	3
7" Plates	Serving salads, sandwiches, and desserts	1 1/2	2	-	2 1/2	-
8" Plates	Serving lunch entrees and salads	1 1/2	2 1/2	2	-	2
9" Plates	Serving large breakfast and lunch entrees, dinner entrees, and salads	1 1/2	2 1/2	2	1 1/4	-
10" Plates	Serving large dinner entrees	2	2 1/2	-	1 1/2	-
11" Plates	Serving large dinner entrees	2	2 1/2	-	1 1/2	-
12" Plates	Serving large dinner entrees	2	2 1/2	-	1 1/2	-
7" - 7 1/2" Platters	Serving sides and salads	1	1 1/2	-	-	-
9" - 9 1/2" Platters	Serving lunch entrees, salads, and specialty seafood dishes	1	1 1/2	1/2	-	-
11" - 13" Platters	Serving large meat and seafood entrees	1	1	1/2	-	-
Mugs	Serving coffees, cappuchinos, lattes, and hot chocolates	-	3	2 1/2	-	2 1/2
Cups	Serving tea and other light, hot beverages	3	3	2	1 1/2	1 1/2
Saucers	Underliner for serving hot beverages or soups	2 1/2	3	2	1 1/2	1 1/2
Bouillon Cups	Serving soups, stews, and desserts	1	2	1 1/2	1 1/2	1 1/2
Fruit / Monkey Dishes	Serving sides and desserts	2	3	6	2 1/2	3
Grapefruit Bowls	Serving fruits, soups, and desserts	1	1	1 1/2	-	1 1/2
Oatmeal / Cereal Bowls	Serving soups and cereals	-	1	1	-	1
Wide Rim Bowls	Serving soups, salads, and pastas	1/2	1/2	-	-	-
Pitchers / Creamers	Serving milk or cream	1/3	1/3	-	1/3	-
Sugar Bowls	Serving crackers or sugar	1/3	1/3	-	1/3	-
Sauceboats	Serving sauces, gravies, and dressings	1/3	-	-	1/2	-

*Plate sizes represent anything within the listed inch range (ex: 5" covers any plates from 5" - 5 7/8")