

Flatware

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



NUMBER OF CHAIRS



ORDERING FACTOR



TOTAL NUMBER OF FLATWARE NEEDED

For example, the number of teaspoons recommended for a formal dining establishment with 125 seats would be:
 $125 \times 5 = 625$ teaspoons

FLATWARE	ESTABLISHMENT TYPE		
	FORMAL	CASUAL	BANQUET
Teaspoon	5	3	3
Dessert Spoon	2	2	2
Bouillon / Soup Spoon	2	2	2
Tablespoon	1/4	1/4	-
Iced Tea Spoon	1 1/2	1 1/2	1 1/2
Demitasse Spoon	2	-	-
Dinner Fork	2	2	2
Salad Fork	2	2	2
Dessert Fork	3	3	3
Cocktail Fork	1 1/2	1 1/2	1 1/2
Dinner Knife	2	1 1/2	3
Dessert Knife	2	1 1/2	-
Butter Knife / Spreader	2	-	-