

WHAT ARE YOU WASTING?



HOT TIPS

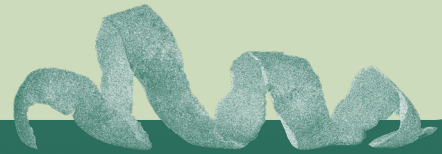
- Measure food waste for 1 normal week.
- Take photos.
- Discuss what's in the bin with your team.

Food waste typically happens both front and back of house. Having short and sharp measuring periods and taking photos can give you powerful insights to reduce food waste.

The first step in measuring food waste is to separate it from your venue's other waste. Inform your staff about the changes well in advance and remember to repeat the new procedures several times.

Discuss organics waste collection with your waste service provider, and get separate bins for front and back-of-house food waste.

Pro-tip: If you have space, use clear benchtop containers to collect kitchen food waste. This makes it visible and can start your reduction efforts.



WHAT'S IN THE BIN?

- Measure food waste for one week – recording weight is best, but you can also use bin volumes. Make it easy for staff to measure.
 - Try to pick a normal week, no unusual events, holidays, leave.
 - Take note of how many covers were served per day, so that you can calculate your food waste average per cover and compare weeks.
 - Record data. Use a sheet of paper or fill out a spreadsheet – whatever works for your staff.
 - If possible, separate kitchen waste from customer waste to see where the waste is happening.
- Separate food waste into three categories to make it easier for you to tackle food waste and develop practical solutions:
 - Spoilage (what gets thrown away before prep).
 - Preparation (what gets thrown away during prep, before it gets served).
 - Plate waste (what is served to the customer but is not eaten).
- Photos are an easy way to identify food waste items.
- Set up a group chat to share your findings



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 2025. 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.

See the [Love Food Hate Waste website](#) for further information.

WHAT HAVE YOU FOUND?

- Chat about what you found, get staff involved.
- Identify what is typically thrown away and why.
- Select items that most often end up in the bin:
 - Why is it in the bin?
 - What could you change to avoid it ending up in the bin?
 - What can the kitchen control without changing the customer experience?



MAKE SOME CHANGES.

- Let staff know what is changing and why.
- Ask staff for ideas on how to reduce food waste.
- Think about any equipment required to make the change.
- Give staff clear procedures, so they understand what to do.

