FOOD STORAGE & PRESERVATION SERIES · FOD-02

FOD-02 — Food Inventory Management

Inventory Discipline for a Working Stockpile

What keeps a food storage program from quietly becoming an unmanaged pile of expired cans.

BOTTOM LINE UP FRONT

FOD-02 teaches food inventory management: tracking what you store, how much you need, how long it realistically lasts, and how to organize and rotate it so nothing is quietly wasted. It is not an acquisition course -- it assumes food is already being purchased (FOD-01, FOD-03, FOD-04) and focuses entirely on managing what's already on the shelf.

An unmanaged pantry fails silently, not dramatically.

Food expires unnoticed in the back of a shelf, duplicate purchases pile up, and a staple the household actually eats runs out without warning. FOD-02 closes that gap with a system built from four tracked categories, a real quantity formula, rotation windows by category, FIFO shelf discipline, a tracking method students actually choose (spreadsheet, cards, or both), and a waste-triage process that feeds back into future acquisition.

> *"An inventory system fails the moment it becomes too tedious to actually keep updated."*

THE FOUR TRACKED CATEGORIES

Staples	Grains, flour, rice, pasta, sugar, cooking oils
Proteins	Canned/dry meat, beans, legumes, dairy
Produce	Freeze-dried, canned, dehydrated fruit/veg
Medical / Hygiene Overlap	OTC meds, first aid, sanitation -- tracked in the same system

COURSE LESSONS

1	**Foundations of Food Inventory** The silent failure mode of an unmanaged pantry, and the four categories any system must track.
2	**Quantity Planning** Calorie baselines, the Total Need formula, special diets, and planning for a child's changing needs over time.
3	**Shelf Life and Rotation Basics** Reading date labels correctly, rotation windows by category, and commercial long-term products.
4	**FIFO Shelf Organization** Physical layout, labeling and dating, and the mistakes that break rotation discipline.
5	**Tracking Systems** Spreadsheet vs. physical card tracking, and the fields every tracker needs.
6	**Avoiding Waste** Audit cadence, expiration triage, and feeding waste data back into acquisition.
7	**Capstone: Build Your Inventory Tracking System** Students build their own tracker, calorie requirement, and rotation schedule.

DOCTRINAL SOURCES

Source	Publisher	Relevance
FFTP Personal Preparedness Assessment Workbook	Fortune Favors the Prepared	Quantity planning calculator referenced throughout the course