



Best practices for Trimmings



Start from the top

Tackle the biggest waste source first, focusing on one change at a time.



Refresh your knife skills

Train chefs to maximize yield from ingredients, reducing unnecessary waste.



Swap ingredients

Replace ingredients with byproducts—e.g., use watermelon rinds instead of fruit in chutney.



Plan Ahead

Reduce waste by incorporating byproducts when designing new menus and dishes.



Try one new byproduct

Choose a byproduct to extend shelf life and incorporate it into your menu.



Focus on culinary creativity

Focus on creativity: Upcycle byproducts for flavor and texture, not just waste reduction.