

# Want to cut costs at your pub, restaurant, hotel or take-away?

**Reducing food waste could save UK pubs, restaurants, hotels and quick service restaurants over £720 million a year.**

How much money would be thrown away if a 240 litre wheelie bin was filled with food waste every week? Each one would cost around £240 - multiply this by 52 weeks and it comes to nearly £12,500 a year. Money that could be saved by doing a few things differently.



Throwing food away costs much more than just the waste disposal bill; there is the cost of the food itself, the fuel used to cook it and the wages paid to staff to prepare it and then throw it away. Preventing food that could have been eaten from going in the bin saves both time and money. Some food waste, such as banana skins, is unavoidable, but, by adopting some simple tools and techniques, savings can be made starting today.

## What can be done to cut costs?

Some simple things can be done to start making a difference to your business and the environment. You could start by following these three easy steps:

**Step 1:** Get started by measuring spoilage, preparation and plate waste (consumer leftovers) to understand how cost savings can be made.

**Step 2:** Identify opportunities to make savings through purchasing and ordering; storage; preparation; portioning; managing packaging; recycling and re-use.

**Step 3:** Take action and start making cost savings.

Visit this easy to use interactive online kitchen [www.wrap.org.uk/resource-centre](http://www.wrap.org.uk/resource-centre) to see some suggestions, or consider the following ideas:

**Standardise portion sizes** to save money, reduce waste and keep customers satisfied. Using standard size spoons and ladles for each dish.

**Reduce customer leftovers.** Monitoring plate waste over time will help to keep an eye on what customers are leaving. Perhaps offer them the choice of side orders, or alter the menu. When plate waste does arise, offer customers a doggy bag. Please note there are safety and legal considerations involved with doggy bags/boxes (see page 20 [http://www.wrap.org.uk/sites/files/wrap/UK%20LFHWHospitalityResourcePack\\_0.pdf](http://www.wrap.org.uk/sites/files/wrap/UK%20LFHWHospitalityResourcePack_0.pdf)).

**Consider offering a choice of portion sizes** for people of different ages.

**Gain staff buy in** by getting the team to work together to deliver savings for your business. Give employees a sense of ownership, set goals, explain the benefits and share the results with them to help make it work.

**A simple purchasing table** can help keep track of purchases and tailor stock orders to the menu to help purchase only what is needed.

**Plan menus with food waste prevention in mind** make the most of ingredients by using the same ones in more than one dish. Use frozen, dried, bottled or tinned products as well as fresh ones.

**Organise storage** shelf plans and a clear labelling system will help to monitor use-by dates to ensure that food is used and not wasted.

**Set goals and explain the benefits** to the team to make sure they understand the reasons for the changes.

#### Where to get help?

To find out more about how to minimise waste and recycle more, contact WRAP on **Freephone 0808 100 2040** or take a tour of our interactive kitchen with quick & easy ways to cut down on food waste by visiting [www.wrap.org.uk/resource-centre](http://www.wrap.org.uk/resource-centre)

The following web based resources are also useful:

- **WRAP's Hospitality and Food Service Info Finder** - quickly and easily find the information you need to make savings for your business <http://hafsinfinder.wrap.org.uk>
- **Love Food Hate Waste** provides a wealth of information about food waste that you can share with customers <http://www.wrap.org.uk/content/less-food-waste-saves-money>
- This **Love Food Hate Waste video** shows what people say about the food they waste when eating out - <http://vimeo.com/lovefoodhatewaste/eatingout-lfhw>
- These **Love Food Hate Waste short films** and animations have tips, hints, recipes and inspirational ideas for making the most of food, wasting less and saving more - <http://england.lovefoodhatewaste.com/content/watch-our-love-food-hate-waste-videos>
- **The Unilever Food Solutions 'Wise up on Waste'** toolkit and smartphone app helps to measure and monitor the amount and source of food waste - [www.unileverfoodsolutions.co.uk](http://www.unileverfoodsolutions.co.uk)
- The **Nestlé Professional Waste Management Course** which is available at [www.nestleprofessional.com/uk/](http://www.nestleprofessional.com/uk/)

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