



FOOD WASTE MANAGEMENT FACT SHEET FOR HOSPITALITY



It's estimated that the value of food waste for the Irish hospitality sector is over €300 million - a significant cost that often goes unseen. Less food thrown away will benefit your bottom line by reducing operating costs, cutting waste charges and saving on food purchasing.

The Amount

While some food waste is inevitable, it has been found that the average food waste bin from Irish hospitality businesses contains as much as **two thirds avoidable or potentially edible food waste.**



The Cost

With the average cost to purchase food being approximately **€3 per kg**, this means a full 140 litre food waste bin can contain up to **€200 worth of purchased food.**



IMMEDIATE ACTIONS TO SAVE COSTS

MANY OF THE BEST SOLUTIONS TO FOOD WASTE INVOLVE COMMUNICATION, BOTH BETWEEN STAFF AND TO CUSTOMERS



Talk to customers

Simple questions like "Would you prefer brown or white toast?" or "Would you like us to include the tartar sauce?" can save food and money throughout service.

Spending a few more seconds with each table could save you money and improve customer satisfaction.



Segregate

Make sure that staff are aware of, and trained on, the segregation of food waste for the brown bin. Surveys show that there is still a lot of food waste being discarded in the general waste bin, which will increase your waste management costs.



Calculate your food waste benchmark

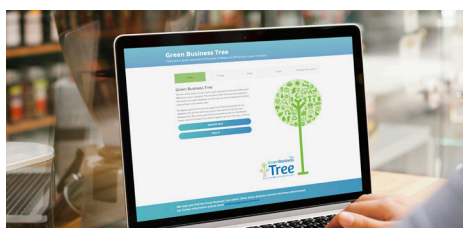
Knowing how much food waste you generate in your business enables you to benchmark your performance against similar businesses and set targets for improvement. Use the following formula to calculate your food waste benchmark:



$$\frac{\text{Total food waste}}{\text{Number of covers}} = \text{Food Waste Per Cover Benchmark}$$



For more information on food hospitality benchmarks see **Less Food Waste More Profit.**



Get a quick overview of how your waste management is doing with our **Resource Efficiency Assessment Tool**

Food waste assessment

Doing a food waste assessment will allow you to identify what foods are being wasted in your business. A food waste assessment involves separating food waste from different areas of the business to identify the sources of waste and potential areas to improve.





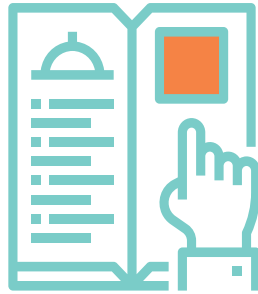
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MORE ACTIONS TO SAVE COSTS

Menu

When planning your menu, try to keep the range of perishable ingredients needed for your dishes to a minimum. Make sure the options, including sides and garnishes, are clear to avoid customers ending up with food they may not want.



Labelling

Make some time to build or improve good habits in the kitchen. Having good procedures for labelling food when tubbing, storing, and managing the stores with a first-in-first-out system will avoid costly ingredients going to waste.



Reduce batch sizes



If serving fewer tables with set dining times, consider the amounts that you prepare in each batch. It may be possible to reduce batch sizes and prevent spoilage.

Watch the saucy sauces

Sauce often goes to waste, particularly when served in ramekins. As one of the more expensive items put on a table, it's one to watch out for.



You are special



Include flexibility through menu specials to add variety while also using up any surplus ingredients.

SUCCESS STORY

After carrying out a detailed food waste assessment, a restaurant in County Roscommon made a number of changes to how staff interacted with and took orders from customers. Based on these staff-led improvements, food waste per cover decreased significantly. **For more, read their case study.**

BEFORE



450g
PER COVER

AFTER



150g
PER COVER

2 - 3 MONTH TIME PERIOD

The Buffet

Moving away from buffets has excellent potential to save food and money.

In fact, buffet breakfasts typically result in more than twice as much food waste per customer (300 grams) than those served from a menu (130 grams).



It's very difficult to avoid food waste with a buffet. A business which over produces just 2 kg of food for breakfast, is throwing out over €2,000 per year worth of food, and this doesn't account for the costs to prepare or store this food.

Useful links



- [National Waste Prevention Programme](#)
- [EPA - Food Waste Charter](#)
- [Irish Hotels Federation Sustainability Initiative](#)

This fact sheet was produced by:

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