



Build a culture of regularly reviewing food waste

Measured waste gets managed





Keep up the good work Keep down the food waste

Drive actions in kitchens

1. Know your waste

Check weekly reports to find out:

Top 3 waste areas last week

Overproduction (Edible Excess)	£44 / 18kg
Overproduction (Time or Temp)	£25 / 11kg
Handling & Cooking Issues	£1 / 0.4kg

Top items from each area

↑ Torta Od Badema Sa Komadicima Karamele	£65 / 10kg
↑ Meatballs 3.75Kg	£18 / 4.3kg
↑ Msc Battered Hoki 50G	£17 / 3.6kg
↓ Chiftelute Cu Legume

2. Make an action plan

Every action makes a difference:

- Make one less pot of soup
- Refill the chafing dish one less time during meal service
- Grill smaller portions of chicken
- Cook certain items a la minute

3. Tell your team

Tell the team about the plan, make sure everyone knows the actions they need to take

Discuss and make actions visible using notice board or phone chat

4. See your results

Check daily reports to find out if there is reduction in the top waste items and areas.

Top items (vs Thursday, 1st October)

↑ Torta Od Badema Sa Komadicima Karamele	£65 / 10kg
↑ Meatballs 3.75Kg	£18 / 4.3kg
↑ Msc Battered Hoki 50G	£17 / 3.6kg
↑ Chiftelute Cu Legume Rest	£11 / 4.9kg
↑ Grains Salad	£8 / 1.8kg
↑ Sausage	£8 / 2.5kg

Top areas

Inventory Issues / Spoiled	£108 / 21kg
Overproduction (Edible Excess)	£44 / 18kg
Overproduction (Time or Temp)	£25 / 11kg
Uncategorised	£12 / 3.8kg
Handling & Cooking Issues	£3 / 0.9kg
Sampling	£2 / 0.3kg

Best practices for reducing



Plate waste

- Recycle vegetable stems into pesto. Examples are mushroom stems, pickled kale, chard, broccoli, beetroot stems, radish tops and herb stems.
- Use prawn shells, fish bones, meat bones, vegetable stems, corn cobs, and onion garlic skins for broth base.
- Make sure to review the menu by observing commonly wasted items and adjust production or take off menu
- Offer a choice of portion size - different portions for different appetites

Best practices for reducing



Spoilage & Damage

- Carefully monitor 'standing orders' to ensure they do not create recurring excess
- Keep ripe and unripe fruits apart
- Consider whether smaller, more frequent deliveries from suppliers would save waste and money
- New stock goes in the back, older stock in front to get used first. Use this method for inventory rotation
- For Dark-days/wind-down days, plan ahead for next-day closures. Consider allowing food offering to run down/shrink near end of service.



Best practices for reducing



Overproduction

- Prepare batch by batch during meal service instead of one big quantity before service.
- Have live stations to help produce food on demand instead of pre-preparation. This improves the dining experience and reduces hot dishes that cannot be reworked later.
- Reduce the size or fill level of containers (focusing particular attention on highly perishable and high value items) towards end of buffet service. An hour before end of service, ask kitchen team to coordinate and plan replenishment.
- Use shallow containers for buffet. It maintains the appearance of abundance of buffet food offering. Also consider switching to smaller containers towards end of service.



Best practices for reducing



Trimming

- Buy fruits that produce less trimming waste when peeled. This saves on time and labor cost of trimming fruits. (E.g. apples, guavas, strawberries, grapes, and cherries, instead of pineapples, kiwi, papaya, and pomegranate.) Source suppliers with reasonable pricing.
- Mince edible trimmings and rework them. Examples are fish trimmings into fishcakes or meat trimmings into patties or sausages.
- Recycle vegetable stems into pesto. Examples are mushroom stems, pickled kale, chard, broccoli, beetroot stems, radish tops and herb stems.
- Use prawn shells, fish bones, meat bones, vegetable stems, corn cobs, and onion garlic skins for broth base.



Best practices for reducing

Rework

- Put up posters to specify items to be reused or reworked at each meal serving and each station.
- Ensure kitchen team understands what items can be reused or reworked and execute properly
- Use leftover meats and cold cuts for toppings on pizza, fried rice or pasta
- Use leftover fruits for juices, fruit salad or infused water
- Use ingredients from salad bar and turn into hot dishes
- Examples are:
 - Potatoes → Mashed potato, potato gratin, potato salad, croquette
 - Tomatoes → Bolognese sauce, tomato soup, roasted tomatoes