



July's hot topic is food waste and one simple, under-rated, effective way a facilities manager can improve sustainability and make cost savings is to get wise about their catering-generated food waste.

FACT: Annual food waste in UK households, hospitality and food service, food manufacture, retail & wholesale sectors are estimated at circa. 10 million tonnes, 60% of which could have been avoided, with a value of over £17 billion a year.

WRAP (the Waste and Resources Action Programme) is a market leading body set up to help anyone reduce costs and wastage through more effective food waste prevention initiatives. But have a look at what's highly likely to be happening in your kitchen first by watching this video <https://youtu.be/jkgThn4qjQw> and then get your caterer to create a KPI checklist from the below:

DEFINITION: Food waste is generated during the preparation of drinks, snacks & meals, it can occur in the production process and it can include:

- storage e.g. food that has 'gone off' before use;
- prep e.g. fruit/veg peel, shells, meat trimmings;
- production/service e.g. too much food; and/or
- plate waste e.g. food left by the customer.

20 WASTE PREVENTION INITIATIVES

Food ordering:

1. DO you have an accurate stock inventory/ordering system?
2. ARE you regularly over-purchasing?
3. DO you have one key purchaser?
4. DO you have a stock and ordering form in storage areas?
5. DO you grow your own herbs?

Food storage:

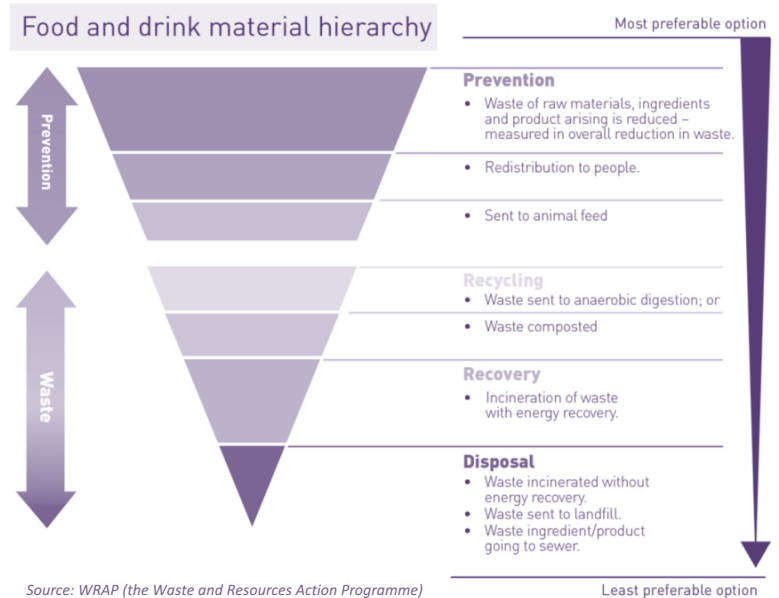
6. ARE you storing all your food at the right temperatures?
7. ARE you using the most effective storage containers?
8. ARE products correctly date labelled (production & expiry)?
9. ARE you using an effective back to front shelf system?
10. ARE you arranging storage effectively to avoid spills/breakages?

Food preparation:

11. ARE you over-trimming (separate trimmings to see how much)?
12. ARE you preparing enough food-to-order?
13. ARE you purchasing pre-portioned meat?

Cooking & consumption:

14. ARE you cooking smaller portions of pre-prepared food?
15. ARE you offering the right portion sizes?
16. ARE you offering the right size take away containers?
17. ARE you giving the right menu product information?
18. ARE you using the right serving spoons?
19. ARE you set up to offer take-away "doggy boxes/bags"?
20. ARE you using surplus food to create new meals?



Do you need an audit of your facilities to reduce waste and cut costs? Contact us TODAY.

WHO we are...

Turpin Smale is a leading independent UK catering consultancy with an excellent reputation across sectors. Celebrating almost 30 years, the business today is wholly owned by its four Owner-Directors. Tracey Fairclough focuses on the B&I sector.



WHERE we operate...

- Staff Restaurants
- Cafes
- Coffee Shops
- Delis
- Fine Dining
- Meeting Room Services
- Hospitality
- Commercial Catering



WHAT we do...

1. Catering Audits
2. Catering Appraisals
3. Rebranding of Catering Premises
4. Catering Evaluations
5. Catering Tenders
5. Catering Benchmark Reports
6. Creative Food Focus Tours
7. Mystery Diner *Silent Surveys*

HOW to connect...

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