



Hospitality and Food Service Action Plan

UK Food Waste Reduction

Roadmap

A thick yellow line that starts to the right of the word 'Roadmap', curves downwards and to the left, then curves back to the right and continues horizontally across the bottom of the page.

This defines the actions the Hospitality and Food Service sector will take to help to deliver the UK Food Waste Reduction Roadmap

Hospitality and Food Service Action Plan

UK Food Waste Reduction Roadmap

Key partners

Large Hospitality and Food Service (HaFS) companies committed to Target Measure Act (>250 UK employees)

Largest waste management companies (WMC)

Government procurement

Trade bodies/influencers

30 HaFS businesses committed to Target Measure Act

50% have a target and are measuring, reporting and taking action on food waste

25% measuring food waste across majority of sites

Approach for capturing food waste down the drain agreed

50% actively engaged with their staff and consumers on food waste reduction

All raising awareness of food waste with key suppliers

Top 3 WMCs commit to providing actual food waste data (consistent with guidelines) to largest HaFS clients

Agreement for site food waste measurement to be specified in Government and public catering and waste management contracts

Hospital Food Standards food waste wording for action agreed

25 support organisations and influencers (signatories and others) sign up to **Guardians of Grub.**

60 HaFS businesses committed to Target Measure Act

75% have a target and are measuring, reporting and taking action on food waste

50% measuring food waste across majority of sites

Food waste to down the drain pilots completed

75% actively engaged with their staff and consumers on food waste reduction

Whole chain food waste reduction plans with 10 suppliers

50% of WMCs commit to providing actual food waste data

WMCs provide food waste prevention advice to HaFS sites

Government/public sector procurement includes actual food waste data as mandatory (including whole chain food waste reduction with key suppliers)

Hospital Food Standards food waste reported

School food waste reduction approach agreed

40 Support organisations sign up to **Guardians of Grub.**

100 HaFS businesses committed to Target Measure Act

100% have a target and are measuring, reporting and taking action on food waste

100% measuring food waste across majority sites

Food waste down the drain being routinely measured

100% actively engaged with their staff and consumers on food waste reduction

All have whole chain food waste reduction plans with top 5 suppliers

100% WMCs providing actual food waste data

WMCs provide food waste prevention analysis as standard to HaFS clients

Regular reviews of data with hospitals, schools and the wider public sector

50 Support organisations sign up to **Guardians of Grub.**

2020

2022

2026



Hospitality and Food Service Action Plan

UK Food Waste Reduction Roadmap

Key partners

Large Hospitality and Food Service (HaFS) companies committed to Target Measure Act (>250 UK employees)

30 HaFS businesses committed to Target Measure Act

50% have a target and are measuring, reporting and taking action on food waste

25% measuring food waste across majority of sites

Approach for capturing food waste down the drain agreed

50% actively engaged with their staff and consumers on food waste reduction

All raising awareness of food waste with key suppliers

2020

60 HaFS businesses committed to Target Measure Act

75% have a target and are measuring, reporting and taking action on food waste

50% measuring food waste across majority of sites

Food waste to down the drain pilots completed

75% actively engaged with their staff and consumers on food waste reduction

Whole chain food waste reduction plans with 10 suppliers

2022

100 HaFS businesses committed to Target Measure Act

100% have a target and are measuring, reporting and taking action on food waste

100% measuring food waste across majority sites

Food waste down the drain being routinely measured

100% actively engaged with their staff and consumers on food waste reduction

All have whole chain food waste reduction plans with top 5 suppliers

2026



Hospitality and Food Service Action Plan

UK Food Waste Reduction Roadmap

Key partners

Largest waste management companies (WMC)

Top 3 WMCs commit to providing actual food waste data (consistent with guidelines) to largest HaFS clients

50% of WMCs commit to providing actual food waste data

WMCs provide food waste prevention advice to HaFS sites

100% WMCs providing actual food waste data

WMCs provide food waste prevention analysis as standard to HaFS clients

2020

2022

2026



Hospitality and Food Service Action Plan

UK Food Waste Reduction Roadmap

Key partners

Government
procurement

Agreement for site food waste measurement to be specified in Government and public catering and waste management contracts

Hospital Food Standards food waste wording for action agreed

2020

Government/public sector procurement includes actual food waste data as mandatory (including whole chain food waste reduction with key suppliers)

Hospital Food Standards food waste reported

School food waste reduction approach agreed

2022

Regular reviews of data with hospitals, schools and the wider public sector

2026



Hospitality and Food Service Action Plan

UK Food Waste Reduction Roadmap

Key partners

Trade bodies/
influencers

25 support organisations and influencers (signatories and others) sign up to **Guardians of Grub**.

40 Support organisations sign up to **Guardians of Grub**.

50 Support organisations sign up to **Guardians of Grub**.

2020

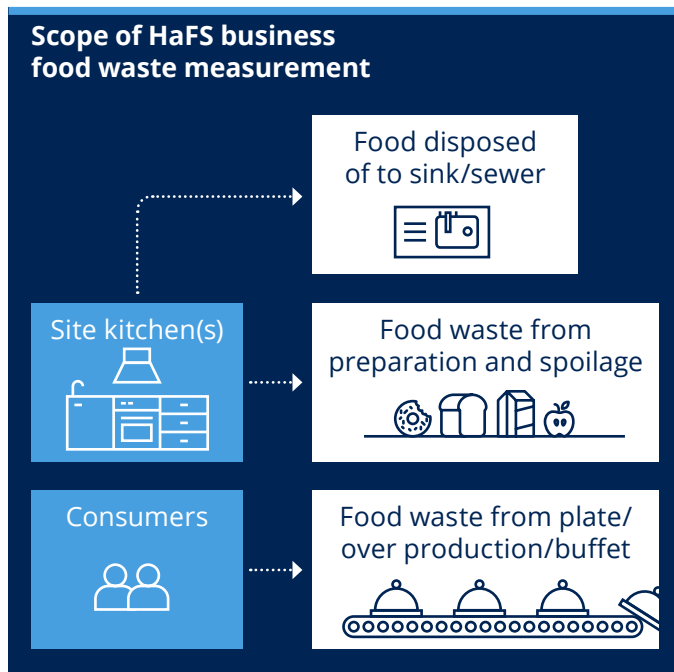
2022

2026



Actions to deliver food waste reduction

This defines the actions the HaFS sector will take to contribute to the UK Food Waste Reduction Roadmap and UK contribution to UN Sustainable Development Goal 12.3.



Tracking at site

- ✓ Map out where food waste comes from in your organisation e.g. deliveries, kitchen, canteen etc.
- ✓ Use site measurement tools ([Guardians of Grub](#))
- ✓ Create Baseline (site and business) from measurement data and track progress against food waste reduction target
- ✓ Include food waste down the drain

People

- ✓ Integrate measurement tools within staff induction to embed awareness
- ✓ Introduce improvements by reviewing the amount of food wasted during weekly meetings
- ✓ Raise staff awareness and roll out across sites (use self assessment matrix to set an awareness baseline and review regularly to show progress)
- ✓ Create KPIs for senior management on food waste reduction embedded (reported by signatories/trade associations)
- ✓ Agree Target for food waste reduction and include in public documents e.g. CSR strategy

Suppliers

- ✓ Create whole chain plans for key ingredients (e.g. potatoes) by engaging with suppliers

Consumer engagement

- ✓ Engage consumers: table talkers, front of house staff; using Love Food Hate Waste assets e.g. [Spoiled Rotten](#)
- ✓ Empower Front of House staff to talk to consumers about e.g. portion size options and [doggy boxes](#)
- ✓ Promote Love Food Hate Waste to staff as householders through e.g. [Food's Not Rubbish](#)

Redistribution

- ✓ Review what food can be safely redistributed e.g. to local charities via organisations such as [PlanZheroes](#), or through a paying app e.g. [Too Good To Go](#)

Trade associations and influencers

- ✓ Submit data on progress to WRAP (measured by surveys, active uptake by networks, skills developed etc.)

Waste management companies

- ✓ Include actual food waste data clauses within [Waste Management Contracts](#)
- ✓ Undertake data review: compare with site kitchen data. Work with contractor to take action on reduction



Target Measure Act

Contact

FoodWasteRoadmap@wrap.org.uk