

Preventing Food Waste in the Hospitality & Food Service Sector

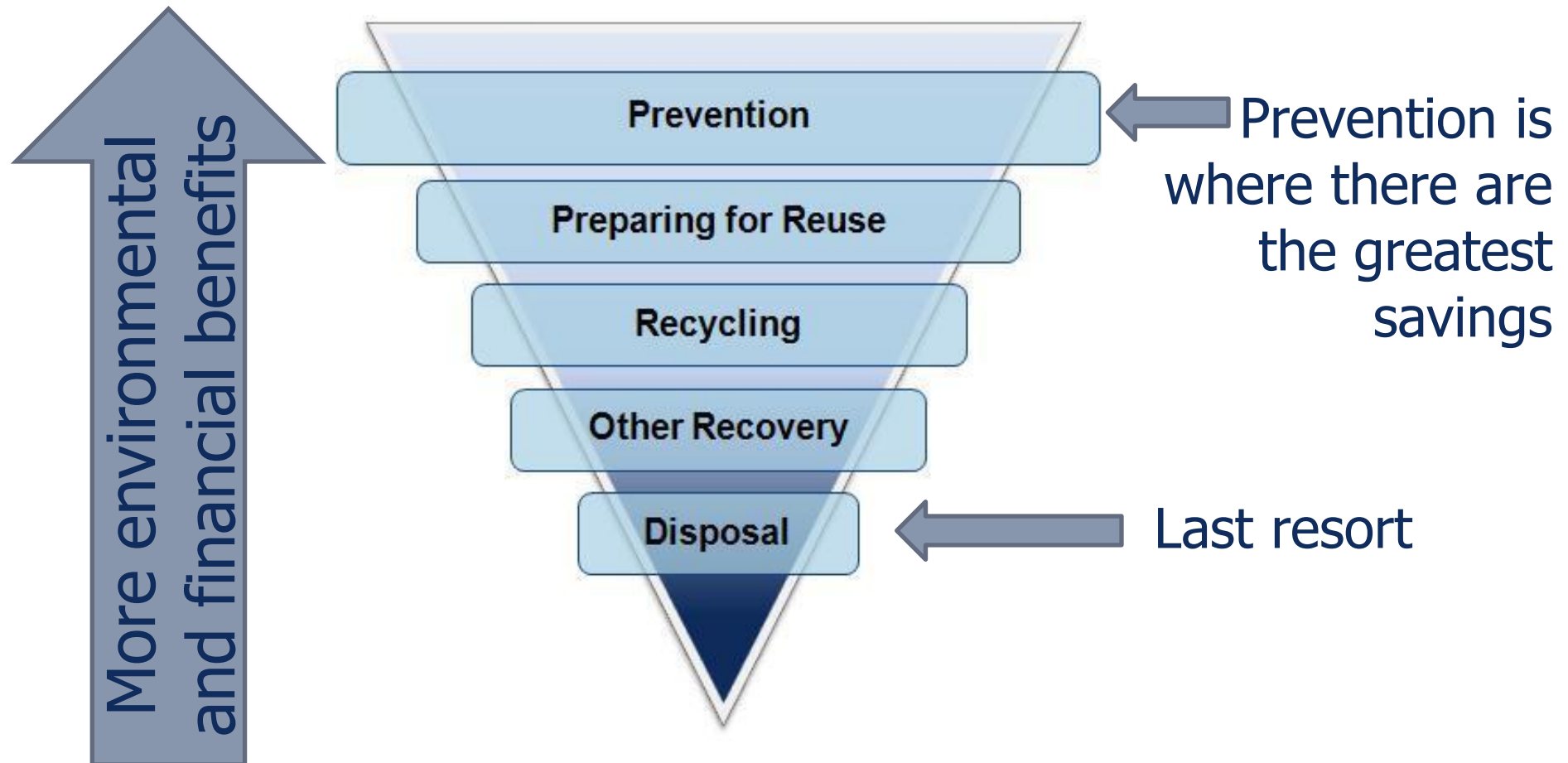
Screencast 3: Good Practice



This screencast will cover

- The Waste Hierarchy
- Good practice examples:
 - Preventing food waste
 - Preventing packaging waste
 - Managing food and packaging waste

The Waste Hierarchy





GOOD PRACTICE: PREVENTING FOOD WASTE

Preventing spoilage

- **Purchasing:**
use good stock control and forecasting
- **Regular orders:**
adjust depending on forecast and menu




STOCK CONTROL & PURCHASING LIST TEMPLATE

Use this list to stock check and calculate your order. Amend the list of products so that they are appropriate to your organisation. Always try and use the same measurement as your supplier. For example if they sell potatoes in 5kg bags, you should measure stock by 5kg bags to avoid confusion.

Product	Use By Date	Unit	In Stock	Standard Stock	Purchase Date	Order
Vegetables						
Potatoes		Bag (5kg)	½ Bag	1		1
Carrots		Bag (2.5kg)	0	1		1
Cos Lettuce						
Tomatoes						
Fruit						
Lemons						
White grapes						
Strawberries						
Blueberries						
Meat						
Beef fillet						
Beef burgers						
Braising beef						
Lamb cutlets						
Poultry						
Chicken breasts						
Chicken thighs						

Preventing spoilage

- **Fridges and freezers:**
Check temperature regularly
- **Stock rotation:**
First in First out (FiFo)
- **Prepared items:**
Keep a list and use date stickers



Menu planning

- Plan carefully based on reservation forecasts
- Use perishable items in more than one menu item
- 'Specials' board to sell prepared food
- Use prepared food for staff meals



Menu planning

- Love Food Hate Waste
- Rescue recipes for using up foods that are past their best
- Aimed at domestic cooks, but useful for chefs

lovefoodhatewaste.com/

LOVE
FOOD
hate waste

Case Study: Suzanne James Caterers

- Food waste is minimised by calculating exact amounts of food per person, adding 10% on top for seconds and staff meals.
- Food is prepared off site and then combined at the event, as required.
- Ingredients are kept separate and keep longer if unused.

Preventing customer plate waste

- **Lighter eaters and children:**
Offer a choice of portion sizes for different appetites
- **Good portion control:**
Use standard ladles, cups, and weights
- **Adapt menus:**
Items that are often left could be reduced or made optional



Case Study: Greene King menu options

- **Golden Years Menu** – for more mature guests, specifically tailored to satisfy lighter appetites
- **Children's Menu** – suitable for children between 7 and 10 years
- **Juniors' Menu** – suitable for children under 7 years



Preventing customer plate waste

Consider offering take-away boxes as a service to the customer*.

"83% of the public would ask for a doggy box but don't think they can or are too embarrassed"

(Sustainable Restaurant Association).



*Guidance on offering take-away boxes is available via the [Love Food Hate Waste Resource Pack for Hospitality businesses](#).

Preventing customer plate waste

to begin	to follow
<p>Alghani lamb £11.50 Tenderloin roasted free range Cornish lamb chop and soft gyoza lamb gyoza served with nutmeg. Served with lightly pickled red onion and green herb chutney.</p> <p>Mars ke shooley £10.95 Smoked dry aged oyster of Aberdeenshire beef marinated with honey yogurt and mustard of cooked in lambert, served with heritage tomato and coriander crisp salad.</p> <p>Chick ki tikki £6.95 Lightly spiced traditional potato cake served with tamarind and ginger chutney.</p> <p>Pakora ki thali £8.95 Assortment of vegetable bhajis, spinach and potato roller spiced with roasted cumin, paneer above stuffed with fig chutney, crisp fried, maida pakora with fresh coriander and coriander chutney and sweet sauce.</p> <p>Then tharak ka murg £10.95 Assortment of chicken kebabs, masala hot chicken drumstick, roasted lamb spiced minced beef, fresh curry leaf and star anise sautéed with honey mustard and green chutney.</p> <p>Goon lemon sole kahrai £10.95 Filet of lemon sole marinated in yogurt and mint, served with tomato, cucumber and petit pois salad with coriander dressing.</p>	<p>Sanson ka jhinga £11.95 Tenderloin of king prawns served with baby radish and fresh grape fruit vinaigrette with lemon balm.</p> <p>Konkan kekada £11.95 Soft shell crab dipped in a crispy batter and Kashmiri chili butter with a Dashiwa crab, green pea and potato cake accompanied by cucumber coriander and raw masala chutney. Inspired by the winning fish course in BBC's Great British Menu.</p> <p>Machor jhol £19.95 Machor fish served with a spicy yogurt and coriander sauce, inspiration from the winning dish on Gordon Ramsay's Food.</p> <p>Karalan king prawn curry £18.95 Tenderloin of king prawns served with yellow mustard seeds and coconut oil, simmered in a delicately spiced pork roasted lime curry with white rice and a side of chutney.</p> <p>Thengapal duck £18.95 Roasted breast of Lumsden duck, resting on lightly spiced carrot and mangoes served with Kashmiri style caramelized onion and leaf pepper sauce served with ground fennel seeds.</p> <p>Rajasthan laal mas £20.95 Back of spring Cornish lamb roasted in a green herb crust, smooth garlic infused potato barbeque with Rajasthan smoked onion and tomato gravy.</p> <p>Chukkar nigan korma £18.95 Roasted supreme of guinea fowl, lightly pickled pumpkin resting in a traditional green herb korma spiced with fennel seed and green cardamom. A signature specialty from the village hills of Tamil Nadu.</p> <p>Nali nihari £16.95 Aussie style lamb shank slow cooked shank of lamb simmered in smooth onion and bone marrow sauce, flavoured with cardamom and shalimar cardamom.</p> <p>Chukkander gohi £14.95 Traditional bhajis from northern India, rolled up of lamb spiced with ground chili and coriander, simmered in reduced gravy with double butter and caramelized shallots.</p> <p>Dum ki biryani £17.95 Goat and lamb meat cooked together in scented pot with yogurt and mint. Spiced with cardamom, mace, and dum masala served with Lumsden gravy.</p> <p>Beef dakka £18.95 Slow roasted short ribs of naturally raised Aberdeenshire beef in traditional Hyderabad style of lamb spiced with whole Kashmiri chili, cinnamon and green cardamom.</p> <p>Parsi murg £14.95 Mumbai style spring chicken with spinach simmered in spiced gravy flavoured with a masala of lightly pickled red dried chilies, roasted onion seed and homemade gram masala.</p> <p>Murgh jalfritzi £15.95 Pan roasted masala hot chicken supreme with hot spicy onion, tomato and leaf pepper sauce.</p> <p>Kukkar makhani £15.95 Punjabi style chicken tikka marinated with honey yogurt, tenderloin masala, marinated in lamb then simmered in light tangy tomato, honey and cashew nut makhani sauce.</p>

Tuesday 11th September

STARTERS all three for 7.95 per person

Yorkshire pudding with whipped cauliflower
Cow heart tomatoes with smoked sardines and horseradish
Globe artichokes with Blue Monday and walnuts

MAINS

Roast Woolley Park Farm free-range chicken and chips

For two - three to share 25.00

Spring chicken for one 15.50

Glenarm sirloin steak and chips

250g 20.00

500g 40.00

750g 60.00

1kg 80.00

Chicken or steak salad 13.50

SIDES all at 3.95

Lettuce heart salad

Minted autumn greens

Scrumptious onions

Green bean and shallot salad

PUDDINGS

Ronnie's apple and bramble pie with custard 5.95

Summer berries with raspberry sorbet 5.95

Milk chocolate fondue with marshmallows to share 12.50

Ice-creams and sorbets 2.00 per scoop

Strathdon Blue, crackers and damson cheese 6.95

A discretionary service charge of 12.5% will be added to your bill.

TAKEAWAY AVAILABLE MONDAY TO FRIDAY 11AM-7PM

Please ask us to wrap up your leftovers to take home.

A vegetarian and pescatarian menu is always available - please ask your waiter.

Mezzanine available for parties of up to 38 guests.

Children aged 10 and under can enjoy a free meal from the Calves' menu between 4 - 6pm Monday to Friday

and noon - 6pm at the weekends when accompanied by an adult dining in the restaurant.

Mark's Library Kitchen demos take place every month - ask for details.



Cock 'n' Bull Express
Monday-Saturday
11.30am-4.30pm
2 courses for 15.00 - 3 for 18.50

Coronation chicken

Glenarm minute steak with
chips and béarnaise

Ronnie's apple and bramble
pie with custard



@The_Tramshed



GOOD PRACTICE: PREVENTING PACKAGING WASTE

Preventing packaging waste

- Arrange reusable crates for deliveries where appropriate
- Use refillable bottles/carafes to serve drinks



Case Study: Strattons Hotel

- Buys in bulk to reduce packaging
- Returns cardboard to suppliers for re-use
- Other products delivered in collapsible crates or cloth bags that can be washed and re-used
- All plastic drinks bottles are recycled
- Some clear glass bottles are re-used in the kitchen and all other glass is recycled
- Increased recycling to 98%
- Saved over **£16,000** by reducing waste



GOOD PRACTICE: MANAGING FOOD AND PACKAGING WASTE

Improving waste segregation

- Set up easy to use internal collection systems
- Define collection points / bins
- Clearly define responsibilities
- Colour code / label bins
- Train staff
- Monitor progress



Increasing recycling

- Most sites will benefit from a mixed dry recycling system.
- A waste review will identify if there are sufficient quantities for separate collections of some materials.
- Small scale on site composting/anaerobic digestion might be appropriate. Further information is available at wrap.org.uk/on_site_treatment

The Waste (Scotland) Regulations 2012

- Scottish food businesses present their food waste for separate collection.
- In Scotland, Environmental Health Officers will be involved in the enforcement of these regulations.
- To find out more visit resourceefficientscotland.com/regulations

Case Study: Eden Caterers

- Computerised recipes ensure that Eden only orders and prepares what is required
- Required ingredients are locally sourced
- Regularly rotates stock

The company's prevention, re-use and recycling measures have **reduced the amount of residual waste by 50%**

Food waste calculator tool

Food waste recycling for your business

Recycling your food waste is easier than you think!

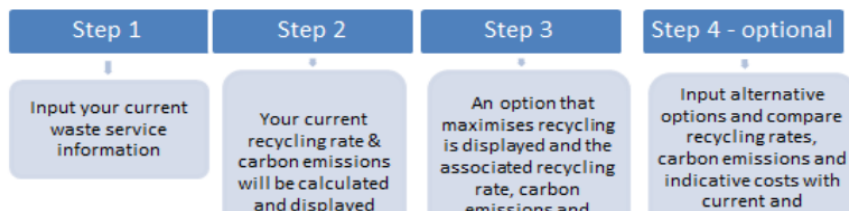
[Introduction](#) |
 [Why recycle](#) |
 [Can I save money?](#) |
 [Getting started](#) |
 [Making it work](#) |
 [Success Stories](#) |
 [Resources](#)

Calculator tool

This tool has been designed to help you compare different options for the collection of your waste using relative costs and environmental performance.

The tool works by estimating the types and quantities of waste produced by your business from the types of waste and size of containers you have collected.

It then suggests an alternative high recycling performance option with reduced environmental emissions. The results help you to see if making small changes to your current arrangements could help save you money and recycle more.



<http://www.wrap.org.uk/content/sme-food-waste/2a-calculator>

Case Study: Catering at the Garden Museum

- Makes small batches of food to ensure that it all gets eaten
- Uses vegetable peelings & tops to make stock
- All suitable food waste is composted to produce top quality soil for the garden

Suzanne James, event caterers:

- Waste food is composted on an industrial scale and waste cooking oil is made into biodiesel

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

www.wrap.org.uk

hafs@wrap.org.uk

