

Preventing Food Waste in the Hospitality and Food Service Sector

Screencast 4:
Putting it into practice



In this screencast

- A review of the first 3 screencasts to highlight the main points for Environmental Health Practitioners (EHPs)
- Highlight the important role EHPs have to play in helping businesses prevent waste through improved food management
- Consider how to incorporate everything that's been learnt into your everyday job

£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

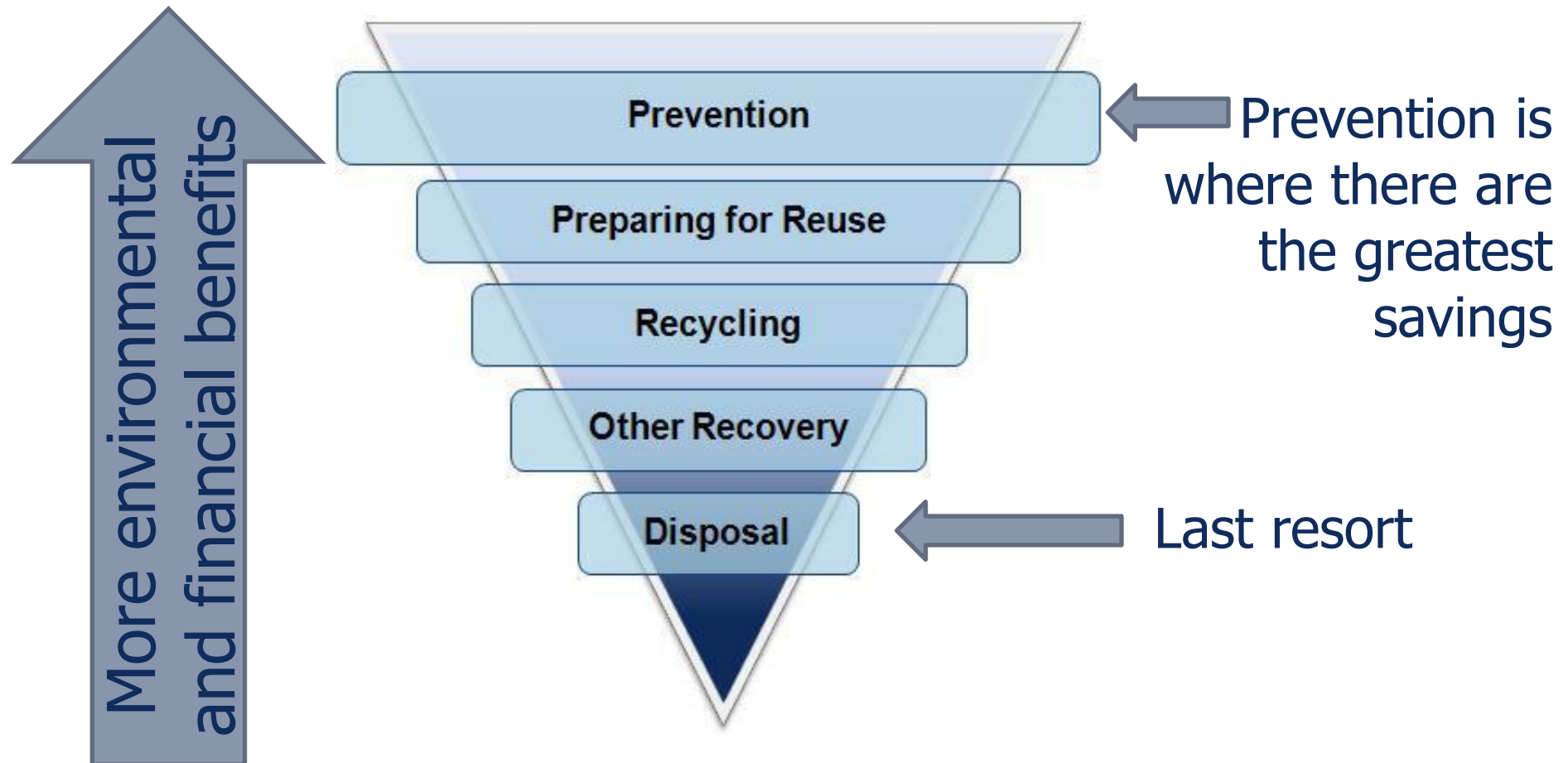
average cost per outlet per year



£2,800*

the cost per tonne

The Waste Hierarchy



Food waste = money waste

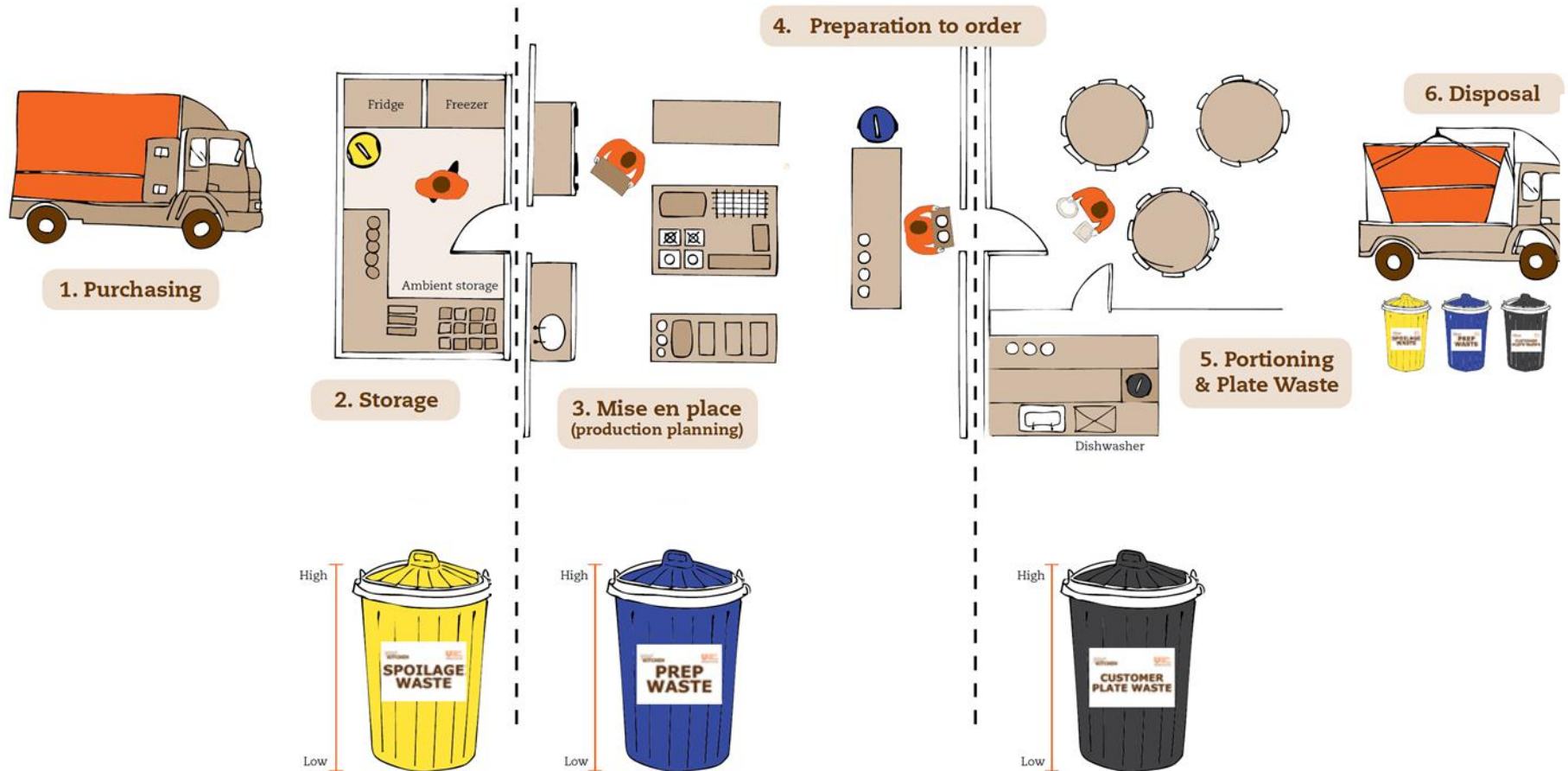


Source:

Love Food Hate Waste Northern Ireland: <http://ni.lovefoodhatewaste.com/node/6567>

Monaghan County Council: <http://www.youtube.com/watch?v=VGTPKKOVoz4>

Where food waste occurs



PUTTING IT INTO PRACTICE



Top tips

- Use clear bags so it's easy to see if there is a large amount of food and packaging waste
- Review the size of bins that are used, and how many are filled each day/shift
- Check if items are purchased in bulk
- Check if packaging can be returned to suppliers
- Establish a monitoring system for food waste

WRAP resources to signpost to

- The Online Resource Centre
wrap.org.uk/resource-centre
- The HaFS Info-Finder
<http://hafsinfofinder.wrap.org.uk/>
- Further information relating to the HaFSA
www.wrap.org.uk/hospitality
- Freephone helpline - 0808 100 2040

Further resources from WRAP:

- 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
- [Food waste recycling](#) hub

Other resources:

- Unilever Food Solutions: Wise up on waste toolkit unileverfoodsolutions.co.uk
- The Sustainable Restaurants Association
“Too good to waste” survey
thesra.org/news-events/publications
- The Too Good To Waste (doggy bag) campaign
Toogood-towaste.co.uk
- Recycling service directory
wastedirectory.org.uk

Quick recap

You should know:

- 1 Why focusing on preventing food waste makes business sense, and why it is better than recycling.
- 2 How businesses can save money by preventing food and packaging waste and recycling more.
- 3 Where you could signpost businesses to for support.

How to apply this on-site

What's the best way to incorporate this into your work with businesses?

Write down your notes

30 seconds



How to apply this on-site

What's the best way to incorporate this into your work with businesses?

Which tools and resources will be useful?

Write down your notes

30 seconds



How to apply this on-site

What's the best way to incorporate this into your work with businesses?

Which tools and resources will be useful?

How could you disseminate this material to your colleagues/to the public?

Write down your notes

30 seconds



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What's the best way to incorporate this into your work with businesses?

Which tools and resources will be useful?

How could you disseminate this material to your colleagues/to the public?

Let us know: what more could WRAP do to support you?

Write down your notes

30 seconds



Set yourself a target

- Set yourself a personal target of HaFS businesses (e.g. 5) to:
 - advise on food waste prevention
 - signpost guidance and tools.
- After each one, review how you did. What else could you have done?
- After you reach your target, set yourself another.

Keep updated

E-mail hafs@wrap.org.uk to sign up to the HaFSA newsletter. You will receive regular updates and be notified when new information is available.

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

WRAP Helpline 0808 100 2040

www.wrap.org.uk

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