Preventing Food Waste in the Hospitality & Food Service Sector

Screencast 2: Food waste
- the savings potential

Each tonne of food waste costs an average of £2,800

The best way to find out how much food is being wasted, is to conduct a food waste review to:

- identify how much food waste is produced;
- map out where it occurs;
- measure and monitor food waste; and
- use the results to identify savings.

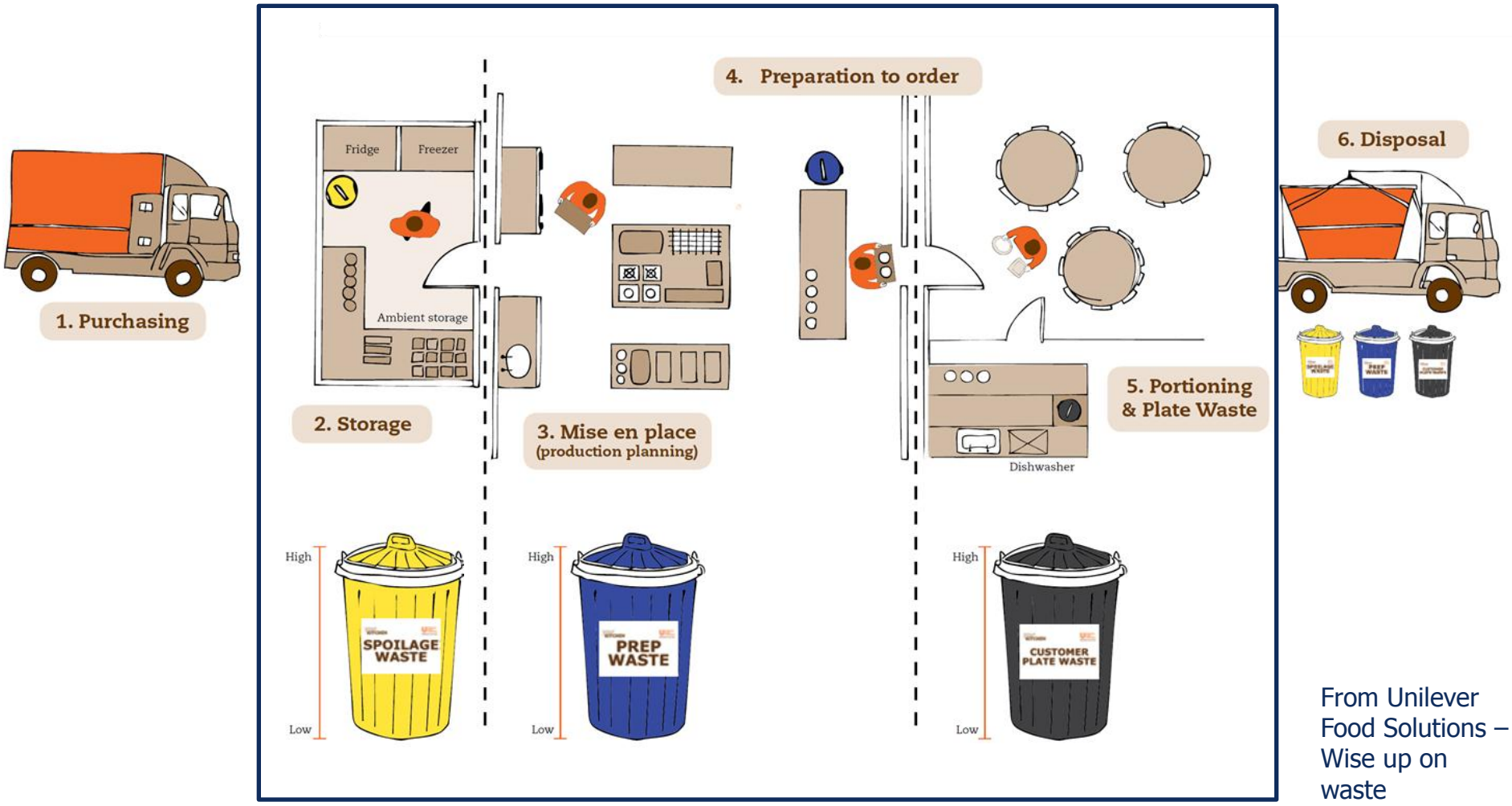
Source: WRAP

Measuring food waste

- **Review waste data regularly**
  Carry out a food waste review on a regular basis and use data to identify actions and savings potential.

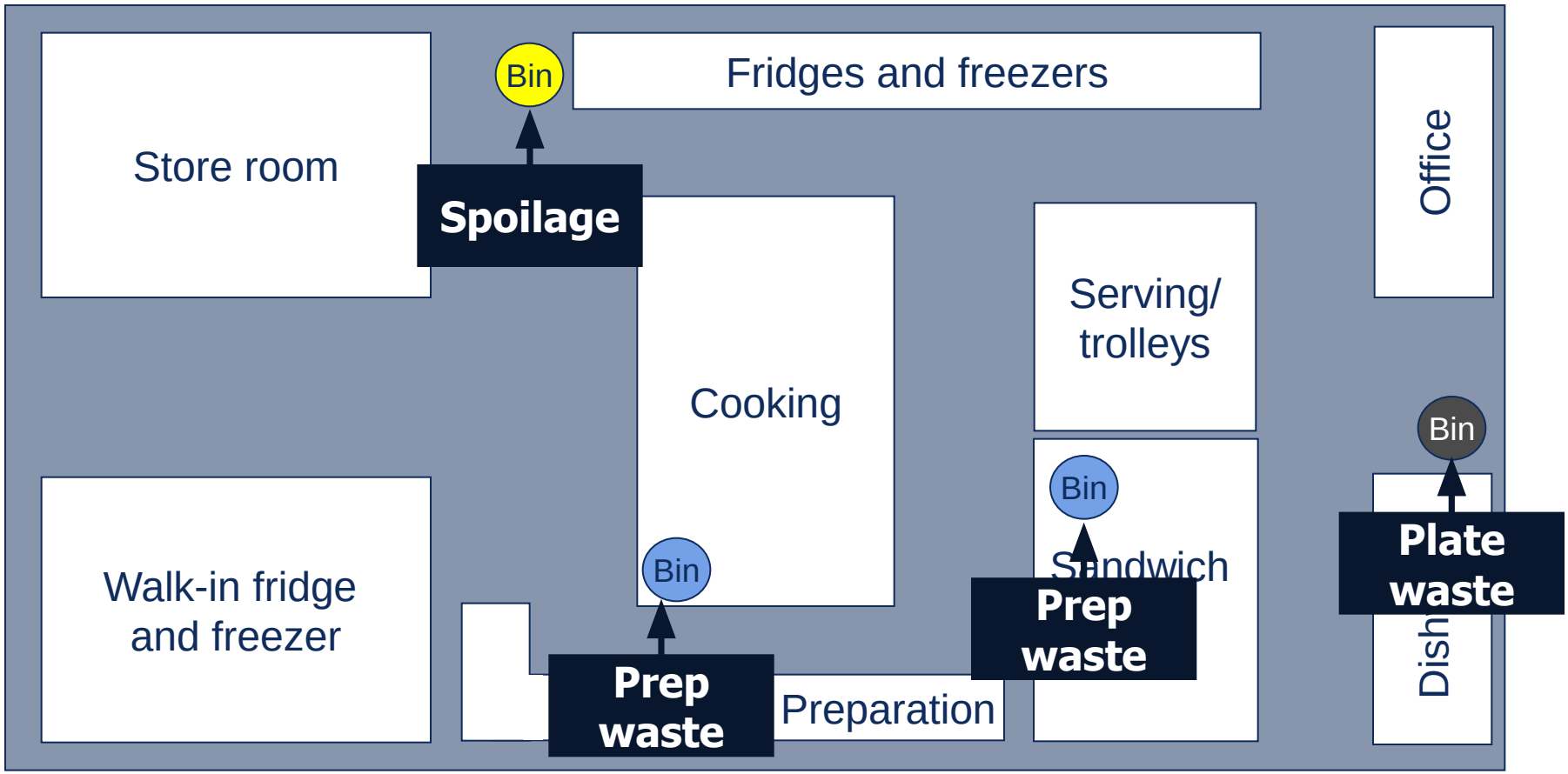
- **Staff engagement**
  Help them to recognise where food waste arises, and what they can do to reduce it.

Food waste mapping



From Unilever Food Solutions – Wise up on waste

Catering operation layout



Food waste

Spoilage

193,200 tonnes/year

Preparation

414,000 tonnes/year

Plate waste

312,000 tonnes/year

Source: WRAP

Measuring the quantity of food waste

- Over a set period of time, segregate food waste into separate bins:
  - spoilage,
  - preparation, and
  - customer plate waste.
- Weigh or count the food waste bins at the end of each monitoring period.

Monitoring and recording food waste

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Food Waste Tracking Sheet

Unilever Food Solutions
Inspiration every day

Use this tracking sheet to record the amount of food waste generated in the kitchen during 3 typical days or over a longer period for a complete picture. Remember every time you fill a 240 litre bin with waste food it is costing your business around £240! This is based on a material bulk density for food waste from http://www.wrap.org.uk/content/kerbside-analysis-toolkit-recycling-and-waste-collections.

1. To get the best information on where your waste is being generated, separate and monitor all food waste for the following three waste streams – a) spoilage, b) preparation waste and, c) Customer plate waste (leftovers).
2. Weigh the amount of food waste that is generated (use kilograms) **OR** record the number of times you fill the bins in each day (make a mark every time you fill the waste container as overleaf). ***Note***: You will need to work out the volume of the bins you collect the waste in (use litres). You can estimate the volume of a bin by filling it with water using a litre container.
3. If you record the volume of waste, you can also estimate its equivalent weight (see below). Multiply the total volume of waste by 0.55 (a standard factor used to convert volume to weight).
   For example, Waste stream 1: If you use a 5 litre bin and you fill it 5 times, then the weight is estimated as (5 litres x 5 bin fills) x 0.55 = 13.75 kg
4. Ensure all other non-food waste (e.g. plastic, cardboard, etc.) is put into a separate bin ready for recycling.

Day	Date	Spoilage		Preparation Waste		Customer Plate Waste	
		Number of bins filled	Weight (kg)	Number of bins filled	Weight (kg)	Number of bins filled	Weight (kg)
1							
2							
3							
Bin Volume (litres)							
*Total Volume (litres)							
Total Weight (kg) (see 3 above)							

*Total volume (litres) = bin volume x number of bin fills

wrap.org.uk/resource-centre

Results of food waste review

Meal time:		Buffet meal			
No. covers:		180			
Spoilage (kg)		Preparation waste (kg)		Portioning and plate waste (kg)	
Total Spoilage	6.0	Total Preparation waste	10.9	Total Portioning & plate waste	76.8
Spoilage per Cover		Preparation waste per cover		Overproduction waste per cover	
Total Waste		93.7			
Total Waste per cover (kg)					

Calculate the waste generated per cover

Monitoring customers' plate waste

Dish	*Ingredient 1*	*Ingredient 2*	*Ingredient 3*	*Ingredient 4*
Carpaccio	**Carpaccio**	**Rocket**	**Pine nuts**	**Parmesan cheese**
Count the number of units that are left on the plate.			/	
Soup	**Soup**	**Bread**		
Count the number of units that are left on the plate.		///		
Steak	**Steak**	**Sauce**	**Vegetables**	**Chips**
Count the number of units that are left on the plate.		///	/	

Unilever Food Solutions: Wise up on waste toolkit

What opportunities can be considered?

- Is the stock over-ordered?
- Are deliveries frequent enough?
- Can the stock control system be improved?
- Is food over-produced and/or spoilt (burnt)?
- Are the portion sizes right for different customer types?
- Do waiting staff feed back any issues with certain types of meals?

Preventing preparation waste

Improved monitoring helped Elior to identify opportunities to prevent waste including:

- using clear bags during an initial monitoring trial to separate food waste;
- modifying food preparation techniques; and
- encouraging staff suggestions for unused items.

WRAP resources for business

- The Online Resource Centre (guidance, information and templates) wrap.org.uk/resource-centre
- The HaFS Info-Finder – a 'search and find' tool to help find information quickly http://hafsinfofinder.wrap.org.uk/
- Food Waste Recycling website at wrap.org.uk/content/sme-food-waste/recycling-guidance

Information on the

Hospitality and Food Service Agreement

www.wrap.org.uk/hospitality

WRAP Helpline 0808 100 2040

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