Pizza Hut’s new measurement protocols improve food waste management

**Background**

Pizza Hut is an American restaurant chain and international franchise founded in 1958 by Dan and Frank Carney. The company is known for its Italian-American cuisine menu including pizza and pasta, as well as side dishes and desserts. Pizza Hut has over 15,000 locations worldwide as of 2015, and is a subsidiary of Yum! Brands, Inc., one of the world's largest restaurant companies.

**The challenge**

- Food waste data provided to Pizza Hut were estimates and not linked to store performance.
- The cost of food waste to Pizza Hut was significant therefore a system was required to ensure improvements could be identified.

**The solution**

- Veolia has invested further in On Board Weighing (OBW) technology to ensure that vehicles can weigh containers at the point of collection.
- Data was unlocked across the whole supply chain so Pizza Hut Restaurants could access all information.
- Pizza Hut Restaurants now receive site-to-site peer comparisons to highlight both good and bad kitchen practices.
- Since July 2017, Pizza Hut Restaurants have received accurate reporting for their food waste collections. The reports highlight any inefficiencies and where possible, the potential to reduce containers generating cost savings.

Pizza Hut Restaurants are a signatory to Courtauld 2025 and Veolia are a development partner, collaborating with other Hospitality and Food Services sector businesses to create solutions to industry-wide problems.

"The size of the economic and environmental prize far outweighs the operational complexity and I would urge anyone to start measuring their food waste now, for the good of their business and the planet."

**Steven Packer, Head of Supply Chain, Pizza Hut Restaurants Restaurants Ltd**