



What kind of waste is your food?

Pre-consumer

Food discarded during preparation, never served to customers

Identify the right category your food waste belongs to

Post-consumer

Food prepared and served to clients never eaten.

HOW TO CATEGORISE FOOD WASTE

Inventory

Unused, uncooked, unprepared ingredients gone bad



Examples
mouldy cheese, rotten tomatoes, expired food

Trimmings

Inedible remainders from preparation



Examples
watermelon rind, fish head, pork

Cooking error

Damaged, burned, overcooked dishes that can't be served



Examples
burned pizza, broken eggs, burned potatoes

Overproduction

All food that was prepared, never got served & was thrown away.



This could be from breakfast, lunch, dinner, buffets, staff canteen or events.



Good to know

For overproduction waste, where possible keep items in trays from the buffets so they can easily be disposed separately.

Breakfast

Leftover breakfast dishes



Examples
sausages, pancakes

Banqueting waste

Food prepared for customers



Presented, not eaten & thrown away

Staff canteen

Dishes of food for staff



Uneaten & unserved

Plate waste

Food served to customers



Uneaten on their plates & thrown away