



# KFC's role in Food Redistribution

## Our approach

We launched our Food Donation Scheme in 2014. Cooked, unused chicken from KFC restaurants, which is perfectly fine to eat, is donated to charity partners local to restaurants who use the chicken to feed some of the most vulnerable members of society.

Operationally, implementing the scheme presented a number of challenges, most notably in ensuring we met food safety legislation requirements. To do this, we ran an initial trial to ensure that all our processes were compliant. We also created tailored training for team members in our restaurants to ensure they froze the hot, unserved chicken safely and invested in specialist equipment to store the chicken.

We also provide guidance to all of our charity partners so that they know how to safely defrost and reheat the food. Meeting these requirements was relatively straightforward thanks to the support of our primary authority, Woking Borough Council, which reviewed the procedures. Collaboration with our local charity partners is key to the scheme's success and the Food Donation Scheme provides a vital link with nearby charities.

## Key Facts

- **In 2015 we launched we launched our Food Donation Scheme**
- **Over 320 of our 850 restaurants (38%) In the UK & Ireland now regularly donate food to local charity partners near their stores.**
- **To date we've donated enough of our food to provide the equivalent of over 100,000 meals to those who need it most.**
- **KFC will reduce waste from 2.5% of the total amount of food we use in all restaurants to just 1.6% by the end of 2017**
- **We will continue to monitor waste reduction and contribute as a signatory to WRAP's Courtauld Commitment 2025.**

Our approach

The issue

Actions taken

How the partnership works

Next steps

How to get involved



# KFC<sup>®</sup> Sogood<sup>™</sup>

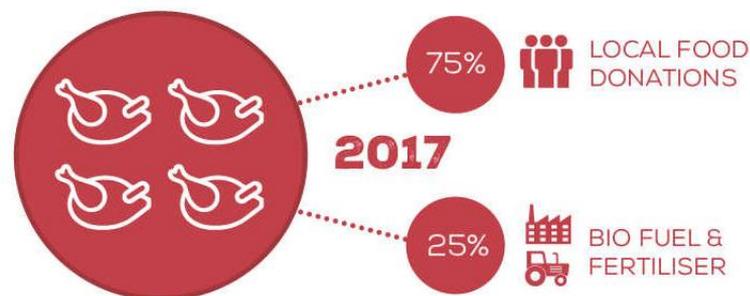
## The issue

At KFC it's really important to us that our customers enjoy our food at its very best – so if our chicken is unsold after 60-90 minutes (depending on the product), we withdraw it from sale.

Our food wastage is around 2.5% of the total amount of food we use in all restaurants. This was because all our unsold food was recycled into energy, even though much of it was still perfectly fine to eat. We knew we had to do something to redistribute this surplus food, we hate food waste and do everything we can to minimise it.

KFC has set a challenging target to reduce food waste to just 1.6% by the end of 2017. At the same time, we are ensuring that we prioritise 'feeding people first' by donating any safe, edible, unsold product we produce.

**KFC will reduce waste to just 1.6% by the end of 2017**



**75% OF UNSOLD CHICKEN WILL GO TO FOOD DONATIONS, WITH 25% TO RECYCLING**

Source: <https://www.kfc.co.uk/about-us/environment>

Our approach

The issue

Actions taken

How the partnership works

Next steps

How to get involved



## Actions taken

We are rolling out our Food Donation Scheme to provide unsold chicken to local charities.

This will help local charities provide meals to those in need within the communities near our restaurants. It also ensures that as little of our chicken as possible ends up as food waste.

The KFC Food Donation Scheme is now in place in over 300 of our restaurants in the UK & Ireland and has helped donate the equivalent of 65,000 meals to those who need it most.



*“Thank you so much, we are now organising meals for families who are having problems with benefits and also struggling we are delighted to be part of the KFC Food Donation Programme and can't thank you enough”*

**Salvation Army, Agnes Smith**

*“Wasting food which is still safe to eat is wrong, it's every businesses responsibility to minimise it as much as they can and ensure what is produced is reused or recycled as much as possible. Our Food Donation Scheme is making a real difference to those in need across the country, with the added benefit of helping us reduce our food waste, this can only be a good thing”*

**Janet Cox, Head of Risk and Compliance, KFC UKI**

Our approach

The issue

Actions  
taken

How the  
partnership  
works

Next steps

How to get  
involved



**KFC**  
**sogood™**



**Our approach**

**The issue**

**Actions  
taken**

**How the  
partnership  
works**

**Next steps**

**How to get  
involved**



## Next steps

In the UK we have ambitions to build on the schemes success to date and hope to have all our restaurants running it by the end of 2017, reducing our food waste to just 1.6%.

We are also looking at launching the scheme in other markets across Europe as a result of its success in the UK.



Our approach

The issue

Actions  
taken

How the  
partnership  
works

Next steps

How to get  
involved



**KFC**  
**sogood**<sup>TM</sup>

**If you work with a local charity that might benefit from the KFC Food Donation Programme, please contact us here: [ContactUs@foodtodonate.com](mailto:ContactUs@foodtodonate.com)**

**[CLICK  
HERE](#)**

**Our approach**

**The issue**

**Actions  
taken**

**How the  
partnership  
works**

**Next steps**

**How to get  
involved**