

What Food Businesses Need to Know About Food Waste

VIRTUAL
COLLEGE

Cutting down on food waste can help the environment, boost profits for businesses, save staff members time and it also promotes good food hygiene practices.

A total of

3,415,000

tonnes of waste is disposed
of in the food sector every year

Of which

1,473,000

tonnes are sent for disposal

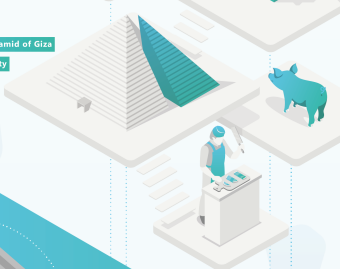
This equates to:

One-fourth of The Great Pyramid of Giza

55 times The Statue of Liberty

2,000,000 Cows

5,500,000 Pigs



41%

of the waste is from pubs, restaurants,
fast food outlets and hotels

The food sector produces

0.4 Million

of avoidable food waste per annum



Food waste costs the UK hospitality and
food service sector an estimated

£2.5 Billion

per year

Six Actions Businesses
Can Take to Reduce

Food Waste

#01

Food storage

- ◆ Store food at the correct temperature
- ◆ Regularly check date labels and use airtight containers



#02

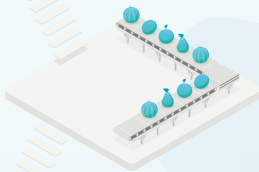
Menu design

- ◆ Plan your menu wisely
- ◆ Use the same ingredients where possible
- ◆ Look at monitoring portion control
- ◆ Use leftover food to create interesting dishes

#03

Shop smarter

- ◆ Order seasonal fruit and vegetables
- ◆ Review customer demand to inform reliable forecasting



#04

Keeping records

- ◆ Track all waste: plate waste, food spoilage and preparation waste
- ◆ Put actions in place to reduce waste identified



#05

Communication

- ◆ Train staff to understand processes in place for reducing waste
- ◆ Provide options for customers to choose portion sizes
- ◆ Provide options for customers to take away leftovers



#06

Recycling & redistribution

- ◆ Recycle any necessary food waste and packaging
- ◆ Redistribute unavoidable food waste to local organisations

