

Approaches to food waste management

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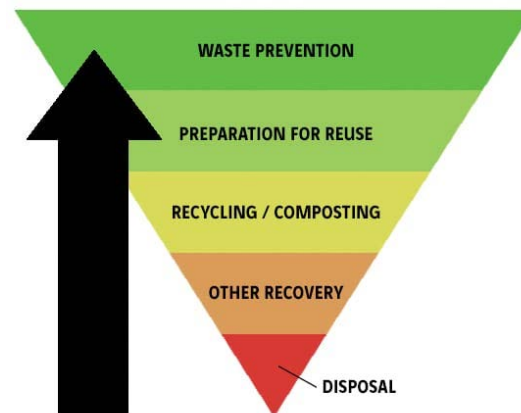


Waste management

- Zero waste to landfill university
- Policy commitment to successfully apply the Waste Hierarchy, reduce waste and increase recycling
- 40% reduction target for non-residential waste by 2020 (floor area)
- 25% of non-residential waste to be recycled by 2020



WASTE HIERARCHY



Achieved through...

WORKING TO REDUCE OUR ENVIRONMENTAL IMPACTS



Certification No: 571573



Certification No: 574503



Recycle and
do the *right* thing.

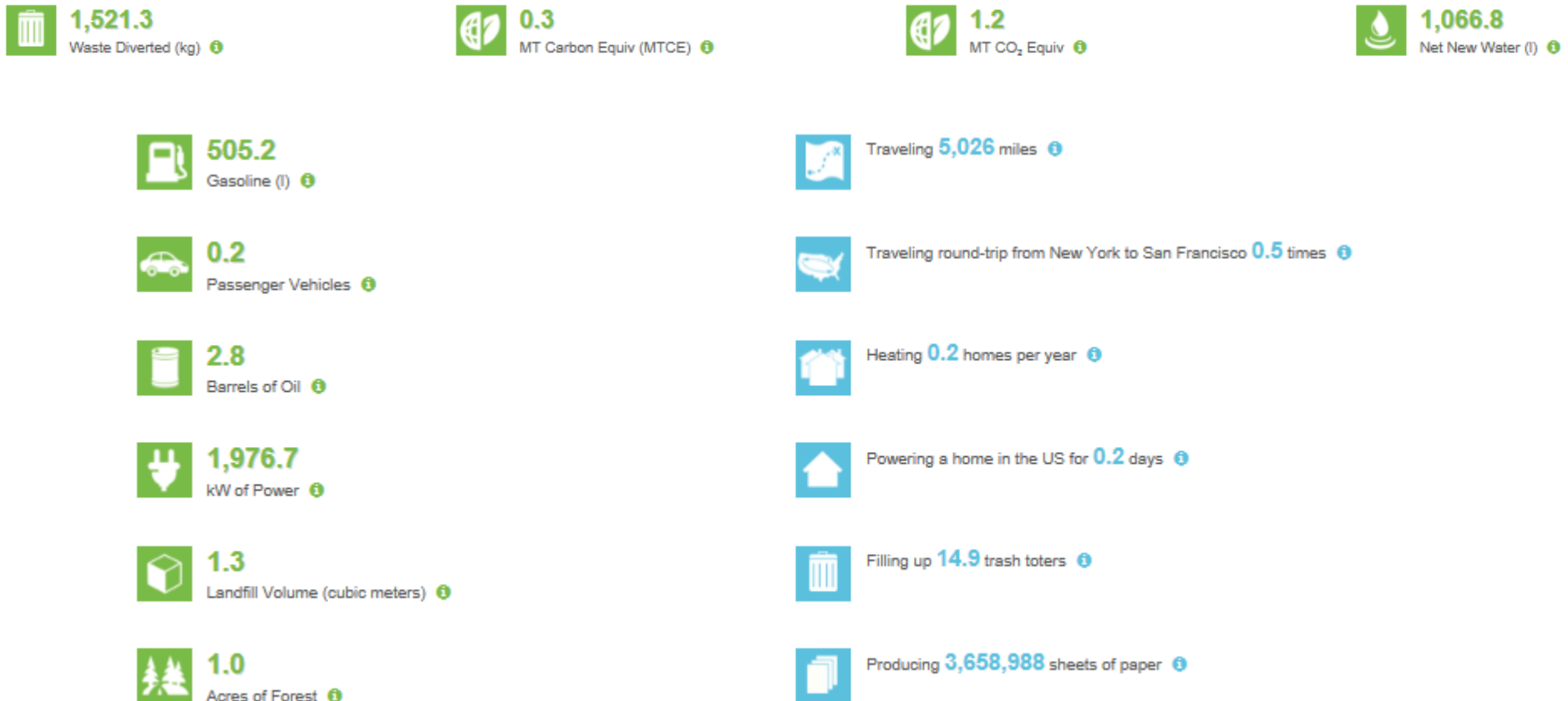


Food waste at SHU

- *Monitor food waste using procurement and sales data - challenging individual units*
- *Reduction targets a challenge due to the peaks and troughs of business.*
- *Scheduled supply to local charities in partnership with our FM team*

Recycle process

- *Separation experiment, diverting food to aerobic digestion*
- *On-Site bio digester installed August 18*



Further key successes

- *Linking with Food Works - food waste community project*
- *Vlogs and wellbeing demonstrations*
- *2500 meals diverted to the salvation army*
- *over 1500kg of food waste diverted from incineration*

Any Questions?