

Welcome!



What is the
cost of food
waste at a
business level?

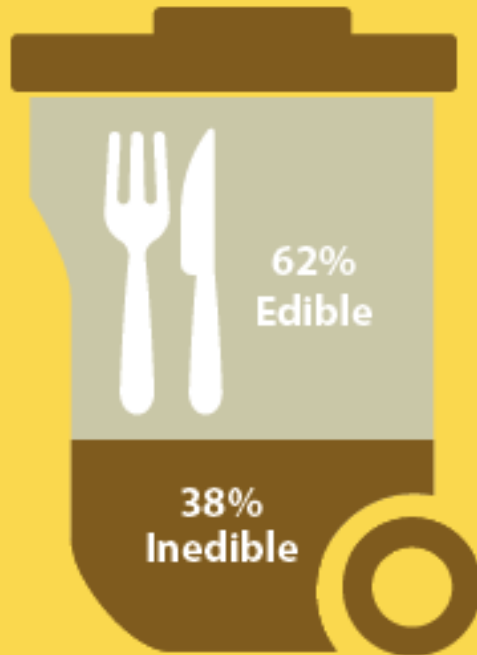


A single brown bin costs ~€12 to remove

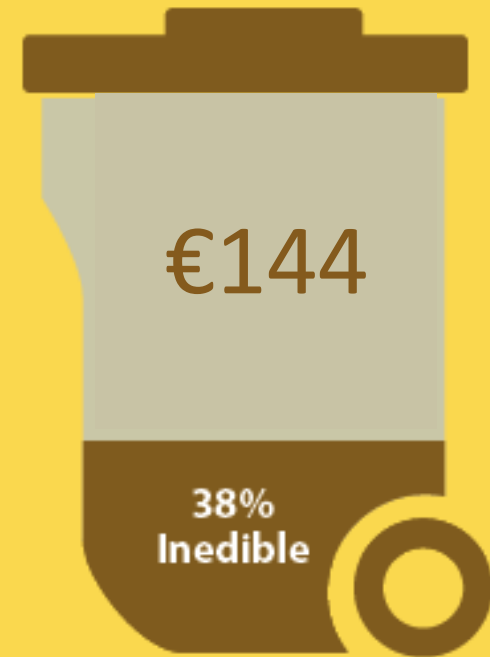
But what about the cost of the contents.....

What's it costing your Full Service Restaurant?

Type of food waste
in brown bins



€2.90
per kg*



This is for a 140L brown bin,
average weight of 80kgs




STOPFoodWaste.ie

There's more to food
waste than wasted food.

Growing, processing, and transporting food uses significant resources. If food is wasted, these resources are wasted too.

Sustainable Development Target 12.3

“By 2030, halve per capita global food **waste** at the retail and consumer levels and reduce food **losses** along production and supply chains, including post-harvest losses”



**What about commercial waste
in Ireland?**



We get information through waste surveys



Bins are examined at businesses around the country. The different waste types are sorted by hand.



10 to 15 samples taken from each bin



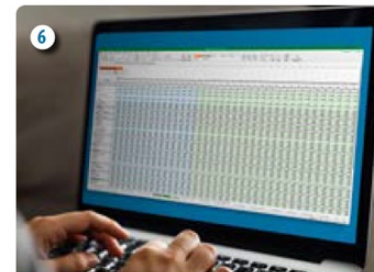
Each sample emptied and sorted into buckets for weighing



The weight of over 81 waste types was measured

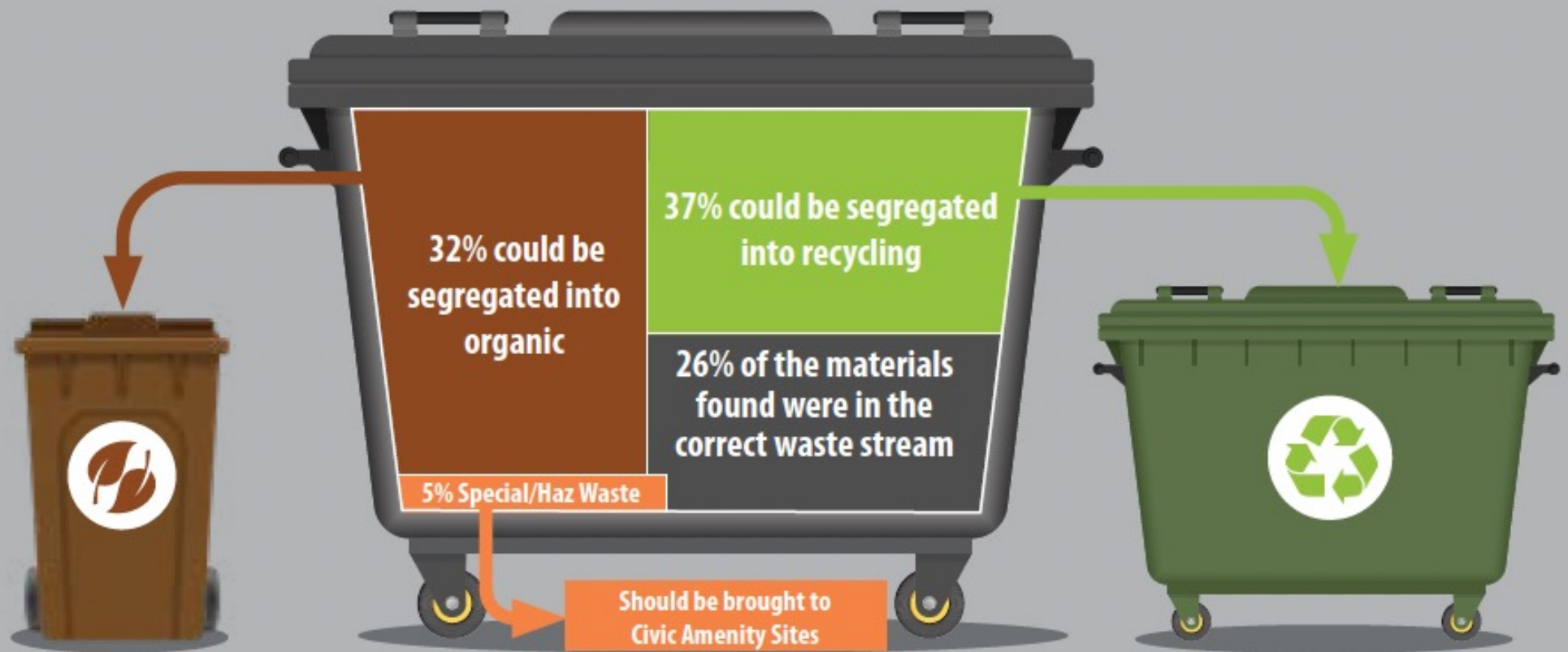


All the weights were recorded onto data sheets



All data sheets input to reporting spreadsheet

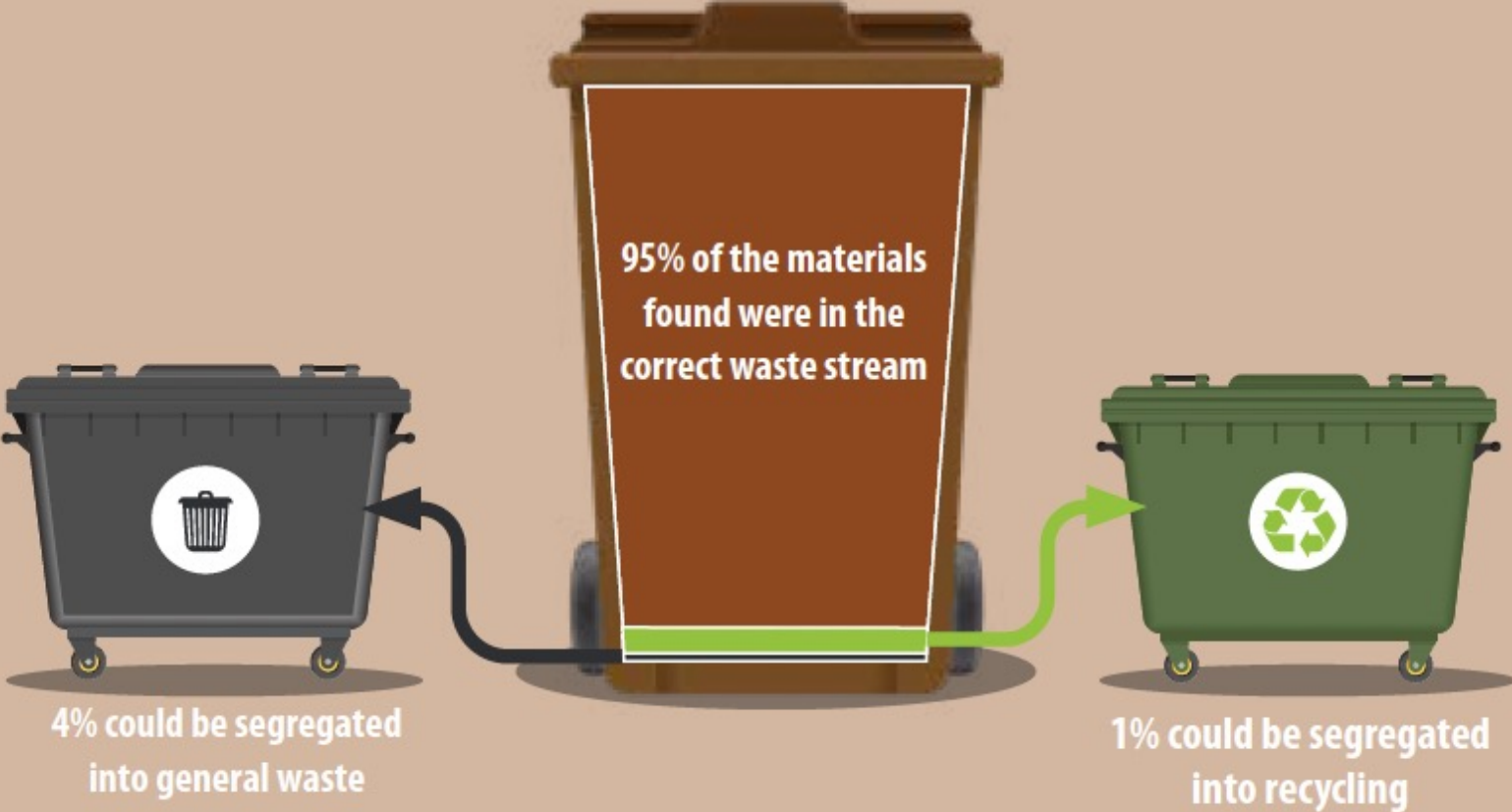
Where should the waste be placed?



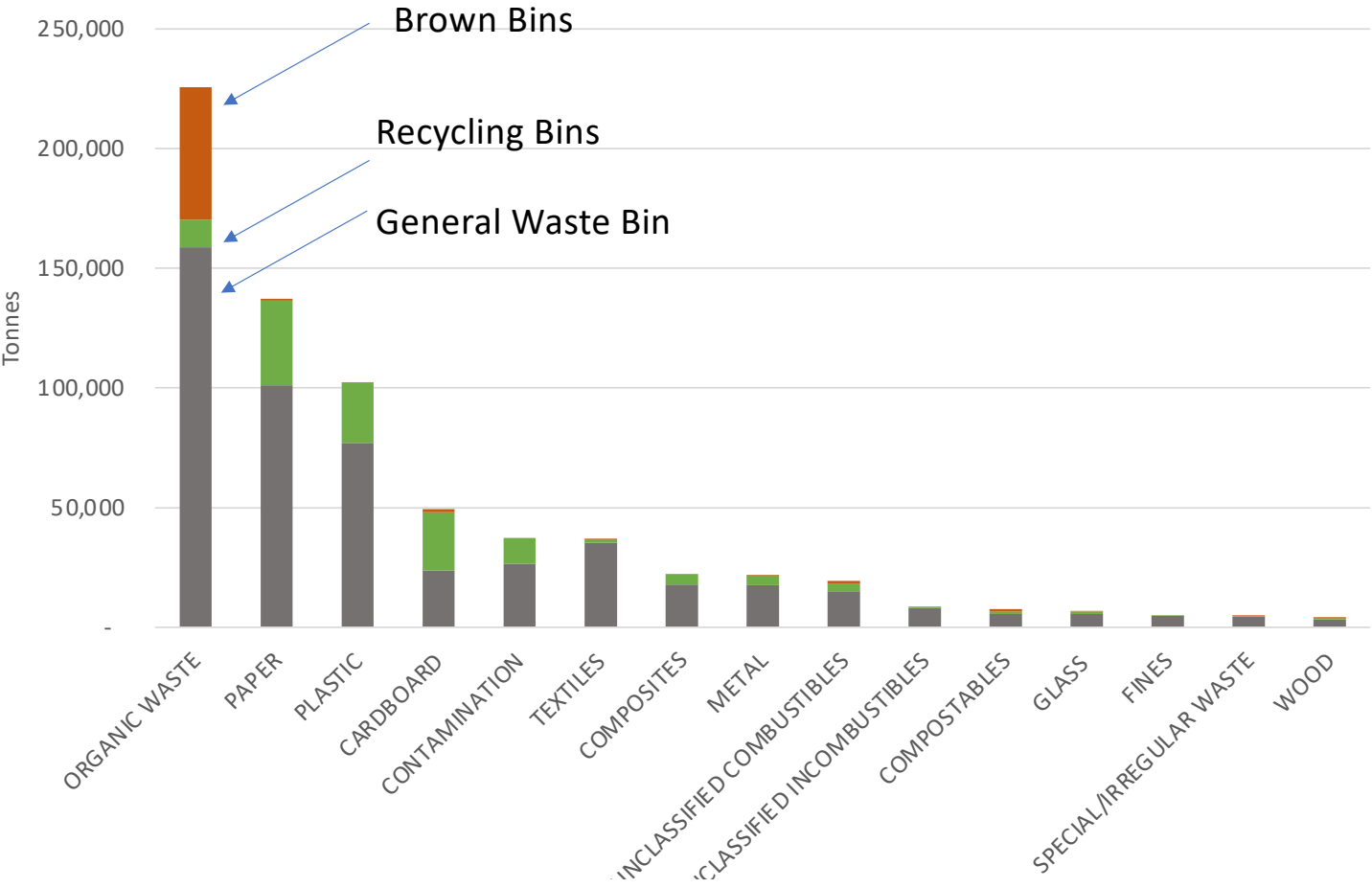
Where should the waste be placed?



Where should the waste be placed?



When we add all this up, what's the story?



What about food waste in Ireland?

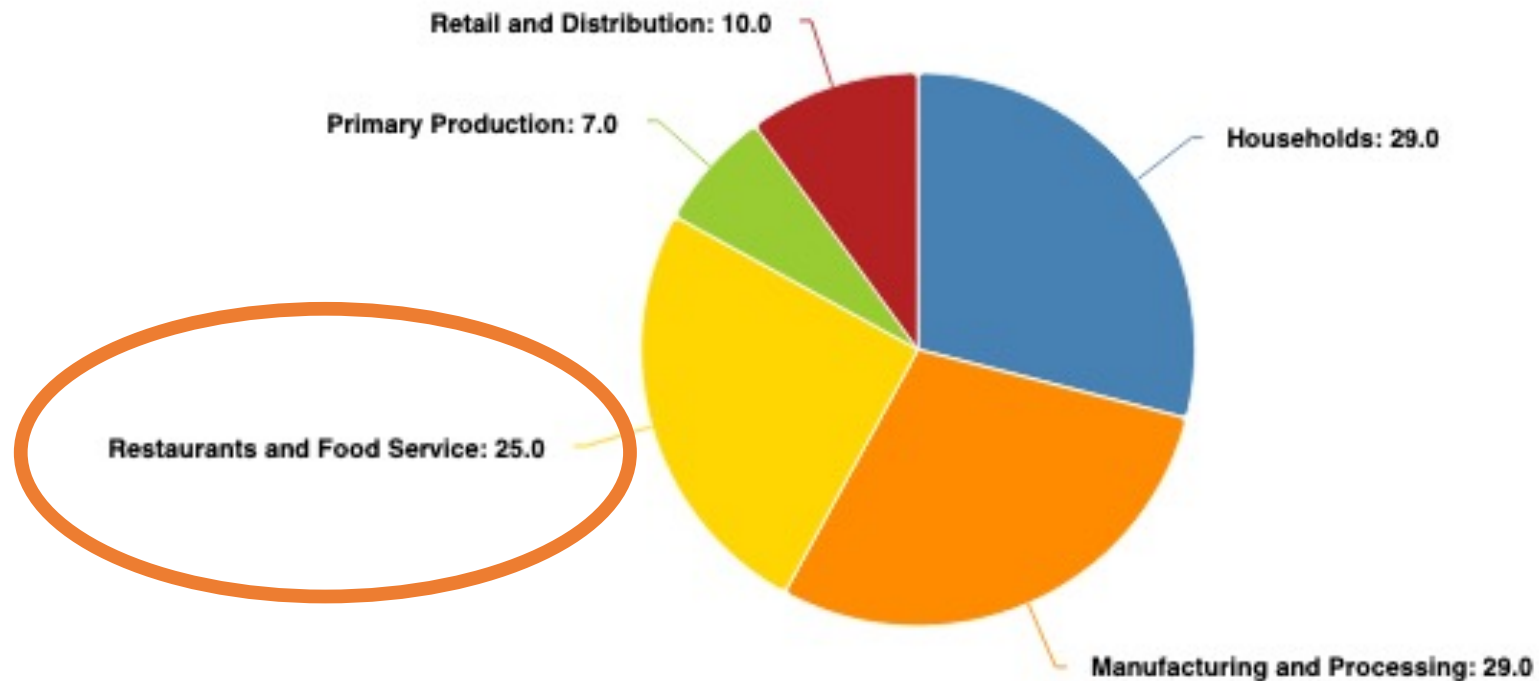


2021 was the first time that EU countries had to report food waste across the food supply and consumption chain



Figure 2. Estimated Food Waste Generated in Ireland in 2021 (percentage per food supply chain stage)

Source EPA



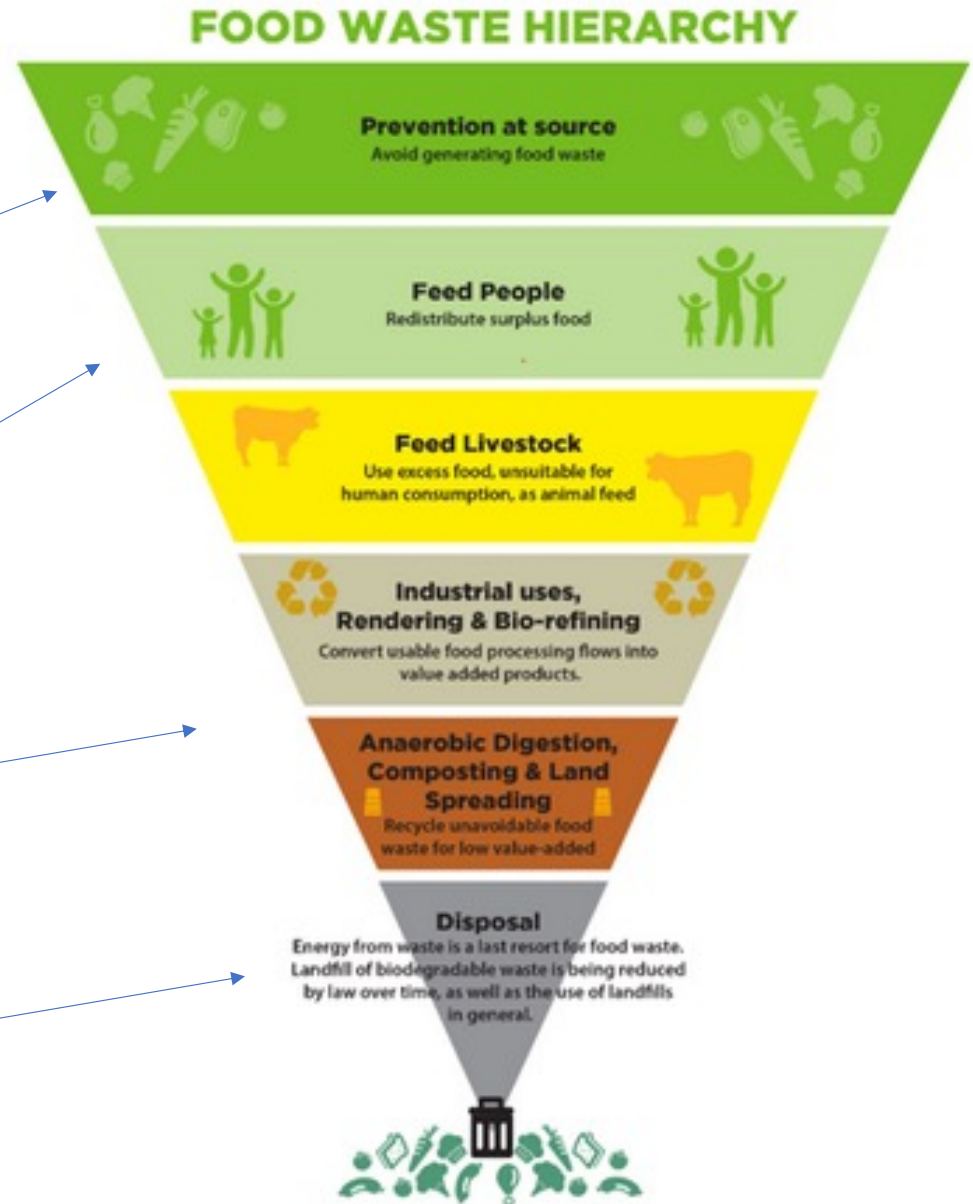
What can be done??

1. The best, but oftentimes hardest, option

2. Redistribution of surplus food

3. Generating compost or your own gas

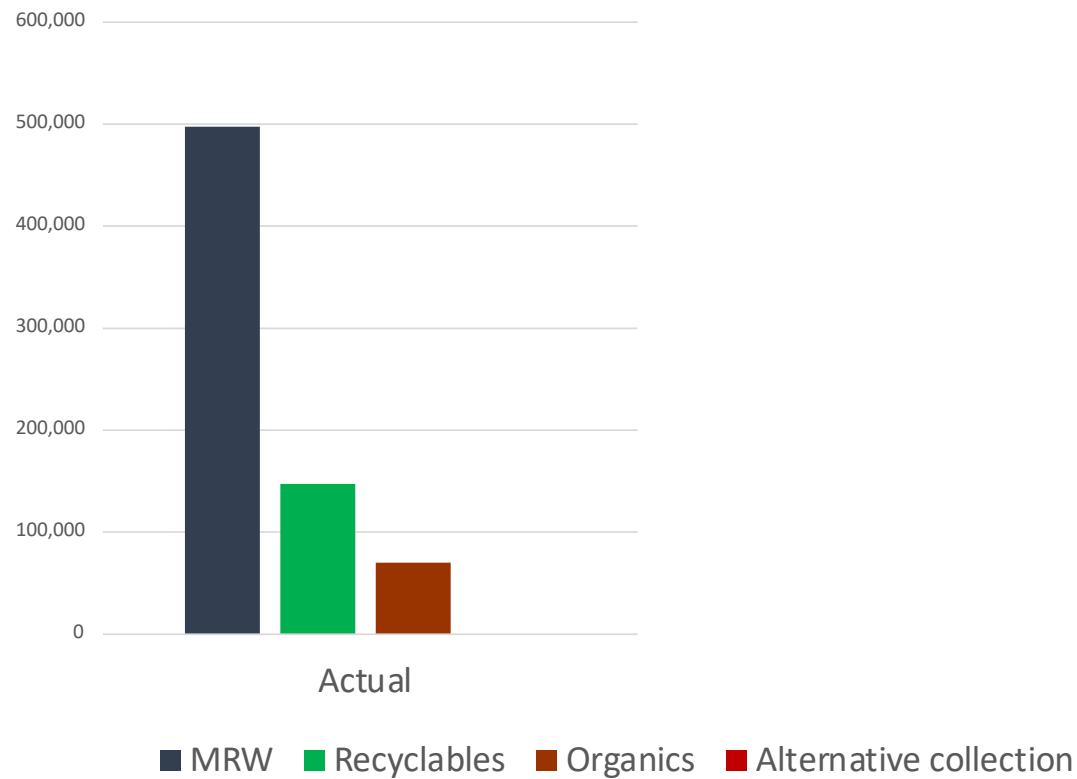
4. Better segregation – better infrastructure & staff training



4. Segregate



Commercial Businesses - Bin Usage can be improved





food

Visit mywaste.ie for more information

Ireland's guide to waste
mywaste



Rialtas na hÉireann
Government of Ireland

- Raw food
- Cooked food
- Unwanted leftovers
- Paper towels & napkins
- no glass
no plastics
no metals
- Tea bags & coffee grinds
- Compostable bags
Certified to EN13432
- Compostable packaging
Certified to EN13432
- Greenery & flowers

Visit mywaste.ie for more information

Ireland's guide to waste
mywaste



Rialtas na hÉireann
Government of Ireland



recycle

- Plastic bottles & containers
- Plastic tubs & trays
- Soft plastics
- Cans & tins
- clean
dry &
loose
- Aluminium cans
- Cardboard
- Cartons
- Paper & magazines

Visit mywaste.ie for more information

Ireland's guide to waste
mywaste



Rialtas na hÉireann
Government of Ireland



general

- Non-compostable disposable cups
- Wet wipes
- Soiled aluminium foil & containers
- Broken crockery
- no food
no recyclables
no batteries
- Broken glassware
- Floor sweepings
- Contaminated items
- Disposable face masks & gloves



Savour Food

e-training

Welcome to the Savour Food e-Training for hospitality staff. Learn more about food waste and how you can help with this global problem, AND save your business money.

To complete this course click on the lessons below and follow the steps and quizzes to complete your training. At the end you will be provided with a certificate of completion.

Course Content

▼ Expand All

✔ Lesson 1: The Big Picture
3 Topics | 3 Quizzes

▼ Expand

✔ Lesson 2: The 3 Basics of Food Waste
1 Topic | 1 Quiz

▼ Expand

✔ Lesson 3: Staff Guidance
5 Topics | 4 Quizzes

▼ Expand



An Roinn Talmhaíochta,
Bia agus Mara
Department of Agriculture,
Food and the Marine

3. Use your food waste



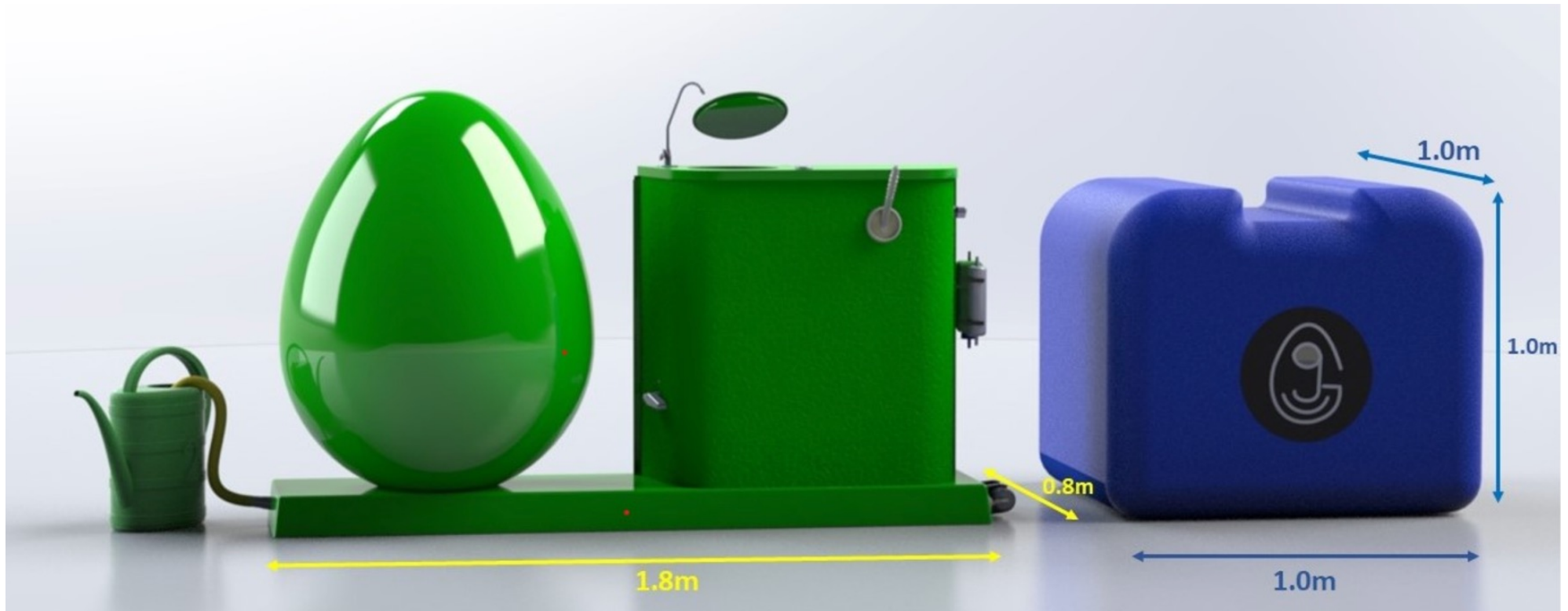
Cork Urban Soil Project

LET'S STOP
WASTING OUR
WASTE.



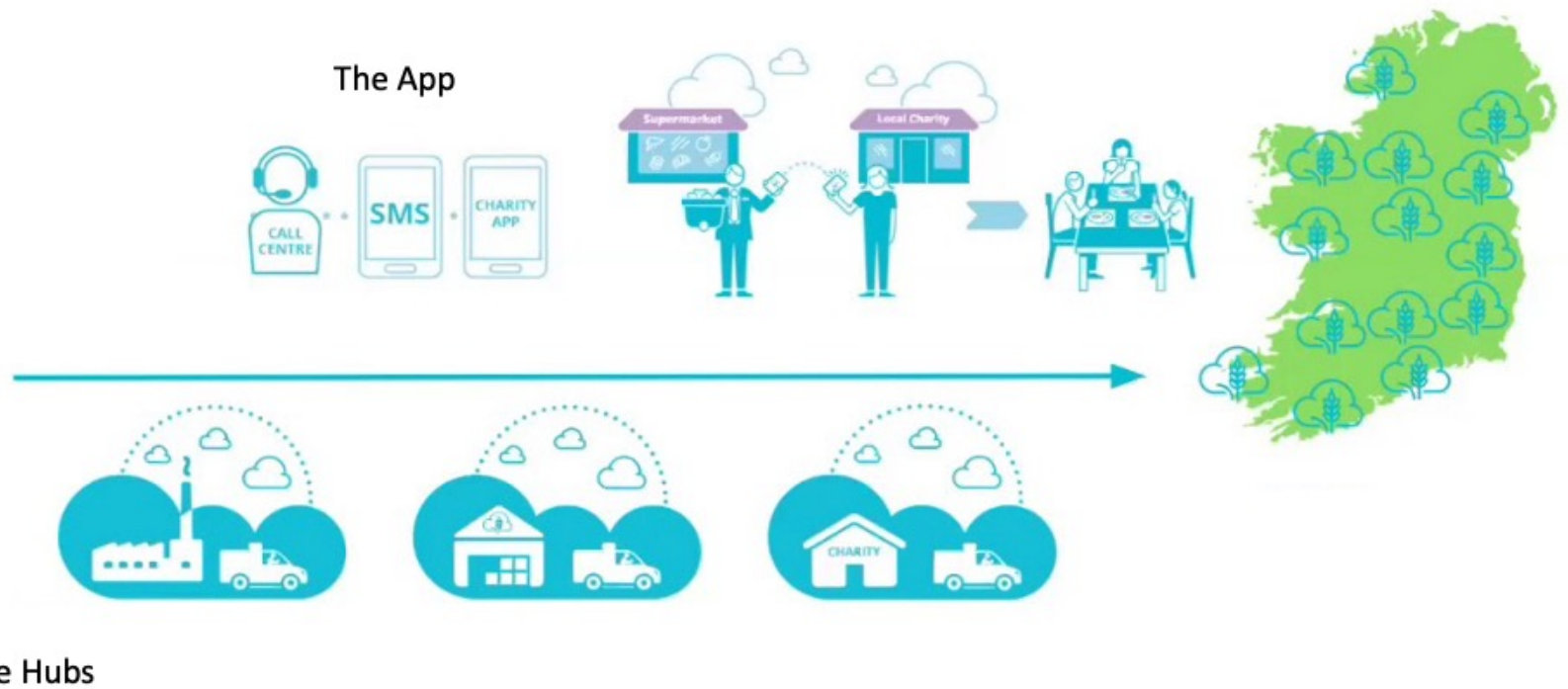
www.urbansoilproject.com

TURN YOUR FOOD WASTE INTO BIOGAS ENERGY FOR COOKING



www.mygug.eu

2. Redistribute Surplus



1. Prevent food waste in the first place




Not easy!

- So many options
- Where to start?
- How do you keep it going?

- Every business is different
- Your solutions will be based on your operations
- Start with information (data)



A photograph of a commercial kitchen. In the foreground, there are several green and blue plastic bins filled with food waste, including vegetable scraps and meat. In the background, a stainless steel sink with a faucet is visible, along with a white bucket labeled 'Ready Eggs' and various other kitchen items. A large white circular graphic is overlaid on the left side of the image, containing text.

Prevention needs information – Food waste info for the food service sector

Funded through EPA Research Programme 2014-2020

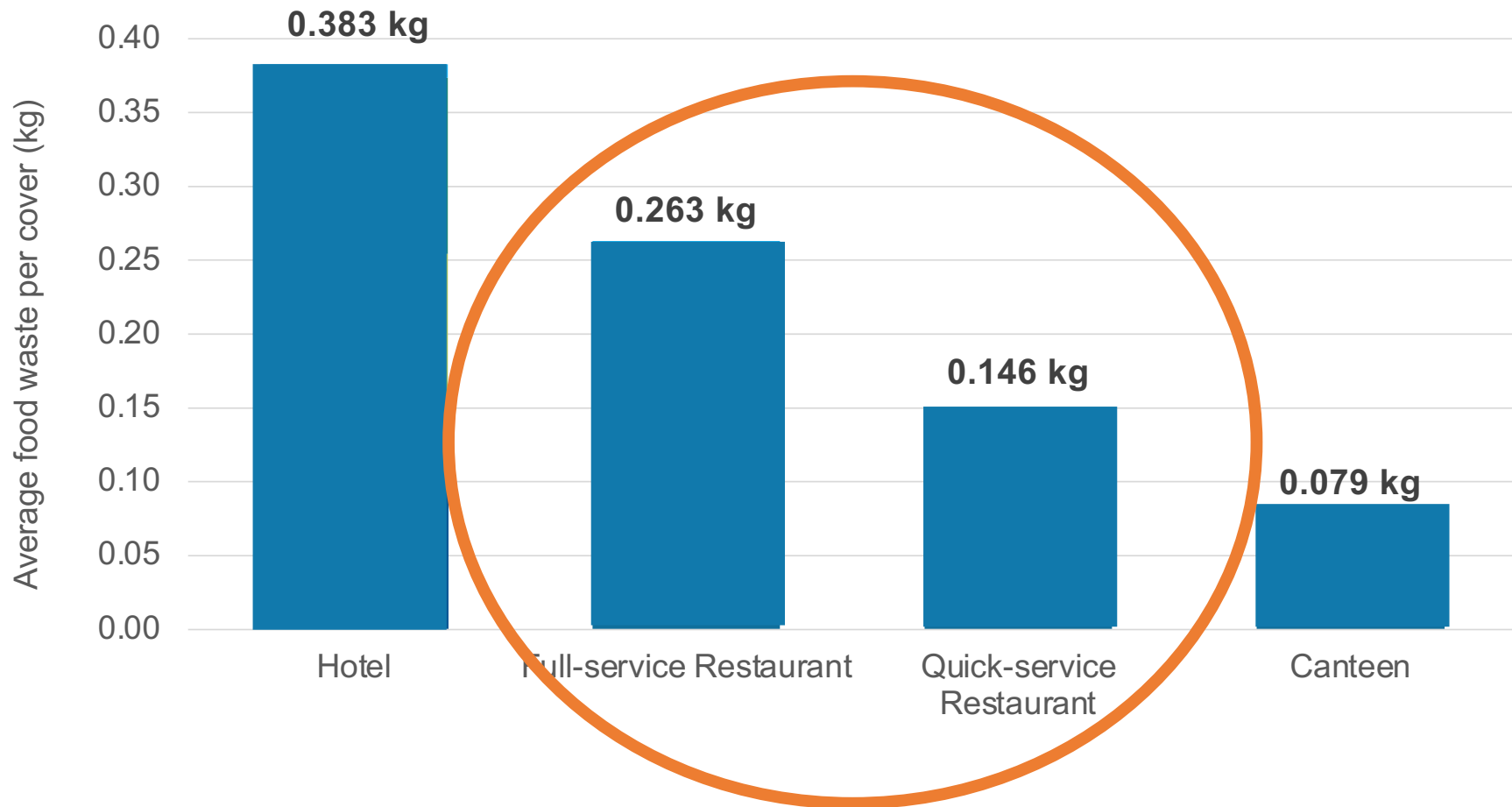
Studied food waste in **retail** and **service**.

Looked at the types and amounts of food being

Methodology: Waste Composition Analysis

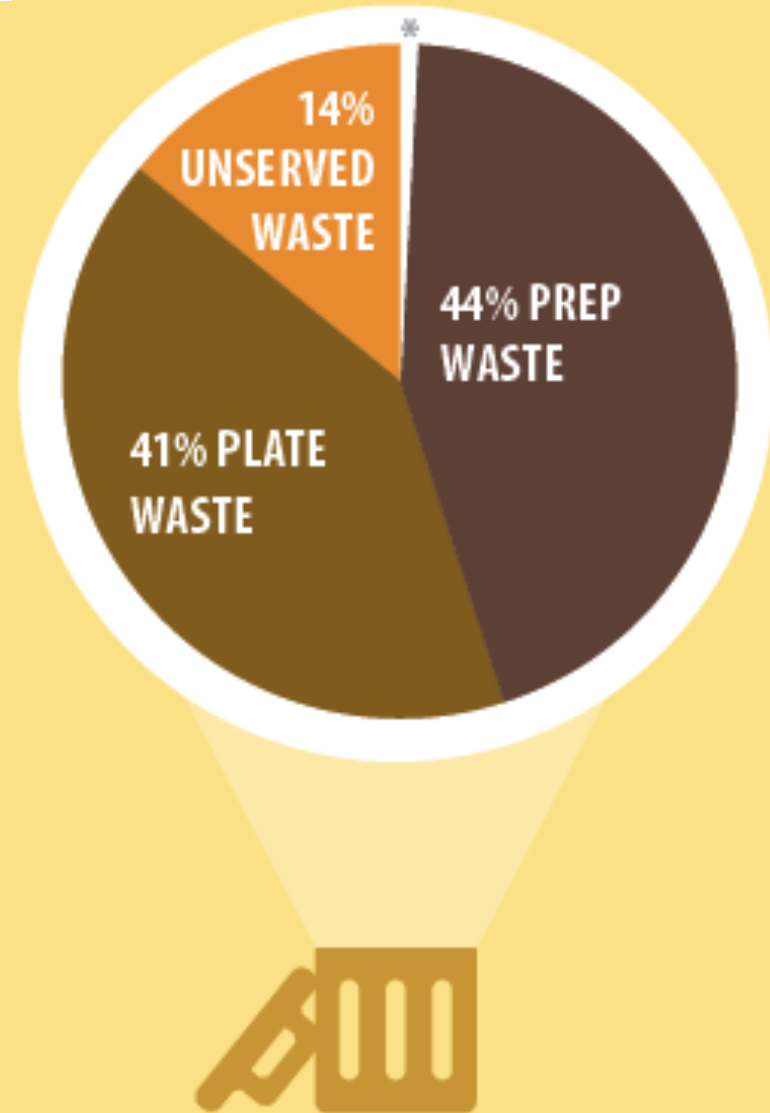


Food Service Results (over 50 locations)



FOOD WASTE FROM Full Service Restaurants

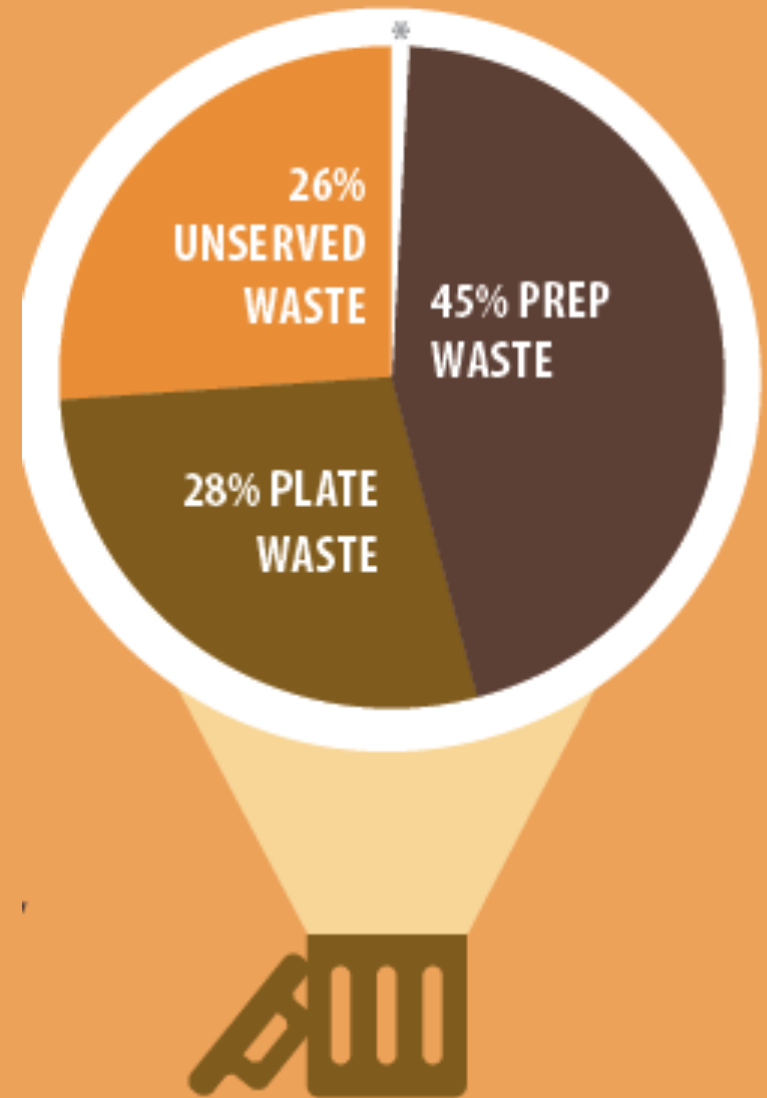
263 gram/cover



*1% RESIDUAL FOOD WASTE (FROM SINKS)

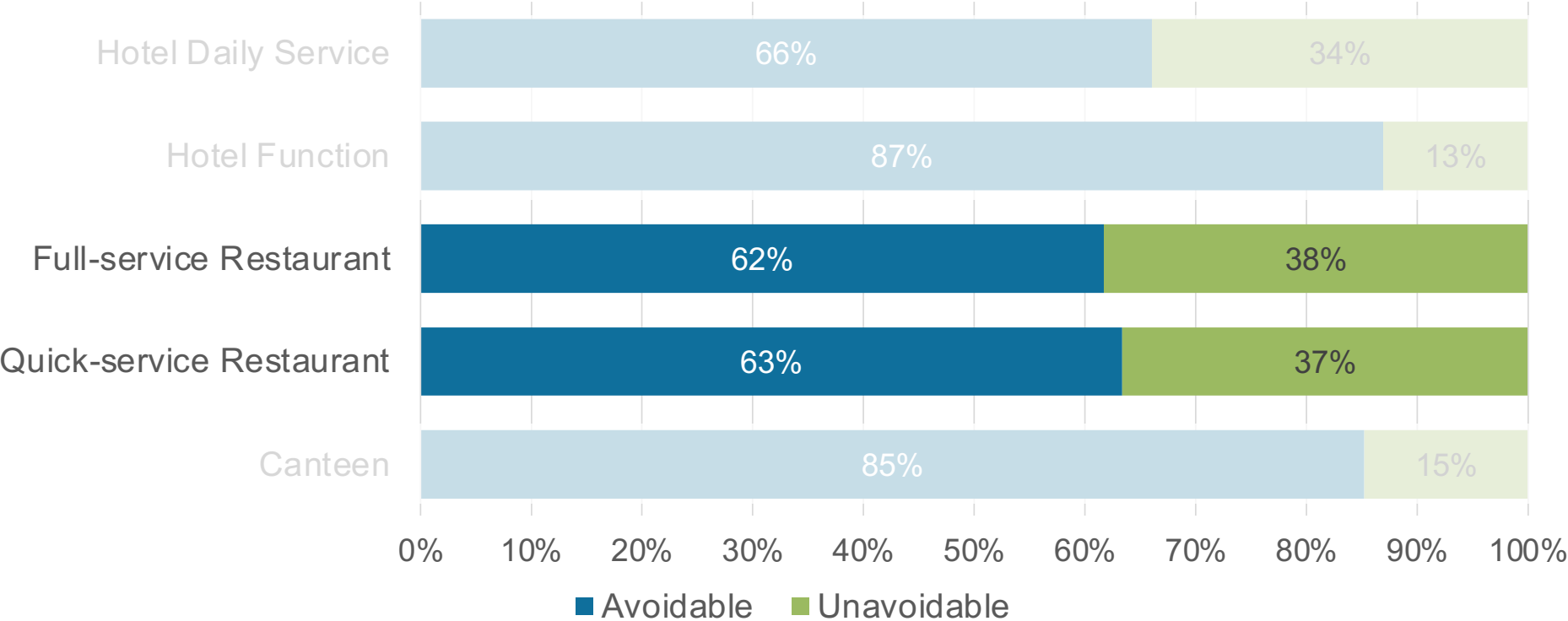
FOOD WASTE FROM Quick Service Restaurants

146 gram/cover



*1% RESIDUAL FOOD WASTE (FROM SINKS)

Avoidable and Unavoidable Food Waste

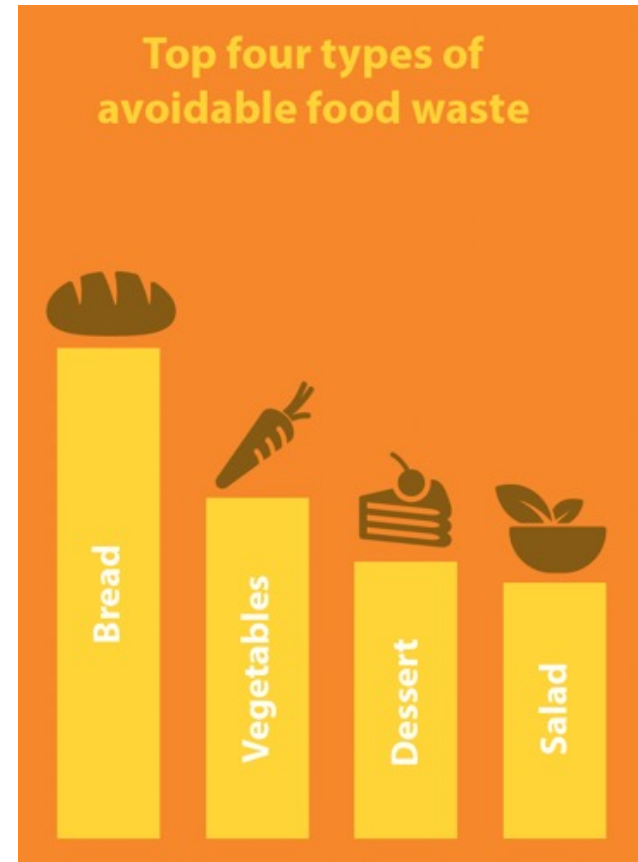


Identified the main types of food waste

Full Service Restaurants

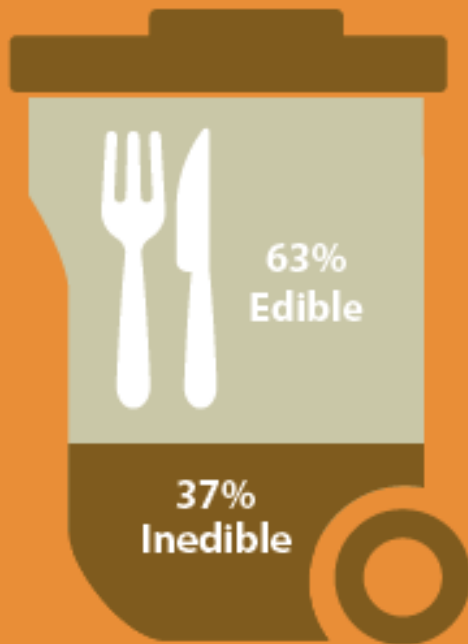


Quick Service Restaurants



What's it costing your Quick Service Restaurant?

Type of food waste
in brown bins



€2.73
per kg*



SIGN THE FOOD WASTE CHARTER

JOIN OTHER IRISH FOOD AND DRINK SECTOR
BUSINESSES AND PLEDGE YOUR COMMITMENT TO
REDUCE FOOD WASTE NOW.

[Sign the Charter](#)

Ireland's response
to SDG 12.3

- Food Service Measurement Pathway

EPA Food Service Pathway to less food waste & better margins

There is compelling evidence of how much hospitality and food service businesses can improve their bottom line by minimising food waste. Some savings come through lower waste management costs, but the largest savings come through reducing the raw materials that end up as food waste.

Reducing this food waste is not just financially rewarding, it has the added benefit of reducing carbon emissions and contributes towards addressing climate change.

Before you decide on any course of action, you need to know what food waste is coming out of your business, where it is coming from and what causes it to happen.



Takes your waste data (which you already have!)



And converts it into useful business information:

- Total food waste
- How much that may be costing
- How good is your food waste segregation



THE CIRCULAR ECONOMY PROGRAMME
The Driving Force for Ireland's Move to a Circular Economy



Riada na hÉireann
Government of Ireland

FoodSpace: A Story from the Sector



Does
measuring
work? Yes!



FoodSpace took over the running four different cafes on the NUIG campus.

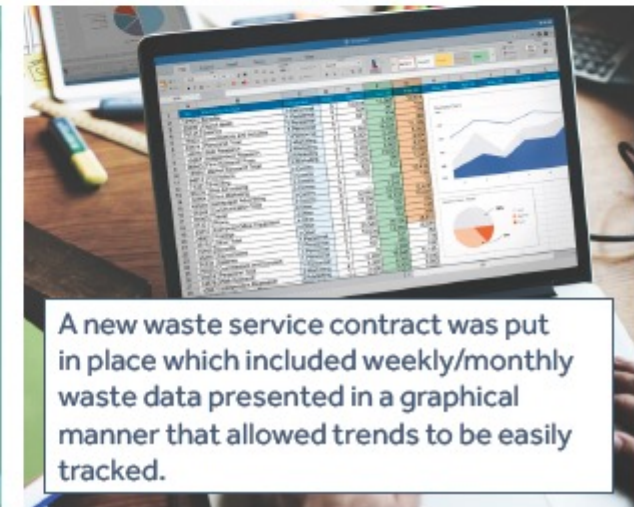


The waste management system used at these locations had been in place for 10 years and, in many ways, was no longer fit for purpose.

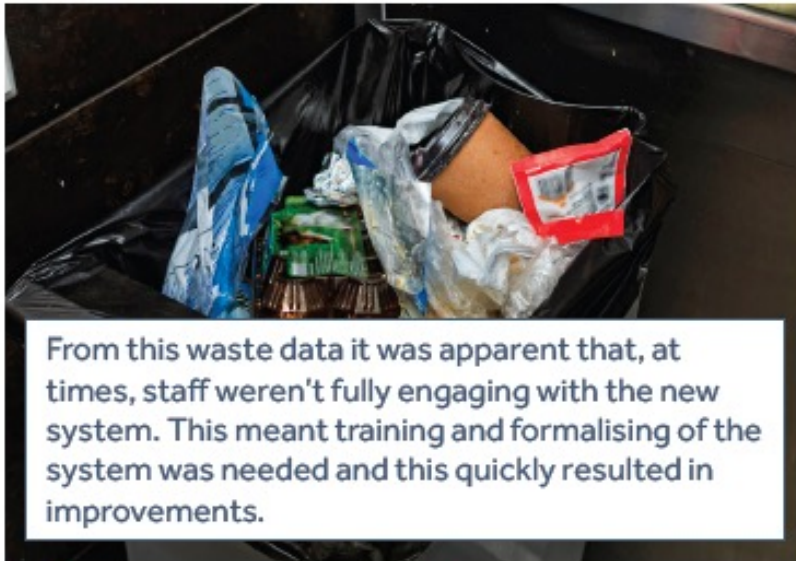


After reviewing their waste management services they quickly realised the old system had too many mixed waste bins and not enough segregated options.

They also identified the need to gather weight-based waste data so they could track how much waste they were generating.



A new waste service contract was put in place which included weekly/monthly waste data presented in a graphical manner that allowed trends to be easily tracked.



Some key changes that were made...



To treat waste and food waste as an opportunity



Improve access to accurate information



Open dialogue with staff and management

RESULTS!



Improvements took place over a year and involved putting their waste data to work for them.



Working with and training staff improved environmental awareness which benefits all involved.



Linking what is being wasted to what happens inside facilitates constant improvement.



Reduced waste and saved money!



Management Matters

Support Materials

WATER CONSERVATION FACT SHEET FOR HOSPITALITY

FOOD WASTE MANAGEMENT FACT SHEET FOR HOSPITALITY

WASTE MANAGEMENT FACT SHEET FOR HOSPITALITY

ENERGY COST SAVING FACT SHEET FOR HOSPITALITY

Energy is by far the biggest utility cost for Ireland's hospitality businesses. A regular review of energy costs and usage will result in significant savings for your business. Energy savings can be achieved through minimising what you pay for your energy supplies but, more importantly, by reducing the amount you use. These reductions will not only improve the competitiveness of your business but also help reduce the emissions of greenhouse gases, which are responsible for climate change.

IMMEDIATE ACTIONS TO SAVE COSTS

Service your boiler
A well serviced boiler maintains efficiency and can save up to 5% of heating costs.

Staff training
Train staff to turn off/down equipment when not in use - as a rule of thumb, good staff awareness and training can reduce costs by 10%.

Shop around for the best energy price
Always review your energy supply contracts each year. New customers usually get the best prices and these will often increase (up to 25%) at the end of contract without notification.

Check your bills
Check bills and make sure you are not paying penalties for exceeding your Maximum Import Capacity (MIC) measured in kVA on your bill) and/or having a poor power factor. If you are, both of these can be rectified in most cases.

Save in your sleep!
Where possible use night-saver electricity (e.g. timers for laundry). This costs 50% less than day rate. During the summer, night rates apply from midnight to 9AM and in winter it is from 11PM - 6AM.

Benchmark energy consumption
Monitor your energy consumption against business activity and compare with the hospitality energy benchmarks for Ireland. Hotels typically measure energy consumption against area, with restaurants measuring energy against covers. When calculating benchmarks include electricity and all other energy sources.

Type	Energy Benchmark
Hotel	300 kWh / m ² / annum
Restaurant	8 kWh / cover

Get a Resource Efficiency score for your company and a tailored Action Plan with TREE, our online assessment tool.

Waste management
These could include your boiler, lighting, combi oven, dishwasher, air conditioning and pumps.

Turn them off:
Turn off boilers/equipment such as the salamander and gas rings between orders and reduce operating costs.

Turn them down:
Reducing room temperatures by 1°C will cut up to 8% of your heating costs.

Turn them in:
Replacing old equipment such as dishwashers with newer A++ rated appliances will save you money in the long run.

NATIONAL WASTE PREVENTION PROGRAMME
Preventing Waste Driving the Circular Economy

epa **Kilian na Míreann**
Commissioner of the Environment

LESS FOOD WASTE MORE PROFIT

FOOD WASTE REDUCTION IN THE FOOD SERVICE INDUSTRY

Food Waste in Canteens Factsheet

Food Waste in Full-Service Restaurants Factsheet

Food Waste in Quick-Service Restaurants Factsheet

Food Waste in Hotels - Daily Service Factsheet

Food Waste in Hotels - Functions Factsheet

In Ireland, it is estimated that 230,000 tonnes* of food is wasted each year in the commercial sector (the retail sector and all food service businesses).

The hotel sector is responsible for 33,000 tonnes* of food waste, costing the sector an estimated €180 million per annum.

Hotels have the highest rate of food waste in the Irish food service industry.

More often than not, function numbers are known, but balancing a good customer experience while keeping waste and costs down needs close attention. A good experience doesn't have to mean lots of food waste.

Food Waste Benchmark:
Based on research carried out in 2014-2018, Irish hotel events and functions waste on average

530 GRAMS OF FOOD WASTE PER COVER*

This includes all food disposal, including:

- PREPARATION WASTE
- UNSERVED WASTE
- PLATE WASTE

Use this figure to compare your performance to other businesses in Ireland.

Compare Your Business
See how your business is performing by calculating your food waste benchmark and comparing it to the average for hotel functions.

Total food waste / **Number of covers** = **Food Waste Per Cover Benchmark**

To calculate this value, divide the total weight of food waste for a period of time by the number of covers served in that time.

*A cover includes a person seated at a table.

REDUCING COMMERCIAL FOOD WASTE

epa **GTC** **epoResearch** **CEI** **INSTITUTE OF TECHNOLOGY**

For more see www.foodwastecharter.ie

Savour Food @tool



 An Roinn Talmhaíochta,
Bia agus Mara
Department of Agriculture,
Food and the Marine



An Roinn Talmhaíochta,
Bia agus Mara
Department of Agriculture,
Food and the Marine



Duration 5-6 mins

Advice from the kitchen

Many industry professionals are already doing something about food waste. Find out more about their actions which may be relevant to your business.

Launch



Duration 5-6 mins

Bins: The Basics

Waste management is an essential part of good business. Reflect on the current practices in your business and go through the questions in this section to consider your options with regard to the bins.

Launch



Duration 5 mins

The Cost of Food Waste

Did you know that the value of food waste disposed in a typical brown bin is €250? Find out how much food waste is costing you and see how much you could save.

Launch



Duration 4-5 mins

The Quick Fixes

Scan through some “no-cost” and “low-cost” changes you can make straight away to reduce food waste and make a commitment to undertake one or many within your business today.

Launch

Prevention needs people

- Managing and reducing food waste is a continual battle in businesses
- And because every business is different, there will be different opportunities
- Yes, good systems are needed (regular measuring, good waste management systems, etc.
- But without actively engaged people, effective changes can't be made..... or sustained!





Reducing food waste is the climate action that we can take every day



<https://ctc-cork.ie/>

Savour Food

<https://savourfood.ie/>



<https://foodwastecharter.ie/>



<https://food.cloud/>



<https://greenhealthcare.ie/>



<https://localprevention.ie/>



<https://compostingireland.ie/>



<https://bim.ie/seafood-processing/sustainability-and-certification/green-seafood-business-programme/>