

Preventing Food Waste in the Hospitality and Food Service Sector

Screencast 1: Introduction



This screencast series will:

- give an overview of waste in the hospitality and food service (HaFS) sector;
- identify food waste prevention opportunities;
- provide advice to help businesses prevent food waste and realise the associated cost savings; and
- introduce WRAP's business support including tools and guidance available under WRAP's Hospitality and Food Service Agreement.

WRAP

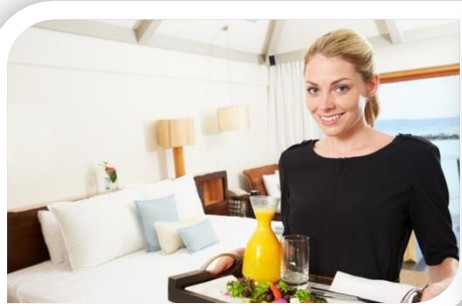
- WRAP is funded by all four governments across the UK because they value our expertise, research and practical advice.
- Our vision is a world where resources are used sustainably.
- We help businesses, individuals and communities reap the benefits of reducing waste, developing sustainable products and using resources in an efficient way.

WRAP - working in partnership

We are working in partnership with the Chartered Institute of Environmental Health, which has around 6,000 members who are publicly employed Environmental Health Practitioners (EHPs) to:

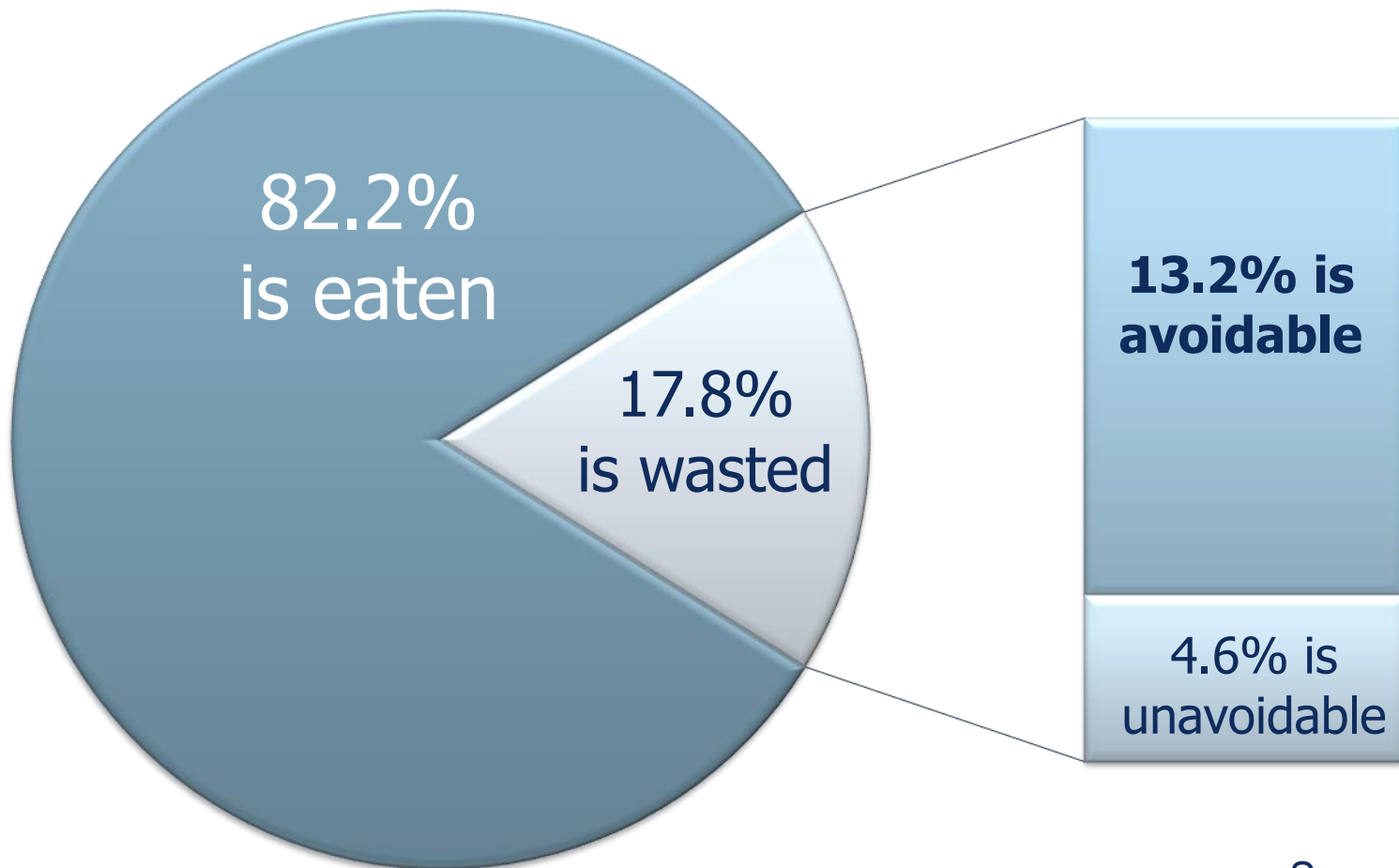
- share best practice and promote food waste prevention; and
- engage businesses to help them identify food waste prevention opportunities, improve the management of their kitchens and save money.

The UK hospitality and food service sector



- Serves over 8 billion meals a year.
- Produces over 2.87 million tonnes of food and associated packaging waste.
- Sends 54% of this to landfill.

Food purchased in the UK HaFS sector



£2.5bn: The cost of food waste to UK Hospitality and Food Service

920,000 tonnes

of food is thrown away by the sector each year

3/4 of this is food that could have been eaten



This is equivalent to **1.3bn** meals ...



... or **1 in 6** meals served

18%

of all food purchased in the sector is wasted

£10,000

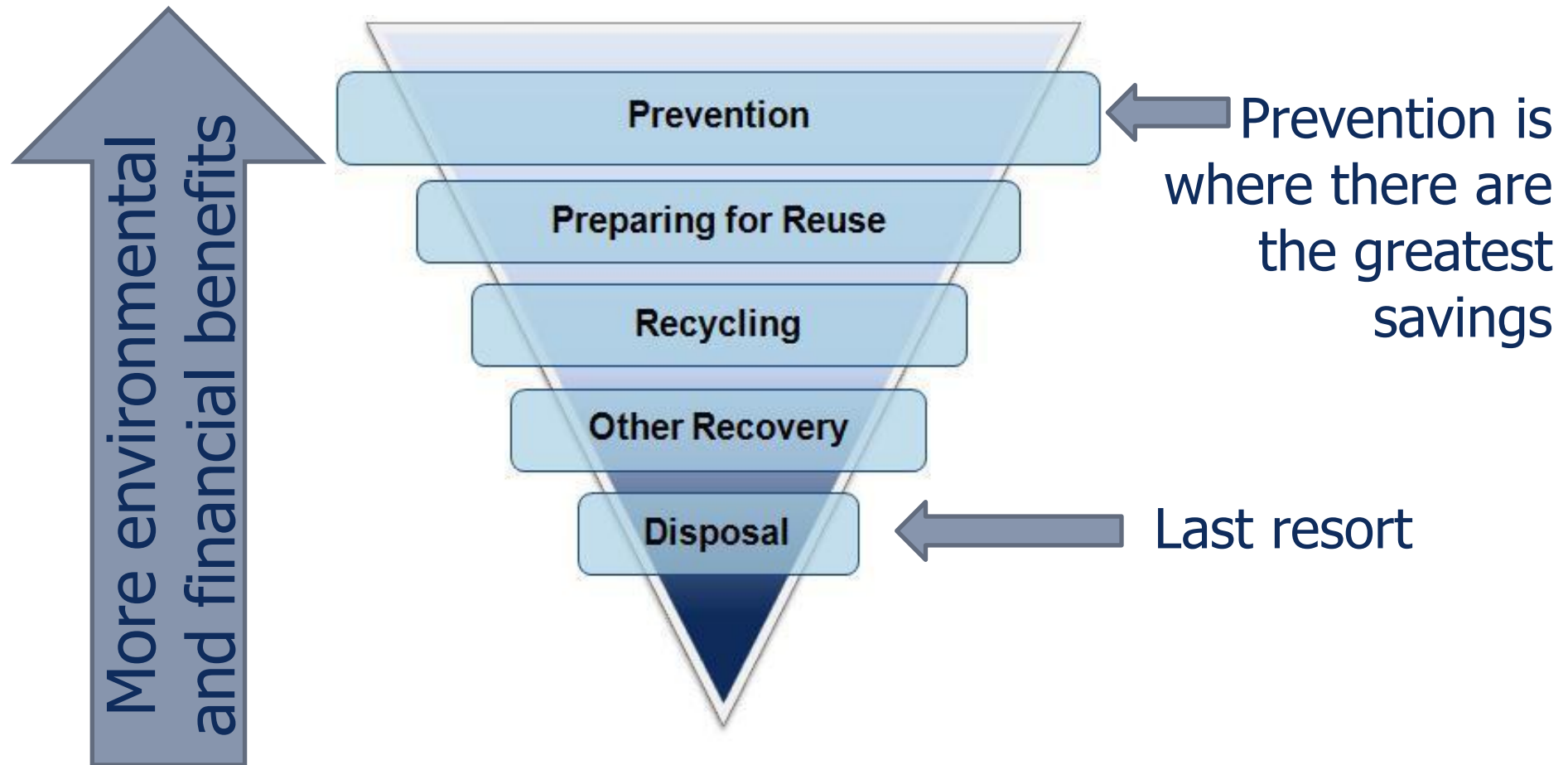
average cost per outlet per year



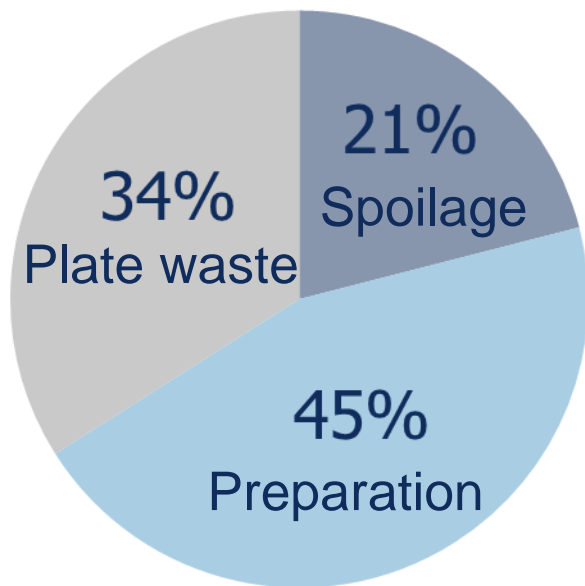
£2,800*

the cost per tonne

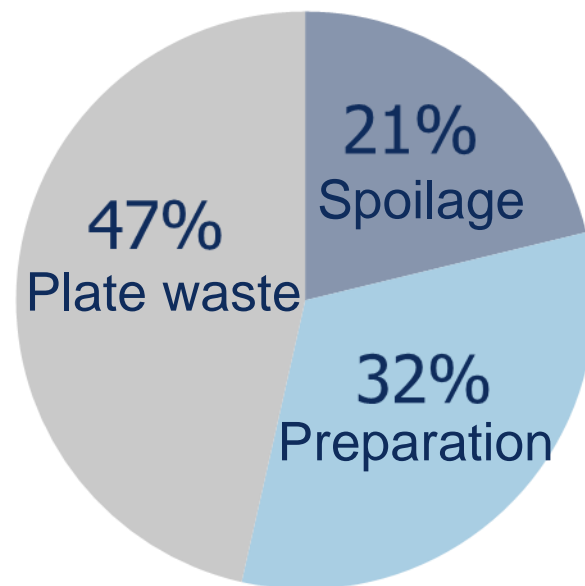
The Waste Hierarchy



Food waste (920,000 tonnes/year)



Contract catering,
casual and fine dining

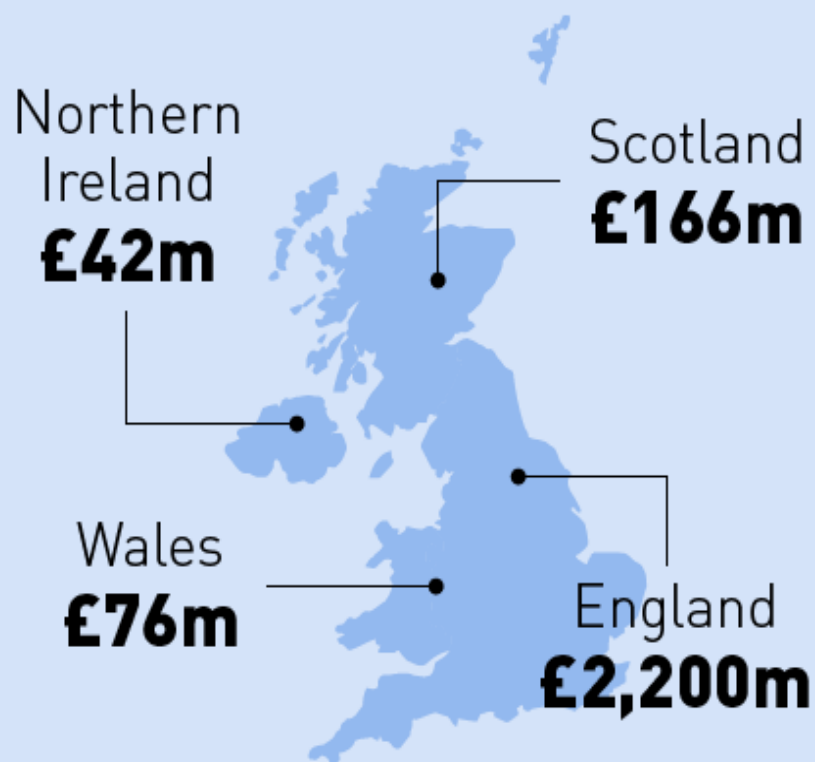


Basic dining

Preparation waste



Food waste across the UK



Take action on waste

Find out more about the Hospitality and Food Service Agreement, helping industry to reduce waste, recycle more and save money



www.wrap.org.uk/hospitality

All figures are estimates and some have been rounded up for simplicity. For the full figures please refer to the relevant report.

* UK subsector average.

The Hospitality and Food Service Agreement (HaFSA)

- Launched in June 2012 with more than 70 signatories.
- Established working groups which are supporting the sector in topics such as procurement and packaging.
- Over 190 signatories and supporters across the supply chain.
- Signatories are implementing plans to reduce food waste and recycle more.
- Online tools available to help businesses take action and make savings.

HaFSA targets

- **Prevention target:** Reduce food and associated packaging waste arisings by 5% by the end of 2015. This will be against a 2012 baseline and be measured by CO₂e emissions.
- **Waste management target:** Increase the overall rate of food and packaging waste being recycled, sent to anaerobic digestion or composted to at least 70% by the end of 2015.

Support for signatories

Large businesses (> 250 employees)

- are required to report annually through WRAP's online reporting portal;
- are allocated a Key Account Manager who will develop a tailored support programme

Smaller businesses (< 250 employees)

- are not required to report annually;
- can access support through WRAP's helpline and online resource centre.

The Hospitality and Food Service Info-Finder (<http://hafsinfofinder.wrap.org.uk/>)

Business Segment

Pubs

Saving Type

Preventing Food Waste

Source Type

Information & Guidance

Location

Not Location Specific

Search

Reset form

Go to Advanced Search

Resource centre for small businesses



wrap.org.uk/resource-centre

Food Waste Recycling hub

Food waste recycling for your business

Recycling your food waste is easier than you think!

Restaurants, hotels, pubs, cafés and takeaways that recycle their food waste find that doing the right thing and helping the environment doesn't need to take up additional time or space, or create hygiene issues... and it could even save them money!

If you are thinking about recycling food waste, check out the information, advice and tools to help your business make it work. Before you start, **check if food waste recycling services are available in your local area.**



Why recycle

Can I save money?

Getting started

Making it work in your
business

Success Stories

Resources

wrap.org.uk/content/sme-food-waste/recycling-guidance

The Waste (Scotland) Regulations 2012

Scottish food businesses must present their food waste for separate collection. To find out more visit resourceefficientscotland.com/regulations

Scotland's Waste regulations
are changing for all businesses



WRAP resources

- Recipes and consumer-facing resources are available from lovefoodhatewaste.com
- A 'Love Food Hate Waste' resource pack to help businesses engage with customers and reduce plate waste is available from wrap.org.uk/content/less-food-waste-saves-money

Information on the
Hospitality and Food Service Agreement
www.wrap.org.uk/hospitality

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