

# Stream 2: Business education

Tips for applying

**Elizabeth Craggs**

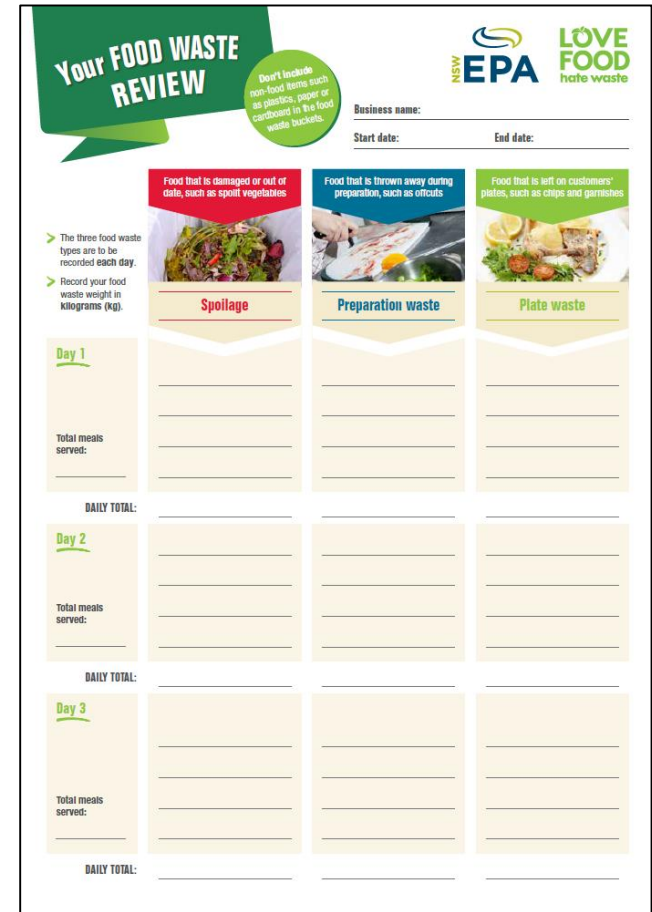
Project Officer Organics, NSW EPA

## **Eligibility - applicants**

- NSW councils and groups of councils
- Not-for-profit organisations
- Community groups
- Businesses who will assist other businesses to reduce food waste by implementing Your Business is Food
- Food service businesses with at least 10 outlets or a large volume of food waste and at least 50 employees
- Industry associations
- NSW state government agencies

## Target audience

- Cafe, restaurants, pubs and clubs
- Accommodation facilities
- Catering companies
- Aged, health and community care facilities
- Franchises with an min of 10 outlets or large volume of food waste and 50+ employees



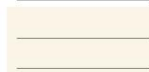
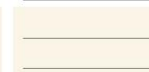





**Your FOOD WASTE REVIEW**

Don't include non-food items such as plastics, paper or cardboard in the food waste buckets.

NSW EPA LOVE FOOD hate waste

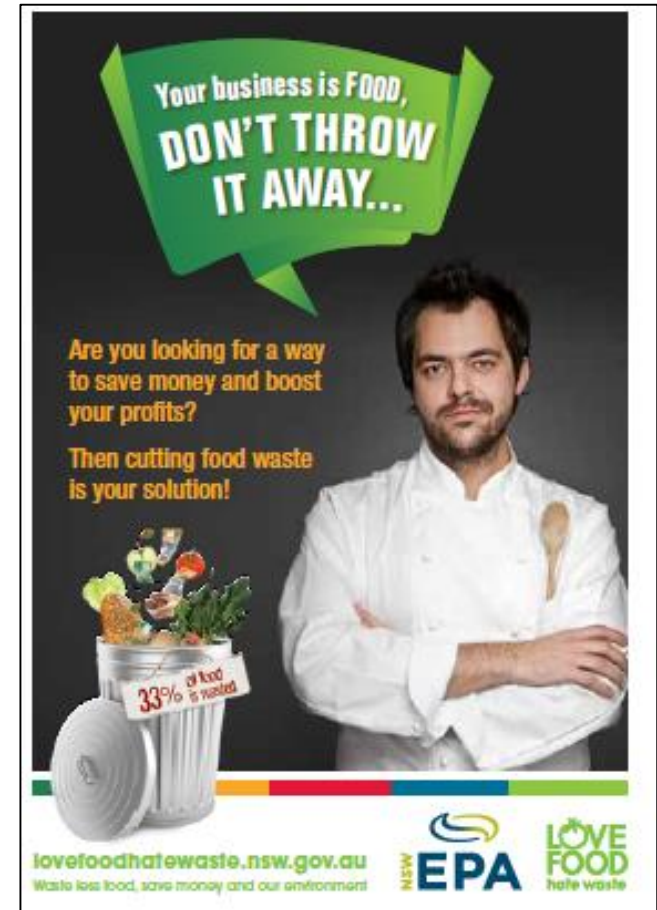
Business name: \_\_\_\_\_  
Start date: \_\_\_\_\_ End date: \_\_\_\_\_

	Food that is damaged or out of date, such as spoil vegetables <b>Spoilage</b>	Food that is thrown away during preparation, such as offcuts <b>Preparation waste</b>	Food that is left on customers' plates, such as chips and garnishes <b>Plate waste</b>
<b>Day 1</b>			
Total meals served:	_____	_____	_____
DAILY TOTAL:	_____	_____	_____
<b>Day 2</b>			
Total meals served:	_____	_____	_____
DAILY TOTAL:	_____	_____	_____
<b>Day 3</b>			
Total meals served:	_____	_____	_____
DAILY TOTAL:	_____	_____	_____

> The three food waste types are to be recorded each day.  
 > Record your food waste weight in kilograms (kg).

## Project preparation

- Describe your project
- Inclusion of Your Business is Food
- Target audience
- Project management



**Your business is FOOD,  
DON'T THROW  
IT AWAY...**

Are you looking for a way to save money and boost your profits?  
Then cutting food waste is your solution!

33% of food is wasted

[lovefoodhatewaste.nsw.gov.au](http://lovefoodhatewaste.nsw.gov.au)  
Waste less food, save money and our environment

NSW EPA LOVE FOOD hate waste

The advertisement features a chef in a white uniform standing next to a trash bin overflowing with food scraps. A sign on the bin reads '33% of food is wasted'. The background is dark with a green speech bubble at the top containing the main headline. The bottom of the ad includes the NSW EPA logo and the 'LOVE FOOD hate waste' slogan.

## Project implementation

- Project roll out
- Timelines
- Skills and/or experience
- Support
- Risk management



**SIX WAYS TO REDUCE FOOD WASTE**

Spoilage	Preparation waste	Plate waste
Food that is damaged or out of date, such as spoiled vegetables	Food that is thrown away during preparation, such as offcuts	Food that is left on customers' plates such as chips and garnishes
<p><b>SMART ORDERING</b></p> <ul style="list-style-type: none"> <li>Check your stock and buy only what you need.</li> <li>Buy smaller portions of fresh produce and order more often.</li> <li>Support your local suppliers. You'll get fresh seasonal produce that lasts longer.</li> </ul>	<p><b>CLEVER MENU</b></p> <ul style="list-style-type: none"> <li>Explore ways of using the same ingredients for different dishes.</li> <li>Employ nose-to-tail cooking methods for meats, fruit, vegetables and herbs.</li> <li>Be creative by using leftover ingredients and offcuts.</li> </ul>	<p><b>RIGHT PORTION SIZES</b></p> <ul style="list-style-type: none"> <li>Offer a range of portion sizes.</li> <li>Offer side dishes as options or by request.</li> <li>Offer take-away containers.</li> </ul>
<p><b>SAVVY STORAGE</b></p> <ul style="list-style-type: none"> <li><b>First in, first out!</b> Store newer supplies at the back to ensure older items are used first.</li> <li><b>Label and date</b> new supplies as they come in.</li> <li>Use airtight containers or cling film to keep ingredients fresh.</li> </ul>	<p><b>ESSENTIAL SKILLS</b></p> <ul style="list-style-type: none"> <li><b>Empower staff</b> and train them on how to reduce food waste.</li> <li><b>Review</b> preparation schedules and food handling procedures.</li> <li><b>Remove</b> unpopular or time-consuming dishes from the menu.</li> </ul>	<p><b>ENGAGE CUSTOMERS</b></p> <ul style="list-style-type: none"> <li><b>Share</b> your food waste successes with customers.</li> <li><b>Ask</b> their views about food waste.</li> <li><b>Offer</b> to leave out food they don't like.</li> </ul>

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Waste less food, save money and our environment

NSW EPA  
Environment Protection Authority

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## Project outcomes and value for money

- Objectives and targets
- Measure success
- Legacy
- Budget
  - \$30,000 single year projects
  - \$60,000 two year projects (\$30,000 each year)



**Help the environment by CUTTING FOOD WASTE**

It feels good when you help your business and the environment by reducing food waste.

Smart ordering	Savvy storage
<ul style="list-style-type: none"> <li>&gt; Check your stock and buy <b>only what you need</b>.</li> <li>&gt; Buy local and seasonal products – they're fresher and cheaper.</li> <li>&gt; Order less but more frequently.</li> <li>&gt; Order meat and fish pre-cut to size to save preparation time and leave less food waste to manage.</li> </ul>	<ul style="list-style-type: none"> <li>&gt; Declutter / arrange your storage spaces. Label and date food as it comes in.</li> <li>&gt; First in, first out! Store newer supplies at the back to ensure older items are used first.</li> <li>&gt; Store food as soon as it is delivered.</li> <li>&gt; Use airtight containers or vacuum packing to keep already prepared food fresh for longer.</li> </ul>

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## Funded items

- Items include:
  - staff education/ training
  - salaries
  - activities
  - communications
  - small equipment.



## NOT funded items

- Duplication of YBIF kit
- Activities that have been started
- Activities happening outside of NSW
- Major infrastructure
- Salary on costs
- Payment for food businesses to attend YBIF workshops
- Large scale waste audits
- Activities being funded by other means
- Business operational costs
- Items like compost bins, worm farms or Bokashi buckets



## Your role

- Advisors ensure businesses:
  - complete the food waste reviews
  - take action
  - complete surveys.



## Take home messages

- Read the guidelines
- Talk to us
- Include specific info about your target audience
- Include Your Business is Food



**LOVE FOOD hate waste**

**ENJOY YOUR LEFTOVERS**

- Eat unchilled food within 2 hours
- Store food at between 2-4° C
- Reheat leftovers to steaming hot

[lovefoodhatewaste.nsw.gov.au](http://lovefoodhatewaste.nsw.gov.au)  
Waste less food, save money and our environment

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The poster features a dark background with a green speech bubble containing the text 'ENJOY YOUR LEFTOVERS'. At the bottom, there is a row of five colored squares: green, orange, red, blue, and light green.

## Contact us

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