

Save money by better managing food waste



The business case for better managing food waste

By taking steps to waste less food you will be making your business more profitable and environmentally sustainable.

Food waste can be generated across your business. It can occur at purchasing, storage and preparation, through to leftovers on customers' plates.



Food waste is a direct cost to your business, so minimising/ reducing as much as possible and then recycling the remainder makes good business sense.



"As soon as chefs started to separate out the food waste, they were physically more able to see what was being thrown away and this made them instantly less wasteful which helps to improve gross profit margins." **Shaun Alpine-Crabtree, proprietor (The Table SE1)**

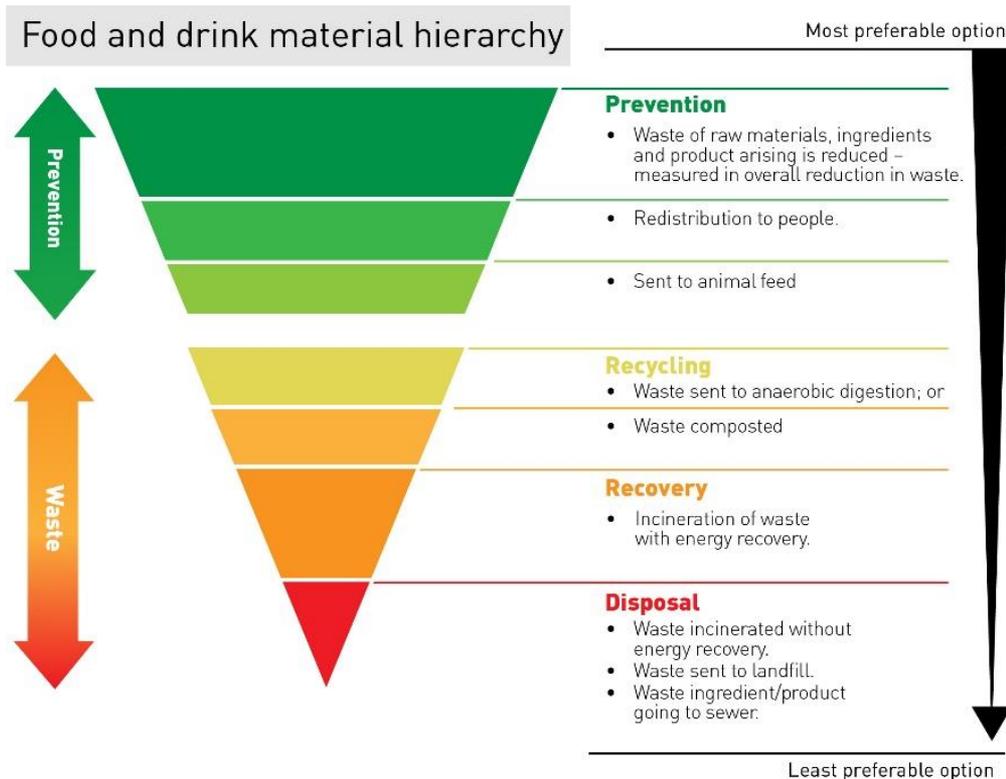


Read the [full case study](#) to find out more.

How to approach managing food waste



Your **first action** should be to **understand what food you are wasting and how much food waste is costing** your business. The [‘Your Business is Food; don’t throw it away’ tracking materials](#) will help you to do this. Once you know what is being wasted and why, you can use the **food waste hierarchy** to help you to **prioritise your actions**



Step 1: Prevention

[Your business is food; don't throw it away](#) will help your business to **reduce the amount of food thrown away** by engaging staff and customers.

Step 2: Recycling

Once you have reduced food waste as much as possible, the next step is to look **at food waste recycling**. The **following slides** will **provide guidance and links** to help you to improve or introduce a system.

Introducing food waste recycling within your business



Avoiding wasting edible food is key, but some food waste is unavoidable. If prevention or redistribution is not possible, **recycling food waste is the next best option**. This means that food waste can be turned into something useful, such as compost or fertilizer, or used to generate energy.

For advice on making **food waste recycling collections** affordable, setting up food waste recycling schemes in the kitchen and getting staff on board, visit WRAP's [Food Recycling Hub](#).

An increasing number of waste contractors are offering food waste recycling services, so check locally to see what is on offer in your area.

Some businesses, particularly those with grounds, may choose to do **on-site composting of green kitchen waste**, the compost can be used around the grounds as a soil improver. You can find guidance and examples of on-site treatment of organic waste on the WRAP website [here](#).



Useful links:

- [Small quantities of food and joint recycling collections](#)
- [What to ask a waste contractor](#)
- [Fitting Food Bins into your workplace](#)

Once you have a food waste recycling system in place



Important points to consider:

- Review your bin labels and **ensure that bins are clearly labelled**. This [food waste recycling bin signage](#) and [food waste poster](#) will help you to do this.
- **Ensure** that **staff have been given training** and know what should go in each bin. You can use this [Staff Briefing Note](#) as a starting point.
- Food waste can be heavy; **try not to overfill collection bags** (collection service providers can advise on appropriate containers).
- Separate waste cooking oil and store it separately, if sufficient quantities are available a waste cooking oil collection may be suitable.
- When handling and storing food waste **follow** this important **hygiene advice** from the [Food Standards Agency](#):
 - ✓ Remove food and other waste from food storage, preparation and serving areas as frequently as possible.
 - ✓ Store food and other waste in suitable containers that are easy to clean, can be kept closed and free of animals or pests.
 - ✓ Ensure waste does not come into contact with food preparation surfaces to avoid it becoming a direct or indirect source of contamination.