

Victor Ceserani Lecture Series

Food waste in hospitality:
Pushing the boundaries towards
Courtauld 2025

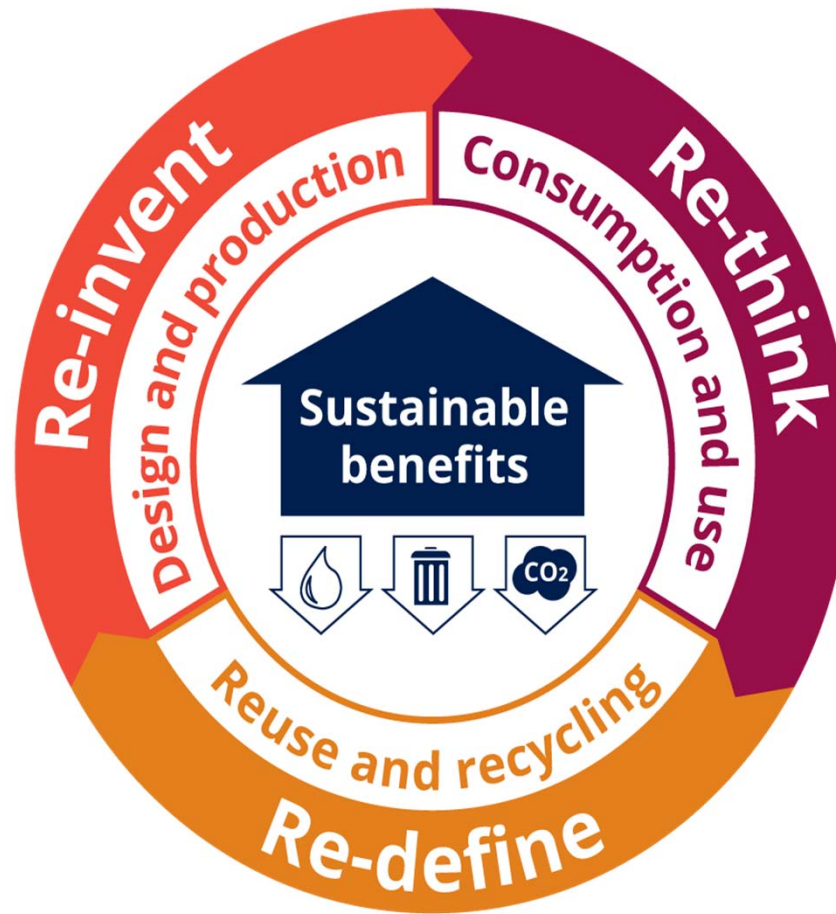
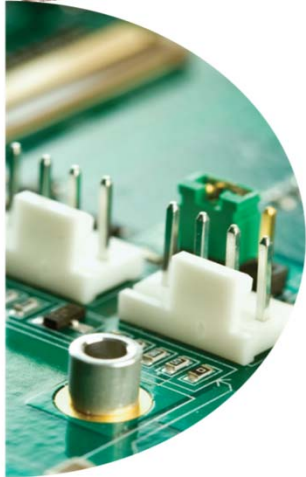
Dr Richard Swannell



Wednesday 6 April 2016

@R_Swannell

Our Mission: A world where resources are used sustainably



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Trends



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Implications



Demand

“There will be more food consumed in the next 50 years than has been eaten in the entire history of the planet”
Sodexo



Inefficiency

“For every 2 tonnes of food waste consumed 1 tonne is wasted”
WRAP



Consumption

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Food Waste in Hospitality

£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

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© WRAP 2013

690,000 tonnes of avoidable food waste

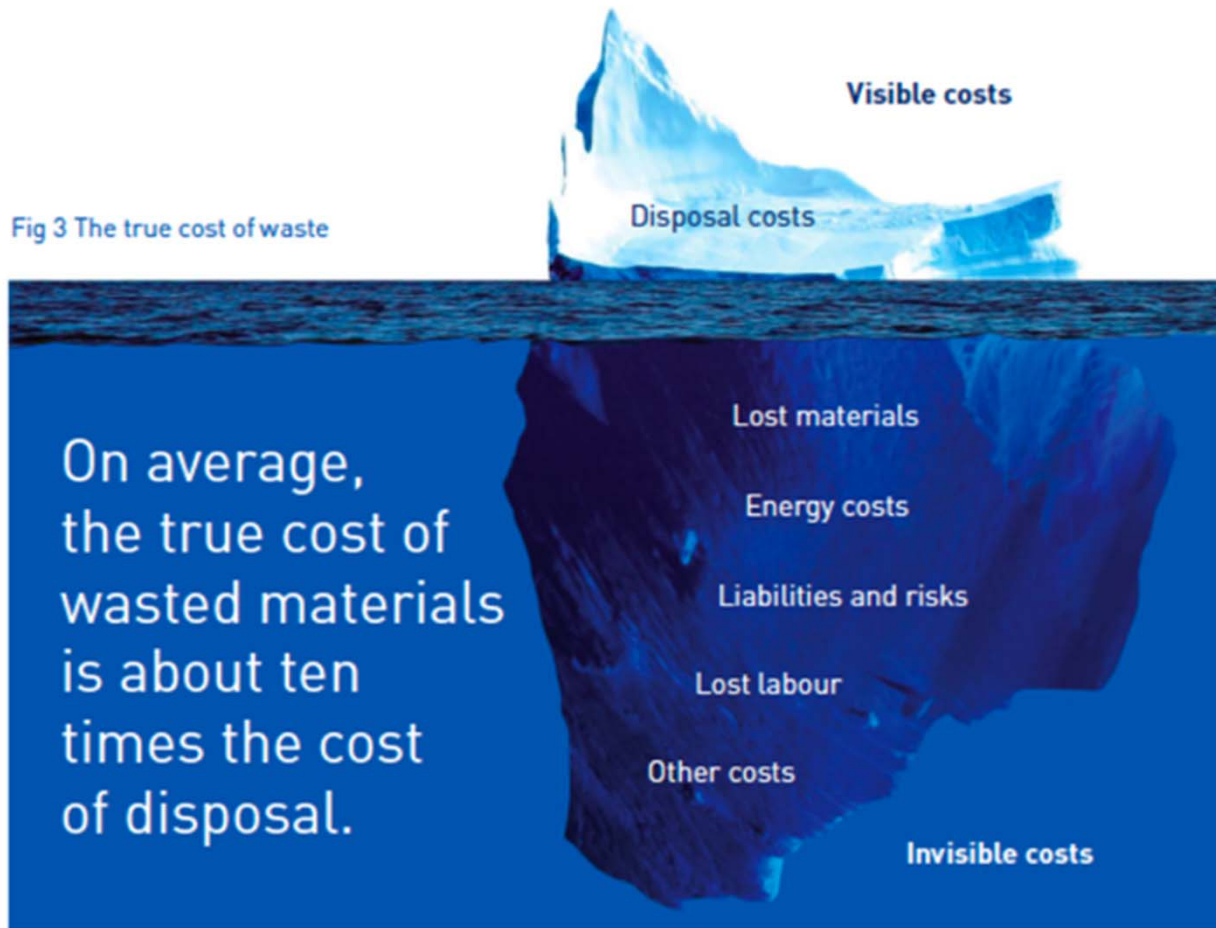


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Food waste by sector

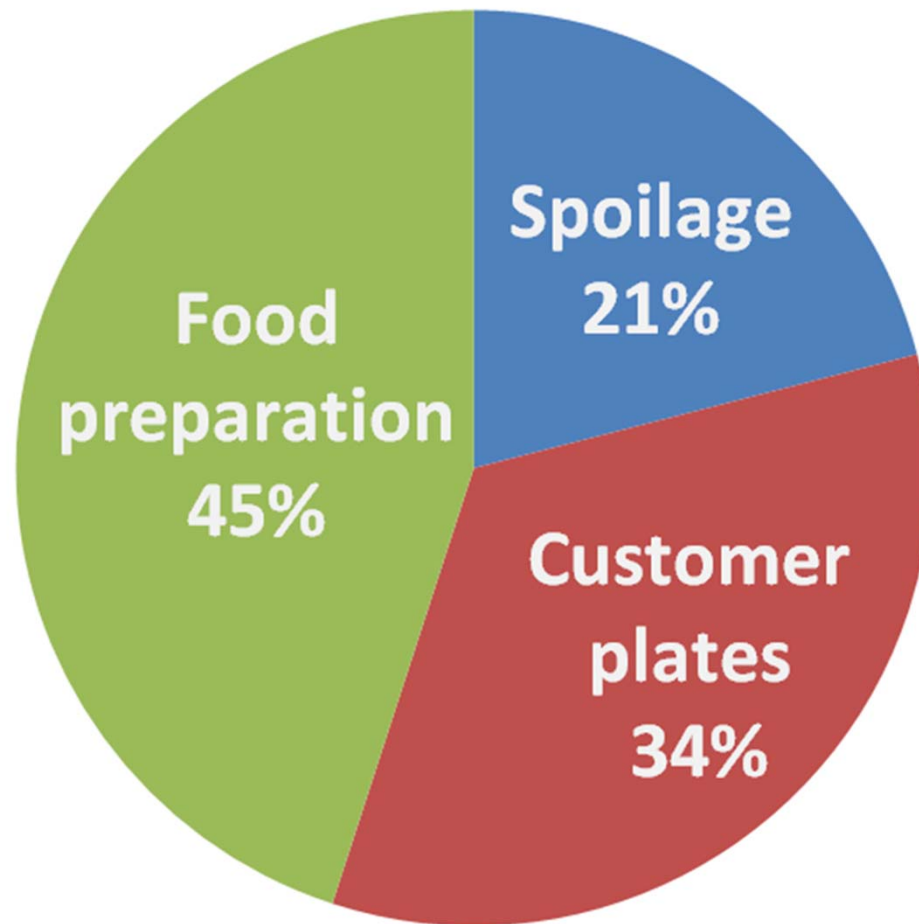
<p>PUBS £357m the cost of the 173,000 tonnes of food wasted each year</p> <p>find out more</p>	<p>RESTAURANT £682m the cost of the 199,000 tonnes of food wasted each year</p> <p>find out more</p>	<p>HOTELS £318m the cost of the 79,000 tonnes of food wasted each year</p> <p>find out more</p>
<p>QUICK SERVICE RESTAURANTS £277m the cost of the 76,000 tonnes of food wasted each year</p> <p>find out more</p>	<p>LEISURE OUTLETS £241m the cost of the 60,000 tonnes of food wasted each year</p> <p>find out more</p>	<p>STAFF CATERING £44m the cost of the 21,000 tonnes of food wasted each year</p> <p>find out more</p>
<p>EDUCATION £250m the cost of the 123,000 tonnes of food wasted each year</p> <p>find out more</p>	<p>HEALTHCARE £230m the cost of the 121,000 tonnes of food wasted each year</p> <p>find out more</p>	<p>SERVICES £112m the cost of the 68,000 tonnes of food wasted each year</p> <p>find out more</p>

The true cost of waste



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Where does food waste arise?



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Spoilage

- **Over-ordering**
- **Pack size**
- **Break in chill chain**
- **Poor storage**

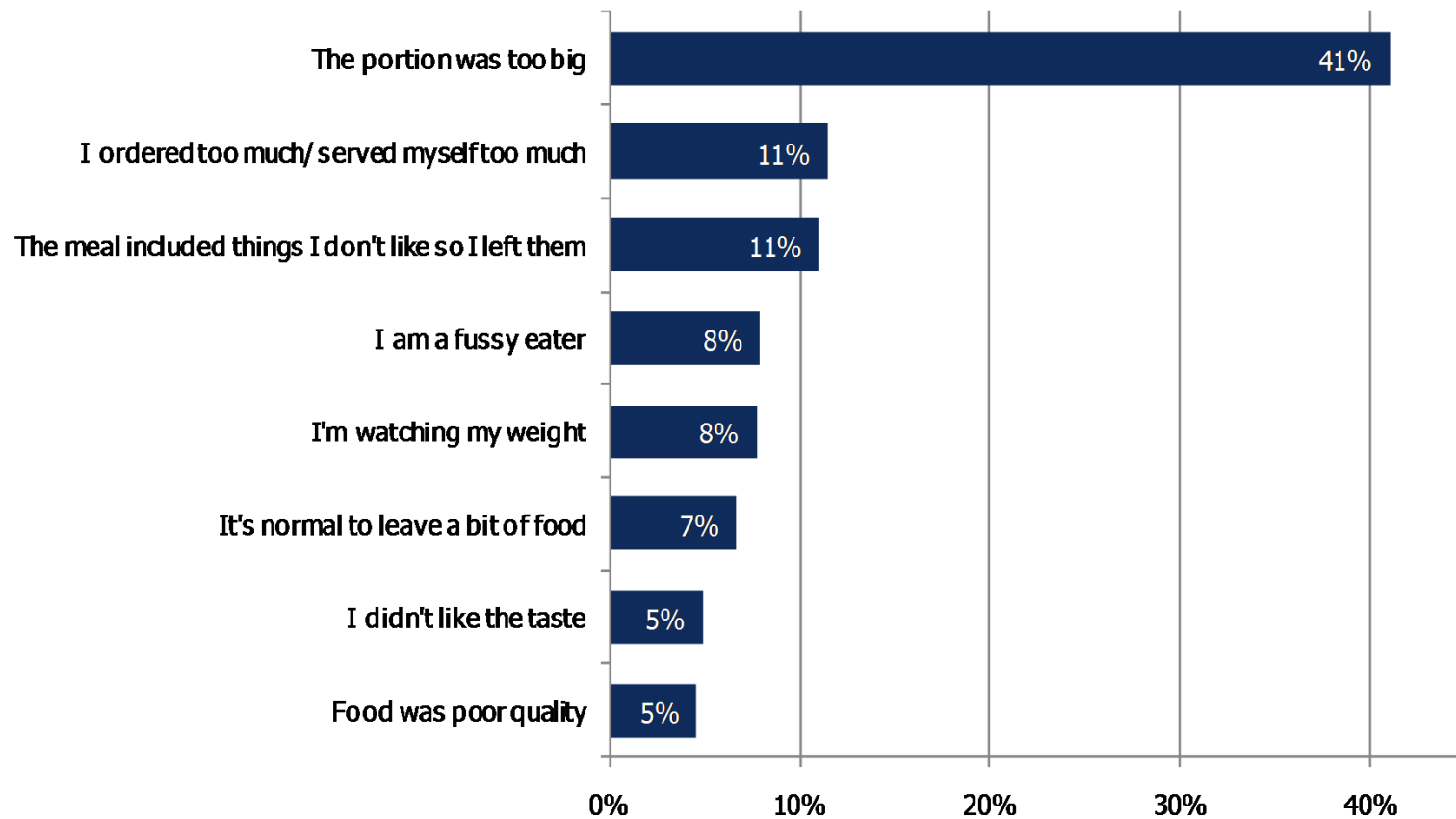
Prep waste

- **Forecasting issues**
 - Catering
 - Weather/timings
- **Food safety**
- **Buffets**
 - Events
 - Breakfast
- **Batch cooking**
- **Overtrimming**
 - Higher cosmetic standards
 - Chef training

Attitudes to food waste?

- ‘We should all try harder not to waste food when we eat out’. 74%
- But
- ‘I don’t want to have to think about leaving food when I eat out.’ 59%

Why is food left?



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HAFSA targets

- **Prevention target:**

Reduce food and associated packaging waste arising by 5% by the end of 2015. This will be against a 2012 baseline and be measured by CO₂e emissions.

- **Waste management target:**

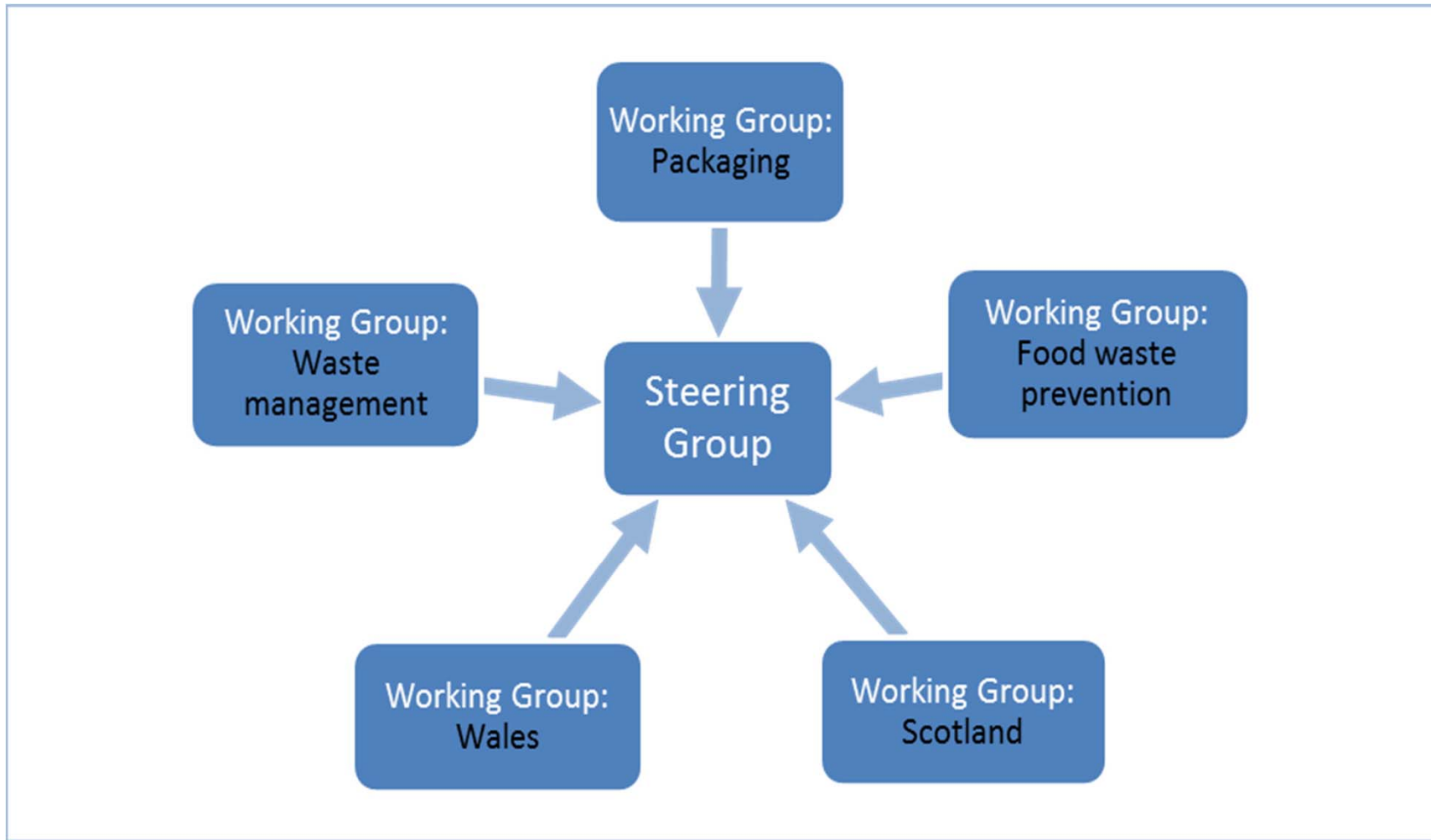
Increase the overall rate of food and packaging waste being recycled, sent to anaerobic digestion (AD) or composted to at least 70% by the end of 2015

Examples of HAFSA Signatories



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Working groups



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We created learning and guidance

Hospitality and Food Service - getting started on waste prevention

Simple ideas to cut waste costs



Getting the **portion size** right can save money, reduce waste and keep customers satisfied.

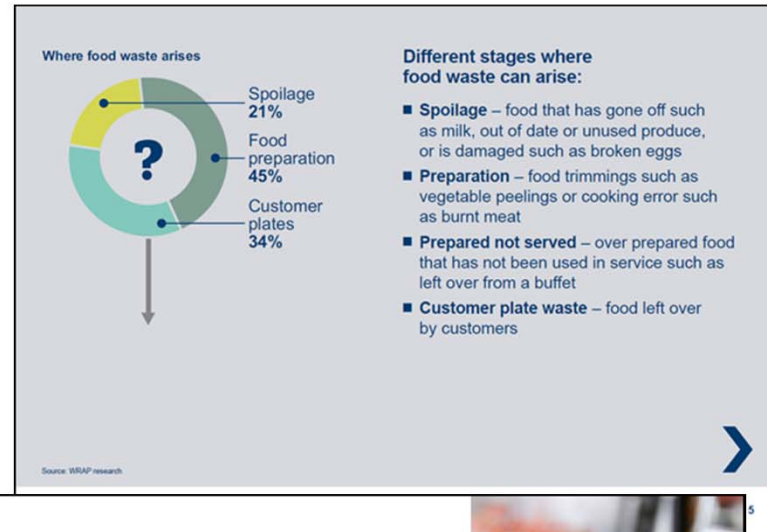
Try using standard size spoons and ladles for each dish. Consider offering a choice of portion sizes for everyone, including children, different ages, and older people.



Template guidance for the effective contracting of waste services in the hospitality and food service sector

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Learning and Guidance



Welcome to Module 1 of WRAP's Food Waste Resource Pack for Hospitality and Food Service organisations

This session will cover:

- Section 1:** Making the most of the food you buy (15 minutes)
- Section 2:** The types of food that are wasted (15 minutes)
- Section 3:** The food we waste in the UK from the hospitality and food service sector (5 minutes)
- Section 4:** The benefits of reducing the amount of food you waste (10 minutes)



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Learning and Guidance – Chef Masterclasses



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Measuring and monitoring takes off

WRAP
Guidance Document

Measuring and Monitoring Waste in Hospitality and Food Service



A guide to help hospitality and food service businesses measure and monitor their food and associated packaging waste.

WRAP
Unilever Food Solutions
Inspiration every day

Food Waste Tracking Sheet

Use this tracking sheet to record the amount of food waste generated in the kitchen during 3 typical days or over a longer period for a complete picture. Remember every time you fill a 240 litre bin with waste food it is costing your business around £240! This is based on a material bulk density for food waste from <http://www.wrap.org.uk/content/kerbside-analysis-toolkit-recycling-and-waste-collections>.

- To get the best information on where your waste is being generated, separate and monitor all food waste for the following three waste streams – a) spoilage, b) preparation waste and, c) Customer plate waste (leftovers).
- Weigh the amount of food waste that is generated (use kilograms) OR record the number of times you fill the bins in each day (make a mark every time you fill the waste container as overleaf). **Note:** You will need to work out the volume of the bins you collect the waste in (use litres). You can estimate the volume of a bin by filling it with water using a litre container.
- If you record the volume of waste, you can also estimate its equivalent weight (see below). Multiply the total volume of waste by 0.55 (a standard factor used to convert volume to weight).
For example, Waste stream 1: If you use a 5 litre bin and you fill it 5 times, then the weight is estimated as (5 litres x 5 bin fills) x 0.55 = 13.75 kg
- Ensure all other non-food waste (e.g. plastic, cardboard, etc.) is put into a separate bin ready for recycling.

Day	Date	Spoilage		Preparation Waste		Customer Plate Waste	
		Number of bins filled	Weight (kg)	Number of bins filled	Weight (kg)	Number of bins filled	Weight (kg)
1							
2							
3							

WRAP
WRAP
HaFS Agreement

Waste Measurement Sheet

Please use this sheet to record the amount of waste collected from a bin run on a single day or one bin over a number of days. Please return the completed sheet to the Co-ordinator.

Date: _____ Sheet Filled in By: _____

Site: _____ Sheet: _____ of _____

Bin No. or Date	Location of Bin?	Type of Waste?	How Heavy?	How Full?	Any Litter?	Comments?
<i>Note: a</i>	<i>b</i>	<i>c</i>	<i>d (in kg)</i>	<i>e</i>	<i>f</i>	<i>g</i>
<i>Example 1</i>	<i>Entrance to Café</i>	<i>General</i>		<i>3/4</i>	<i>Some</i>	<i>Bin could be better located</i>

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Signatories reap the rewards

‘... .. part of our in-house modular environmental and behavioural change training programme ‘Greenflash’, has resulted in an 33% reduction in food waste arising, saving over 1200 tonnes of food waste since the project started.

**Mike Hanson AIEMA
Head of Sustainable Business
BaxterStorey**

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Signatories reap the rewards

A 30% reduction in waste per cover was achieved during a trial at the City Hotel in Derry



CRIEFF  HYDRO
OUR PRIDE YOUR PASSION

Reduced food waste costs at one restaurant at Crieff Hydro by around 43% during an 8 week trial, equating to an annual saving of approx. £51,750



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Signatories reap the rewards

The Branocs Tree Hungry Horse pub, part of Greene King, reduced food waste per cover by around 15% and achieved substantial financial savings.



"The trial has been a great success, making a real difference to our bottom line." Jeff Bones, Manager

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Children's Menu

Suitable for children between 7 and 10 years

Starters

Seasonal soup c
King prawn^r coc
Crispy chicken g

Juniors' Menu

Suitable for children under 7 years

Main Co

Award-wi
in bari
Cheese bu
Suffolk poi
Chicken tik
Lemon & t
cherry tomat
Hand-carv
Hunter's st
BBQ sauce, '3
Traditional
Glamorgan
Served with c

Main Courses

Golden Years Menu

Exclusively for our more mature guests*

A compl
if require

Pudding

Banoffee cookie
Kentish Bramley
Clotted cream k



Most of our Golden Years main courses have been specifically tailored to satisfy lighter appetites. Larger portions of some dishes may be available at full price on our standard menu.



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Le Manoir Aux Quat'Saisons

- 220 meals per day plus cookery school
- Bespoke kitchen with food waste bins built in
- Food waste recycled into compost
- Supported by Green Team



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Spirit Group – Food Waste Recycling

- **Carried out a review of waste management**
- **Developed combined delivery and waste collection vehicles**
- **Pubs were given bags for food waste collection**
- **Waste champion established for support**
- **Recycling rates have increased and now aiming for zero waste to landfill**
- **65% reduction in cost of waste management**
- **4000 tonnes food waste diverted to AD**

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HAFSA progress end of year 2

Achievements 2 years on

Prevention



3.6%
reduction in
food and
packaging
waste

Target: Reduce food and associated packaging waste arising by 5% by the end of 2015.

Waste Management



57%
recycling
rate
achieved
(12% increase from the baseline)

Target: Increase the overall rate of food and packaging waste recycled, sent to anaerobic digestion or composted to at least 70% by the end of 2015.

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Achievements 2 years on



Print | A A


Sectors Responsibility Media Working at

Compass Group Gives Charities a FareShare

Compass Group Gives Charities a FareShare

Compass Group UK & Ireland has joined forces with FareShare – a charity organisation dedicated to fighting hunger and tackling food waste in the UK.

News
Compass Group news team
Tuesday 04 November 2014



FareShare van loading up with surplus food

This partnership will see Compass Group UK & Ireland work with its supply chain distribution partner Brakes to provide FareShare with good, in-date food that can no longer be sold to customers. Surplus food includes discontinued lines, food with out of date packaging due to promotions that have finished; all fit for purpose products that are now going to a worthy cause.

FareShare redistributes good quality food from the food industry to over 1,300 charities and community organisations across 20 regions, covering more than 127

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Our Ambition

Courtauld 2025
is an ambitious voluntary
agreement that brings
together a broad range of
organisations involved in the
food system to make food and
drink production and
consumption more
sustainable.



Action will
be delivered
through
collaboration,
harnessing the
power of
partnerships, shared
expertise and
innovation

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Courtauld 2025 Ambition



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Impact

£20bn

Potential UK
savings

>40Mt
CO₂e

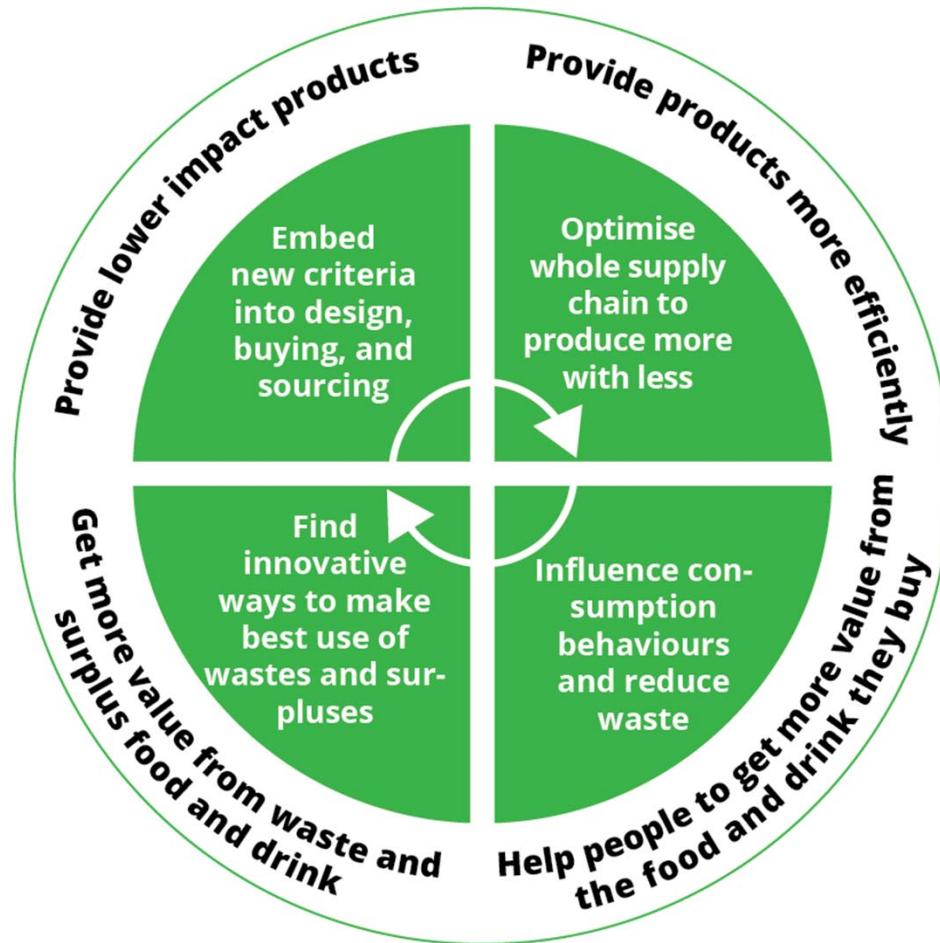
Potential global
savings



Puts UK on course to achieve UN-SDG 12.3 (50% reduction in consumer and retail food waste) ahead of 2030 goal

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C2025 – four core areas for focus



Why WRAP?

The issue

Our solution C2025

Your role

What next?

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Partnership approach

Core delivery partners



**Engagement
and development
partners**



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Who has signed so far

- 103 signatories already
- Supermarket retailers
- Food & Drink Manufacturers
- Hospitality and Food Service companies
- Local Authorities

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Conclusions

- **Food waste is on everybody's agenda**
- **Measuring and monitoring on a much greater scale**
- **Other organisations driving food waste reduction**
 - Waste management companies
 - Consultancies
- **Challenge: Systematic change through Courtauld 2025**

More information

- www.wrap.org.uk
- www.lovefoodhatewaste.com
- richard.swannell@wrap.org.uk



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Food Waste = Money Waste



[Link](#)

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Hospitality Trends

- **Growing sector**
- **More demanding customers**
- **Longer & more complicated supply chains**

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