## Tackling food waste in hospitality

Following the food waste hierarchy will help your business to save money and the planet.

## The problem

On average, small food businesses throw away £10,000 worth of food each year. For restaurants, avoidable food waste typically costs 97p per plate.

## The solution

Some food waste is inevitable, but there are many cost effective and simple solutions to avoid it. This helps our planet save water, land and carbon - and it's better for business, too.

You can save £7 with every £1 invested in reducing food waste. Solutions to help your business reduce costs and cut carbon emissions already exist – with a couple listed in this leaflet!









	REDUCE	<b>Prevent</b> food waste by using technology or record systems to better monitor and plan, so that you only buy and prepare the food that you need (and save costs).	Who can help you?	Guardians of Grub
		<b>Extend</b> the life of ingredients using filters to remove ethylene, and using different storage techniques (e.g. jamming, pickling, fermenting, and freezing).		Freshpod
	2 REUSE	<b>Repurpose</b> by-products or leftovers, such as coffee grounds or juice pulp into valuable ingredients for other recipes or products, in your own menu or by other brands.	Zero waste cookbooks  Nibs etc	UpCircle
		<b>Resell</b> what has been overproduced at a discounted price to customers, rather than throwing it away.	TooGoodToGo	Karma
		<b>Redistribute</b> what has been overproduced but can't be sold to specialist organisations that can give it to charitable causes.	Plan Zheroes Olio	The Felix Project
	3 RECYCLE	<b>Recycle</b> food waste items such as oil which can be transformed into energy by specialist organisations.	Olleco  LEAP Micro AD	Quatra
		Compost/AD - most waste disposal companies offer a separate food waste collection service. This will often help reduce your waste collection costs.		