TAKING ACTION ON WASTE; THE BUSINESS CASE FOR HOSPITALITY AND FOOD
How to use this pack

This pack contains support materials for delivering presentations to hospitality and food service managers on food and packaging waste reduction.

You can select the slides that are most appropriate to your organisation and adapt them as required.

- The business case
- Taking action
- Supporting resources for businesses
- The Hospitality and Food Service Agreement
Introducing the chef and kitchen training pack

To complement this pack WRAP has developed a set of slides to support the delivery of presentations to chefs and kitchen staff on food and packaging waste reduction. Taking action on waste; resources for hospitality and food service chefs and support staff

The slides support WRAP’s training pack Reducing Food Waste: Starting Off, a simple step-by-step approach to reduce food waste, reduce business costs and reduce impact on the environment.
PREVENTING FOOD WASTE: THE BUSINESS CASE
£2.5bn: The cost of food waste to UK Hospitality and Food Service

920,000 tonnes of food is thrown away by the sector each year

3/4 of this is food that could have been eaten

This is equivalent to 1.3bn meals...

... or 1 in 6 meals served

18% of all food purchased in the sector is wasted

£10,000 average cost per outlet per year

£2,800* the cost per tonne

Source: WRAP research
The UK hospitality and food service (HaFS) sector

- Serves over 8 billion meals a year
- Produces over 2.87 million tonnes of food and associated packaging waste
- Sends 54% of this to landfill

Source: WRAP research
Food purchased in the UK HaFS sector

- 82% is eaten
- 18% is wasted
- 13% could have been eaten but is thrown away
- 5% is unavoidable

Source: WRAP research
Food waste = money waste

Source:
Love Food Hate Waste Northern Ireland: http://ni.lovefoodhatewaste.com/node/6567
Monaghan County Council: http://www.youtube.com/watch?v=VGTPKOVoz4
Where food waste arises

- Food preparation: 45%
- Spoilage: 21%
- Customer plates: 34%

Source: WRAP research
The environmental cost of food waste

- Food waste can have a harmful impact on the environment

- Decomposing food gives off methane, a greenhouse gas at least 20 times more potent than carbon dioxide, which contributes to climate change
Each tonne of food waste costs an average of £2,800

The best way to find out how much food is being wasted, is to conduct a food waste review to:

- identify how much food waste is produced;
- map out where it occurs;
- measure and monitor food waste; and
- use the results to identify savings.

Source: WRAP research
Case study: Buffet savings at Crieff Hydro

During an 8 week trial in one of its restaurants Crieff Hydro Hotel reduced food waste costs by around 43%. This equates to 11.5 tonnes of food and £51,750 per year.

Crieff Hydro achieved these savings by:

- smart production planning and greater use of small batch preparation;
- using reduced buffet container sizes; and
- greater staff engagement and setting of weekly food waste reduction targets.
TAKING ACTION
Measuring food waste

- **Review waste data regularly**
  Carry out a food waste review on a regular basis and use data to identify actions and savings potential.

- **Staff engagement**
  Help them to recognise where food waste arises, what the impact is and what they can do to reduce it. Download WRAP’s training pack [Reducing food waste – starting off](#).
What type of opportunities can be considered?

- Is the stock over-ordered?
- Are deliveries frequent enough?
- Can less ingredients be used across the menu?
- Is food over-produced and/or spoilt (burnt)?
- Are the portion sizes right for different customer types?
- Do waiting staff feedback any issues with certain types of meals?
The Waste Hierarchy

Prevention is where there are the greatest savings.

More environmental and financial benefits.

Last resort.
Food and drink material hierarchy

Most preferable option

Prevention
- Waste of raw materials, ingredients and product arising is reduced—measured in overall reduction in waste.

Optimisation
- Redistribution to people.
  - Sent to animal feed

Recycling
- Waste sent to anaerobic digestion, or
  - Waste composted

Recovery
- Incineration of waste with energy recovery.

Disposal
- Waste incinerated without energy recovery.
- Waste sent to landfill.
- Waste ingredient/product going to sewer.

Least preferable option
SUPPORTING RESOURCES
Chef masterclasses

- Chef demonstrates how to minimise waste during the preparation of fish, meat and vegetables
- A series of short videos to inspire chefs and share ideas at: www.wrap.org.uk/chef-masterclass
- More top tips can be found in FoodSave’s resource library at: www.foodsave.org/
Information sheets

WRAP has produced a series of information sheets to support businesses in the Hospitality and Food Service sector in taking action on waste.

The sheets are available at wrap.org.uk/takingactiononwaste
WRAP resources for business

- See what others have achieved: Good practice case studies [www.wrap.org.uk/content/good-practice-case-studies](www.wrap.org.uk/content/good-practice-case-studies)

- How to take action: Waste information sheets [www.wrap.org.uk/takingactiononwaste](www.wrap.org.uk/takingactiononwaste)


- Recycling food waste at work: Food waste recycling hub [www.wrap.org.uk/recyclingfood](www.wrap.org.uk/recyclingfood)
Watch what’s happening on the HaFS YouTube channel

Subscribe to the channel here
Other resources:

- Unilever Food Solutions: Wise up on waste toolkit
  [www.unileverfoodsolutions.co.uk](http://www.unileverfoodsolutions.co.uk)

- The Sustainable Restaurant Association: “Too good to waste” survey
  [www.thesra.org/news-events/publications](http://www.thesra.org/news-events/publications)

- The Too Good To Waste (doggy bag) campaign
  [www.Toogood-towaste.co.uk](http://www.Toogood-towaste.co.uk)

- Operational AD sites map
  [www.wrap.org.uk/content/operational-ad-sites-map](http://www.wrap.org.uk/content/operational-ad-sites-map)
The Hospitality and Food Service Agreement
Food waste across the UK

Northern Ireland £42m
Scotland £166m
Wales £76m
England £2,200m

Take action on waste
Find out more about the Hospitality and Food Service Agreement, helping industry to reduce waste, recycle more and save money

www.wrap.org.uk/hospitality

All figures are estimates and some have been rounded up for simplicity. For the full figures please refer to the relevant report.
* UK subsector average.
The Hospitality and Food Service Agreement (HaFSA)

The Hospitality and Food Service Agreement is a voluntary agreement to support the sector in reducing waste and recycling more.
The Hospitality and Food Service Agreement (HaFSA)

- Launched in June 2012 with more than 70 signatories
- Established working groups which have been supporting the sector in topics such as procurement and packaging
- More than 200 signatories and supporters across the supply chain
- Signatories are implementing plans to reduce food waste and recycle more
- Online tools available to help businesses take action and make savings
HaFSA targets

- **Prevention target:** Reduce food and associated packaging waste arisings by 5% by the end of 2015. This will be against a 2012 baseline and be measured by CO$_2$e emissions.

- **Waste management target:** Increase the overall rate of food and packaging waste being recycled, sent to anaerobic digestion or composted to at least 70% by the end of 2015.
Progress to date

Progress made in the first year of reporting:

- More than £10mn savings in food waste alone
- Sign up has continued to grow
- Working with supporters to embed change

Find out more here: www.wrap.org.uk/content/hospitality-and-food-service-agreement-progress-note
# Selection of Signatories

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<th>SEVEN DAY CATERING</th>
<th>GIG NHS Foundation Trust</th>
<th>ADNAMS, SOUTHWOLD</th>
<th>ABBEY HOUSE</th>
<th>apetito</th>
<th>APEX HOTELS</th>
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<td>BOWMAN COMMUNITY</td>
<td>THE SPICE</td>
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Selection of Supporters of the HaFSA

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<th>ACM Environmental Champions</th>
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<th>Barking Dog</th>
<th>Best Foot Forward</th>
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<td>BPR Group</td>
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<td>BFFF</td>
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<td>Coast</td>
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<td>Cowbridge Compost</td>
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<td>Communities</td>
<td>UCL</td>
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<td>Defra</td>
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Information on the Hospitality and Food Service Agreement
wrap.org.uk/hospitality

For more information or to give us your feedback contact us at hafs@wrap.org.uk