

# Want to cut costs?

**The true cost of food waste to the UK hospitality and food service sector is over £2.5 billion a year – on average that's 1 in 6 of meals served.**

Throwing food away costs much more than just the waste disposal bill; there is the cost of the food itself, the fuel in cooking and the time staff take to prepare it and throw it away. How much money would be thrown away if a 180 litre wheelie bin was filled with food waste every week? Each one would cost around £200 - multiply this by 52 weeks and it comes to nearly £10,500 a year. Money that could be saved by doing a few things differently.



On average 21% of food waste arises from spoilage; 45% from food preparation and 34% from consumer plates. 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 make a difference to your business and the environment. You could start by following these three easy steps:

Step 1	Measure spoilage, preparation and plate waste 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.

## Consider the following ideas:

- **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.
- **A simple purchasing table** can help keep track of purchases and tailor stock orders to the menu to help purchase only what is needed.
- **Organise storage** with shelf plans and a clear labelling system to help monitor use-by dates to ensure that food is used and not wasted.
- **Consider offering a choice of portion sizes** to reduce waste and keep customers satisfied. Use different sized spoons and ladles for the different portion sizes being offered to customers.

- **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 that there are safety and legal considerations involved with doggy bags/boxes (see page 51 of WRAP's Overview of Waste in the UK Hospitality and Food Service Sector report ([wrap.org.uk/wasteinhafs](http://wrap.org.uk/wasteinhafs)))
- **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.
- **Set goals and explain the benefits** to the team to make sure they understand the reasons for the changes.

To find out more about how to minimise waste and recycle more, contact WRAP at [hafs@wrap.org.uk](mailto:hafs@wrap.org.uk)

The following web based resources are also useful:

- WRAP's Hospitality and Food Service Info Finder, [wrap.org.uk/info-finder](http://wrap.org.uk/info-finder), will help you to quickly and easily find the information you need to make savings for your business.
- WRAP's Taking Action on Waste information sheets, [wrap.org.uk/takingactiononwaste](http://wrap.org.uk/takingactiononwaste), for businesses in the education, healthcare, hotel, leisure, pubs, quick service restaurants, restaurants, services and staff catering subsectors.
- Love Food Hate Waste, [wrap.org.uk/LFHW-hospitality](http://wrap.org.uk/LFHW-hospitality), provides a wealth of information about food waste that you can share with customers.
- This Love Food Hate Waste video, [wrap.org.uk/LFHW-eating-out](http://wrap.org.uk/LFHW-eating-out), shows what people say about the food they waste when eating out.
- These Love Food Hate Waste short films, and animations [wrap.org.uk/LFHW-videos](http://wrap.org.uk/LFHW-videos), have tips, hints, recipes and inspirational ideas for making the most of food, wasting less and saving more.
- The Food Waste Recycling Hub, [wrap.org.uk/recyclingfood](http://wrap.org.uk/recyclingfood), contains case studies and a cost calculator tool to enable SMEs to establish the best options in terms of food waste recycling.
- The Unilever Food Solutions 'Wise up on Waste' toolkit and smartphone app, [unileverfoodsolutions.co.uk](http://unileverfoodsolutions.co.uk), helps to measure and monitor the amount and source of food waste.
- The Nestlé Professional Waste Management Course, [nestleprofessional.com](http://nestleprofessional.com)

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