

GETTING THE TEAM ON BOARD.

Everyone has a role to play in reducing food waste. Staff often want to do the right thing. Teach them why managing food waste is a priority and implement clear procedures for the best results.



HOT TIPS

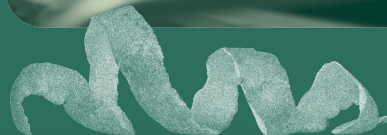
- **Group Chat:**
Setting up a digital group chat (e.g. WhatsApp) can be a great way to communicate with your team and share photos and videos.
- **Teamwork:**
Encourage your team to come up with food waste reducing ideas.
- **Keep it positive:**
No blame. Simple instructions. Repeat.

- Identify champions who are willing to take ownership.
- Set goals and targets – let people know what they are aiming for, e.g. 10% reduction in lunch service waste.
- Track progress and celebrate the wins.
- Ask for input, ideas and feedback from staff.
- Support and recognition from management makes a difference – everyone likes to feel their efforts are appreciated.
- Talk about food waste in regular meetings – morning briefing, handovers, stand-ups.
- Staff might be worried about getting into trouble for wasting food. Make it a safe space to talk.
- Integrate food waste action in to the everyday workflow.
- Let your customers know, when you are ready.



Food waste is a major problem in Australia. It has significant environmental and economic impacts. An important step to reduce the climate impacts of food waste in NSW, is to divert food away from landfill.

The NSW government is requiring high food-wasting businesses to source separate food waste for recycling from 1 July 2026 depending on their weekly garbage capacity. It is part of a commitment to achieve net zero emissions from organics waste in landfill and halve food waste sent to landfill by 2030.



GROUP CHAT - ICE BREAKER

Good evening all,

I'm just writing to let you know about the food waste project that we will be take part in next week. The project aims to measure and then help reduce the food waste in our restaurant.

For the whole of next week there will be two bins to clear in the kitchen, one will be strictly food waste while the other will be for general rubbish.

The waste will then be measured, photographed and recorded and then disposed of as usual.

We will brief the whole team about it over the weekend and into next week but if you could please help me champion this it would be most appreciated.

It's for a good cause, both financially and for the future of the food industry.

If you have any questions prior to the beginning please come and see me and I will explain everything in more detail.

