

*kitchen inventory*  
MANAGEMENT  
*worksheets*

# kitchen inventory MANAGEMENT

Maximize your food by easily tracking what's available for your next great meal.

**\*Tip\*** Keep each sheet in the area it covers so you can update it immediately when food is added or removed.

*A working pantry* should be stocked with food that will be used in the near future.

*The extended pantry* should be stocked with food that is stored for 3 months or more.







