

Your Workplace Without Waste: FAQs

Q1: What is Your Workplace Without Waste (YWWW)?

A1: YWWW is an innovative, lively and fun employee engagement programme designed to help food and drink manufacturers and retailers reduce food and packaging waste within their operations.

To help embed positive behaviour change (and because it would be impossible to develop training that reflected the specific waste reduction opportunities in every individual business in the food/drink supply chain!) the programme is based on activities that encourage employees to reduce waste by engaging them in 'how to act' rather than 'what to do'.

Q2: Who is it aimed at?

A2: YWWW is aimed at food and drink manufacturers and retailers, targeting food waste reduction and prevention in their operations. The training modules provided cover both managers as enablers of change, and all other employees working throughout the organisations for example operational staff, to change behaviour and create solutions and drive action to reduce waste.

WRAP has a separate training pack for HaFS companies, currently only available to Courtauld 2025 signatories. Contact foodspecialist@wrap.org.uk if you would like to run an employee engagement campaign in your HaFS business.

Q3: How is YWWW different to Love Food Hate Waste (LFHW)?

A3: The aim of LFHW is to reduce consumer food waste in the home. YWWW is designed to reduce food and packaging waste in the workplace.

Q4: How is YWWW different to IGD's Working on Waste?

A4: Like LFHW, Working on Waste targets food waste in the home whereas YWWW targets food, drink and packaging waste in the supply chain.

Q5: How long does the training take?

A5: YWWW has been developed to be taken off the shelf as a standalone training programme. There is also the option to include the different training activities to use within a business' own training programme.

As a standalone training programme, the initial train-the-trainer session will take up to 3.5 hours. Cascade training will depend on the number of people attending the sessions and which activity is chosen. Each activity can be run separately, taking between 15 and 40 minutes, except for Activity 6 (redistribution and animal feed) which takes just over an hour.

The programme also contains guidance on maintaining momentum on waste reduction through toolbox talks, coffee chats, and more, giving businesses the opportunity to use the types of training sessions that works for their business.

Q6: We want to use the YWWW materials and put them into our own company format, can we do that?

A6: While WRAP would love everyone to use the YWWW materials as they are, we appreciate that companies have their own existing training programmes and formats. Your company logo can be added via Adobe to any of the activities. The train the trainer slides and the activities can be personalised with your own company's examples. There is guidance on how to do this within the training notes.

The YWWW programme also includes guidance on developing your own materials to support and maintain momentum via templates.

Q7: How do we use the YWWW training?

A7: All of the training materials have full guidance on how to use them, and notes on how to run the training. We recommend using the train the trainer session to train a team of champions (these can be existing green champions, or set up a new waste team), with the champions using the activities to cascade the training to colleagues.

Q8: Will someone do the training for us?

A8: YWWW is designed to be used off the shelf to train people with, therefore it is easy to follow and use. No specific knowledge of waste is required to do the training, although it would be helpful.

Signatories to Courtauld 2025 are eligible to receive the initial train-the-trainer session from WRAP as part of their membership benefits – speak to your WRAP Business Account Manager or contact: foodspecialist@wrap.org.uk

For companies not involved in Courtauld, the training pack is available on the WRAP website, and includes guidance and training notes to enable you to run the training yourself. It may be possible that WRAP could provide the train-the-trainer session at a cost - please contact foodspecialist@wrap.org.uk if this is something you would be interested in.

Q9: Is YWWW relevant for our work under Courtauld 2025?

A9: Yes! YWWW will be a great support mechanism to get all employees working on waste reduction and prevention to deliver your results.

YWWW will facilitate employees to reduce waste, therefore any business will gain from the cost and environmental benefits of reducing waste.

Q10: Does YWWW work in reducing food waste?

A10: Behaviour change is a great enabler in ensuring people act to create solutions to problems. The training materials have been tested out on pilot businesses throughout the development stages, and by cascading the learnings to make staff more aware and taking action, waste will be reduced.

Case studies on the companies using YWWW will be produced in due course. In the meantime, see the case study highlighting how Muller Wiseman made employee engagement fun and achieved significant waste reductions.

Q11: Is YWWW intended to provide any more guidance on how companies can actually reduce waste?

A11: YWWW provides a method of training that enables any food and drink manufacturer, retailer or depot to engage employees in how to act or be, rather than telling them what to do.

Instead, YWWW Manager's Guide points to the WRAP website which provides a range of guidance and case studies to support businesses in how to reduce waste.

Q12: Will the materials be slightly applicable to offices? (i.e. to roll out at head offices of companies as well as factories)?

A12: YWWW aims to change behaviour in the grocery supply chain, including shop floor, depot and factories.

While the training materials and activities focus on food waste in the supply chain, the activities could be adapted to work for office employees. In addition, Love Food Hate Waste could be used to increase understanding of, and action on, consumer food waste, which can then be related to the office environment.

Q13: Is the training only for food and drink companies?

A13: YWWW was developed for food and drink manufacturers and retailers. However, the aim of the materials is to change behaviour and teach employees how to act, rather than telling them what to do so the approach will be applicable to any manufacturing or retail environment
