

# Your Business is Food

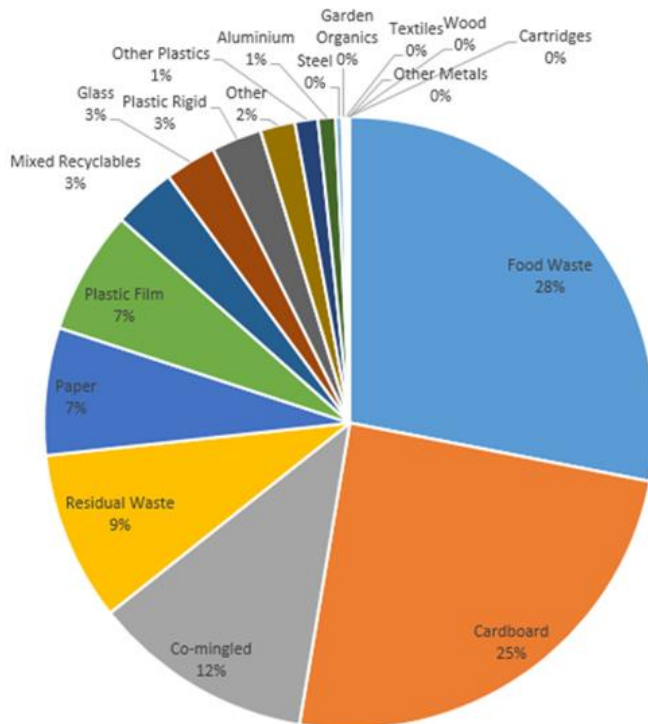
About the program

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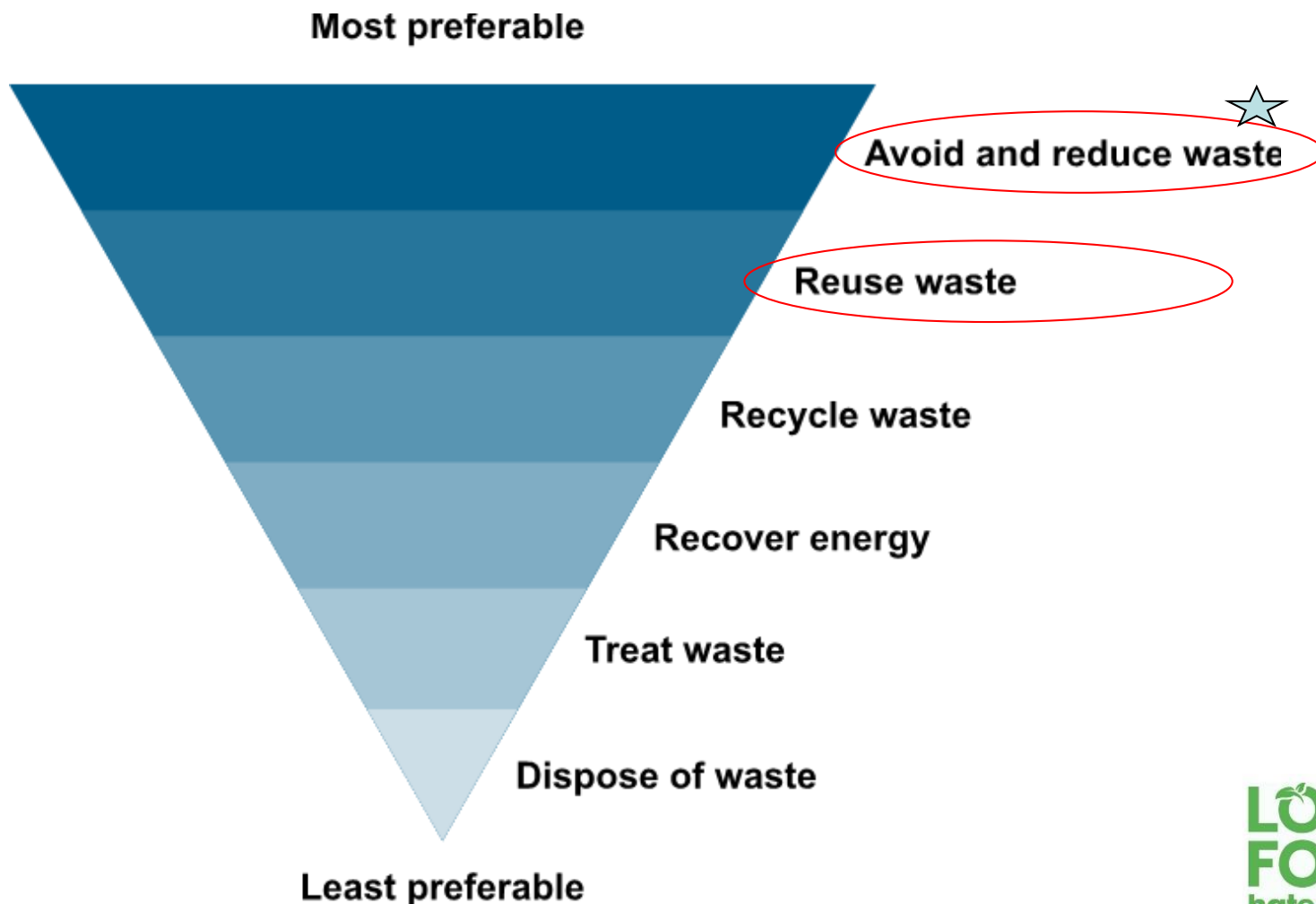
## Food waste and NSW

- 28% of food business waste – that is 61% by weight
- Business - 170,000 tonnes pa
- Waste of resources
- Operational cost increase
- 100,000 people a month seek food relief in NSW



Annual Waste Volume

# Avoidance is top of the hierarchy



# Your Business is Food

- Education program for food businesses
- WRAP UK Take Action
- Follows customer attitude research
- Piloted on 139 businesses
- Average 21% reduction in food waste



## Your Business is Food resources

### SIX WAYS TO SAVE FOOD WASTE

<h4>Spoilage</h4> <p>Food that is damaged or out of date such as spoilt vegetables</p> 	<h4>Preparation Waste</h4> <p>Food that is thrown away during preparation such as offcuts</p> 	<h4>Plate Waste</h4> <p>Food that is left on customer's plates such as chips and garnish</p> 
<h4>SMART ORDERING</h4> <ul style="list-style-type: none"> <li>Check your stock and purchase only what you need.</li> <li>Buy smaller portions of fresh produce, order more often.</li> <li>Support your local suppliers. You'll get fresh seasonal produce that lasts longer.</li> </ul>	<h4>CLEVER MENU</h4> <ul style="list-style-type: none"> <li>Explore ways of using same ingredients for different dishes.</li> <li>Employ nose to tail cooking methods for meats, fruit and vegetable and herbs.</li> <li>Be creative by using leftover ingredients and offcuts.</li> </ul>	<h4>RIGHT PORTION SIZES</h4> <ul style="list-style-type: none"> <li>Offer portion size options.</li> <li>Offer side dishes as options or by request.</li> <li>Consider offering take away containers.</li> </ul>
<h4>SAVVY STORAGE</h4> <ul style="list-style-type: none"> <li>First in, first out! Store newer items at the back to ensure older items are used first.</li> <li>Label and date new supplies as they come in.</li> <li>Use airtight containers or cling film to keep ingredients fresh.</li> </ul>	<h4>ESSENTIAL SKILLS</h4> <ul style="list-style-type: none"> <li>Empower staff and train them on how to reduce food waste.</li> <li>Review preparation schedule and food handling procedures.</li> <li>Remove unpopular or time consuming dishes.</li> </ul>	<h4>DESIGN DISHES TO SUIT</h4> <ul style="list-style-type: none"> <li>Remove dishes that are not popular with customers.</li> <li>Redesign menu to suit your customers' tastes.</li> <li>Introduce new dishes to excite customers.</li> </ul>

lovefoodhatewaste.nsw.gov.au  
Waste less food, save money and our environment

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

Save money by following our easy tips on reducing food waste.



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NSW EPA LOVE FOOD hate waste BINTRIM

A little you need to know about food waste

Why do a food waste audit?

How can I order and store food smarter?

Crafting a clever menu

It's easy to reduce plate waste!

### ENJOY YOUR LEFTOVERS

- Eat unrefrigerated food in 2 hours
- Refrigerate food between 2-4°C
- Reheat leftovers to steaming hot

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### HOW HUNGRY ARE YOU?

Choose a meal size that's right for you.

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# Your Business is Food principle





## Your Business is Food Journey

**Your FOOD WASTE REVIEW**

Food Business: \_\_\_\_\_ Start Date: \_\_\_\_\_ End Date: \_\_\_\_\_

Food that is damaged or out of date must be signed and disposed.

Food that is thrown away during preparation must be signed.

Food that is left in containers must be signed and disposed.

1. Spoilage

2. Preparation Waste

3. Plate Waste

Day 1

Day 2

Day 3

Day 4

Day 5

Day 6

Day 7

Day 8

Day 9

Day 10

Day 11

Day 12

Day 13

Day 14

Day 15

Day 16

Day 17

Day 18

Day 19

Day 20

Day 21

Day 22

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Day 90

Day 91

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Day 93

Day 94

Day 95

Day 96

Day 97

Day 98

Day 99

Day 100

**Your FOOD WASTE ACTION PLAN**

Assessor: \_\_\_\_\_ Date: \_\_\_\_\_

**Business Name goes here**

Where are you losing money?

	kg	%	Industry Average %
1 Spoilage			13
2 Preparation			41
3 Plate Waste			46
TOTAL WASTE			
FOCUS FOOD AREA*			

\*food waste % higher than industry average

**Do nothing? And lose**

Total waste \_\_\_\_\_ kg ÷ \_\_\_\_\_ days X 365 days X \$7.00\* = \$ \_\_\_\_\_ total loss per year

\*\$7.00 per kg is average food waste value

**We'll done, you have taken the first step and agreed to complete the following:**

Food Waste Area	Action	Responsibility	Actioned by	Status
1 Action Details				
2 Action Details				
3 Action Details				

**Next Action**

dd/mm/yy

EPA NSW / Audit Action Plan / Business Name

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# Pilot projects

Three pilot projects

Selection criteria:

- focus on café and restaurants
- 30% of their waste is food
- 50% of meals is prepared and consumed on site.

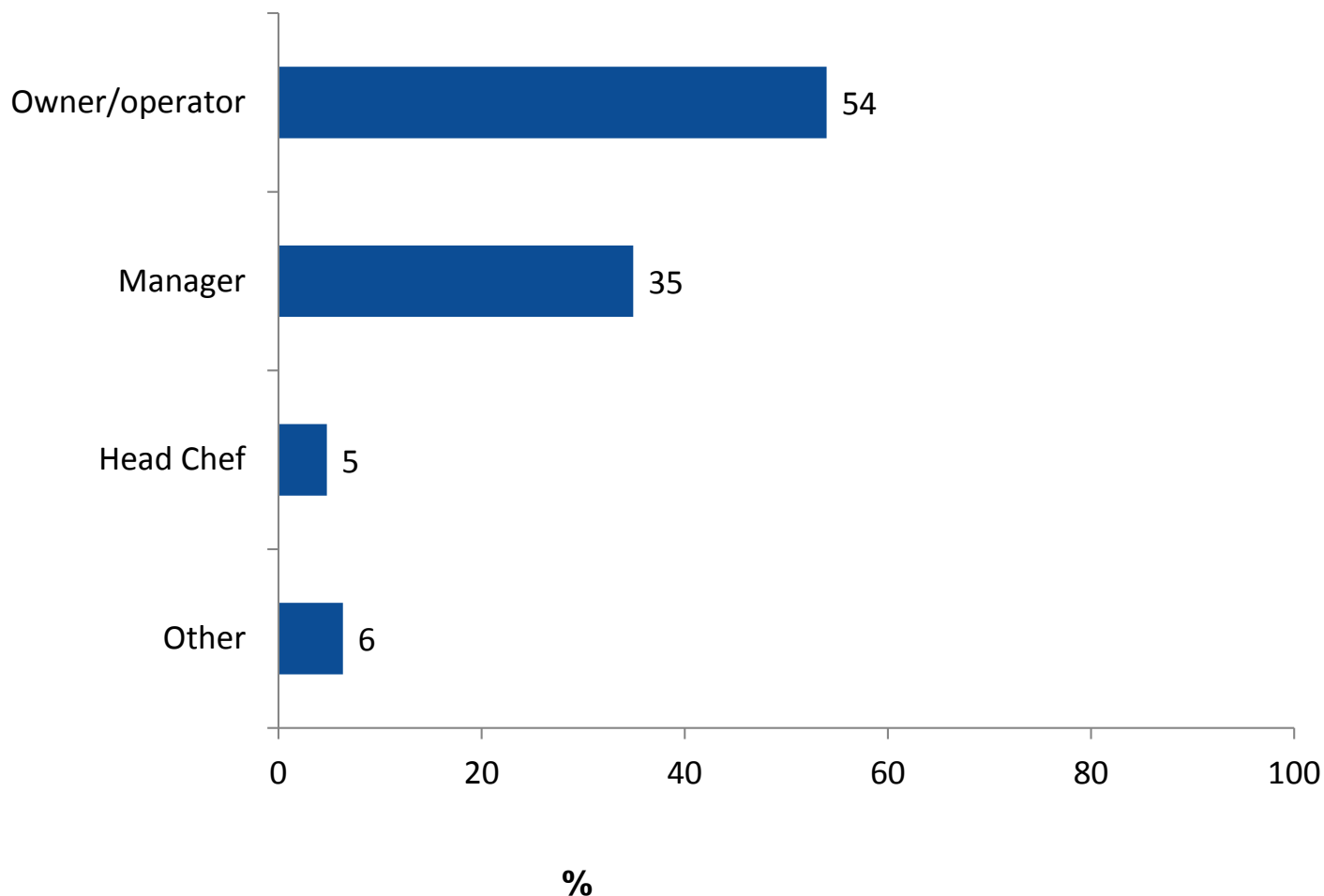




# Food business pilot project result

Group	Definition	Food waste reduction
1	Told they have a food waste problem but no support or resources	5.2%
2	Received Your Business is Food Kit	14.5%
3	Receive kit, action plan and support	26.4%

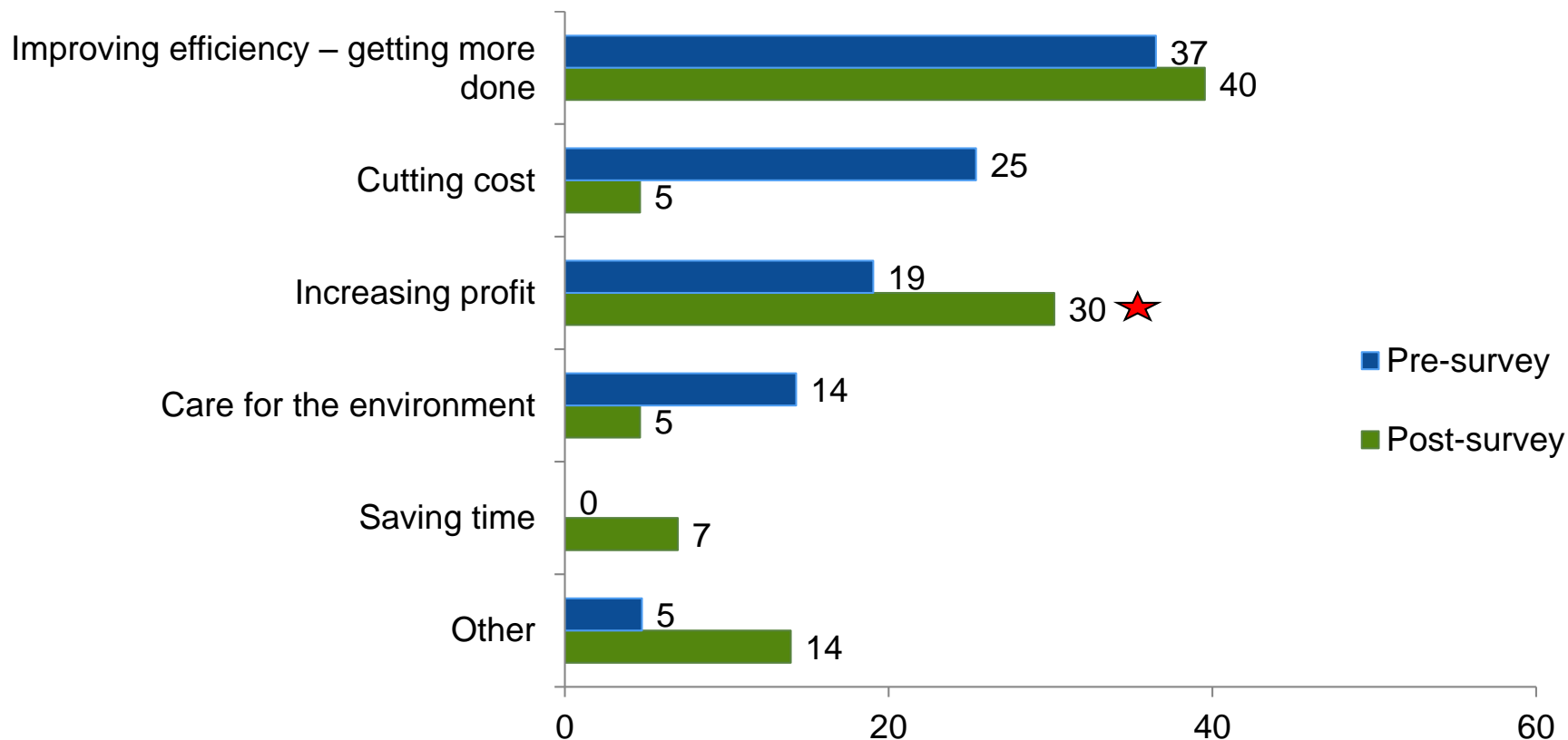
# Position in the business



S2. What is your position in the business?

Base: Total pre-survey sample, n=63.

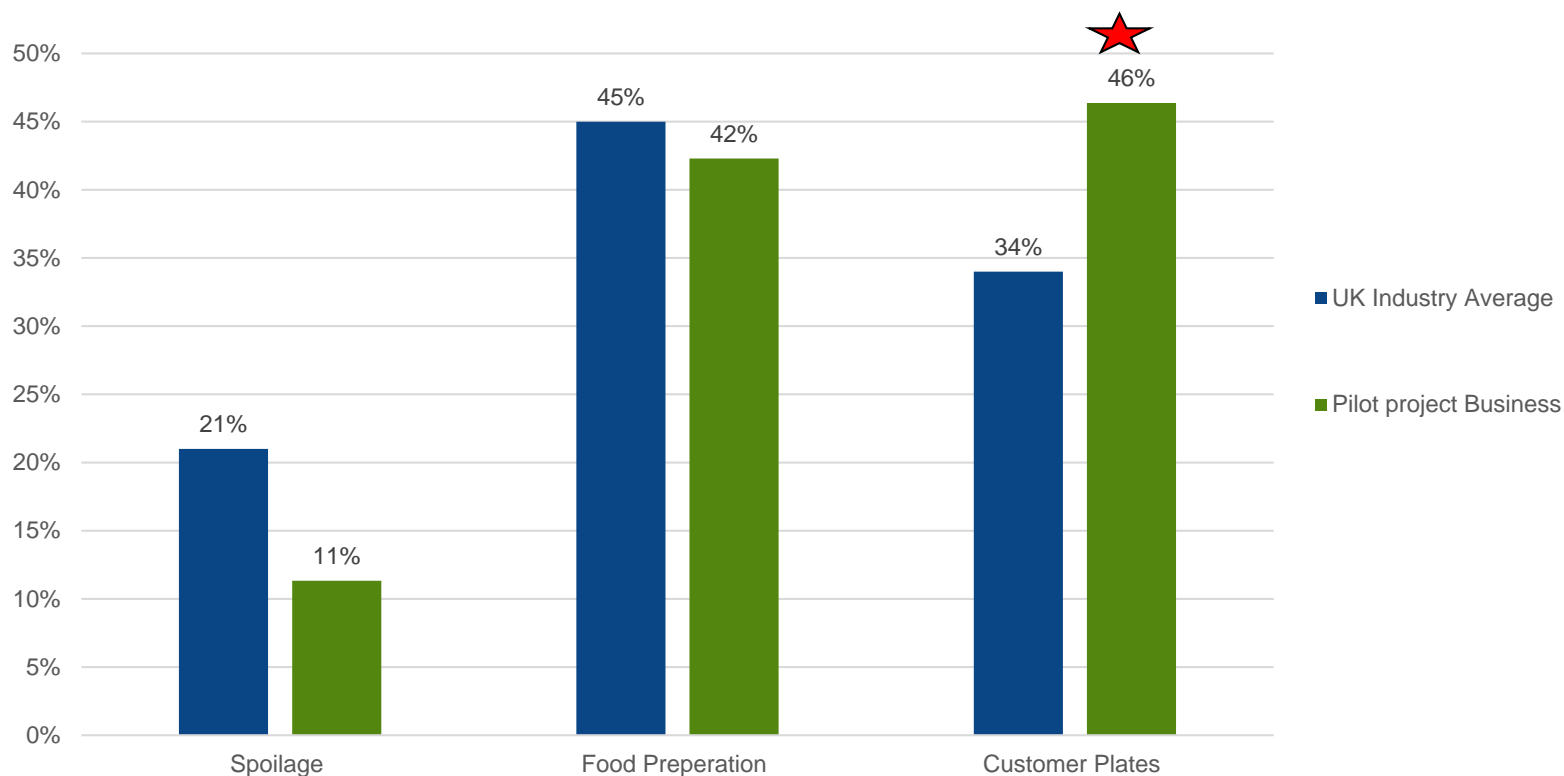
## Motivations in business operation



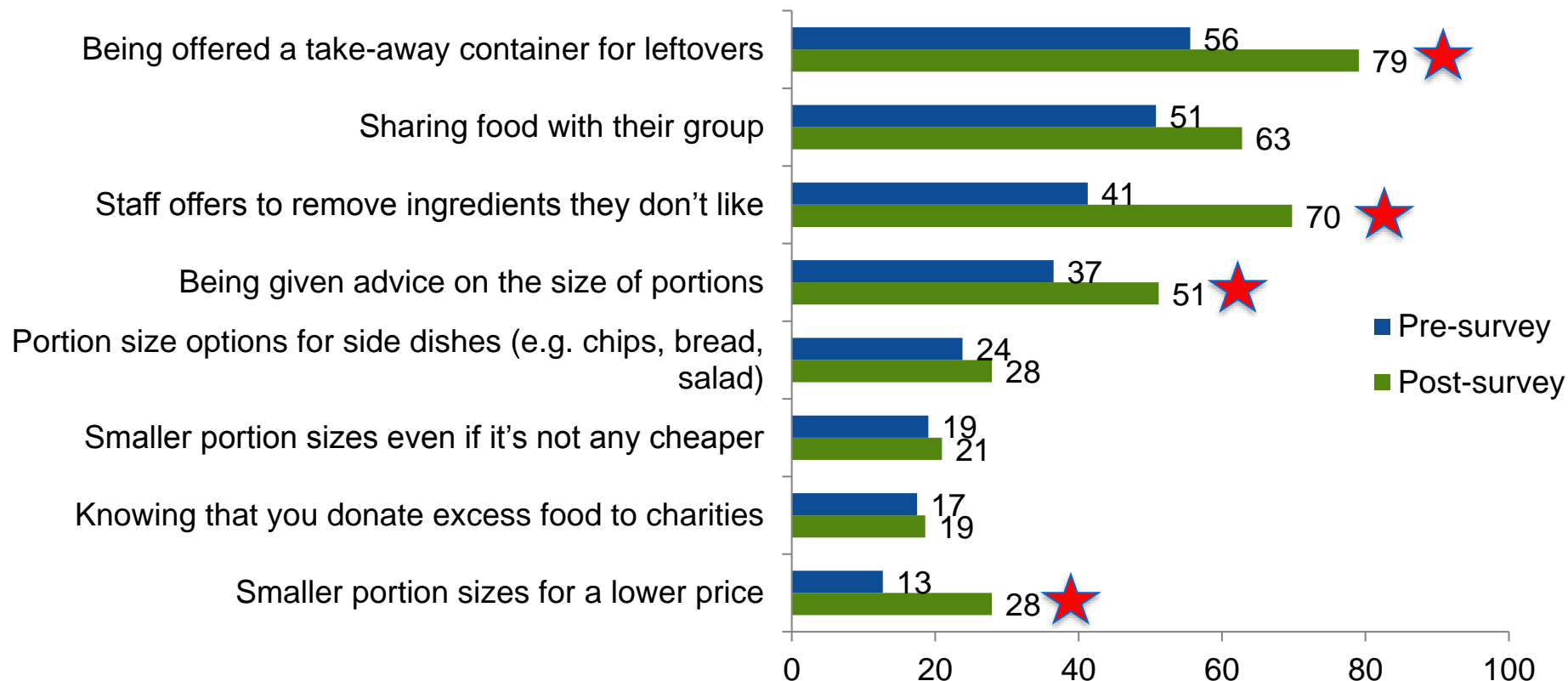
Q1. When it comes to running your business, which one of the following motivates you the most?

Base: Total pre-survey sample, n=63. Total post-survey sample, n=43.

# Food waste



## Perceptions on what customers want

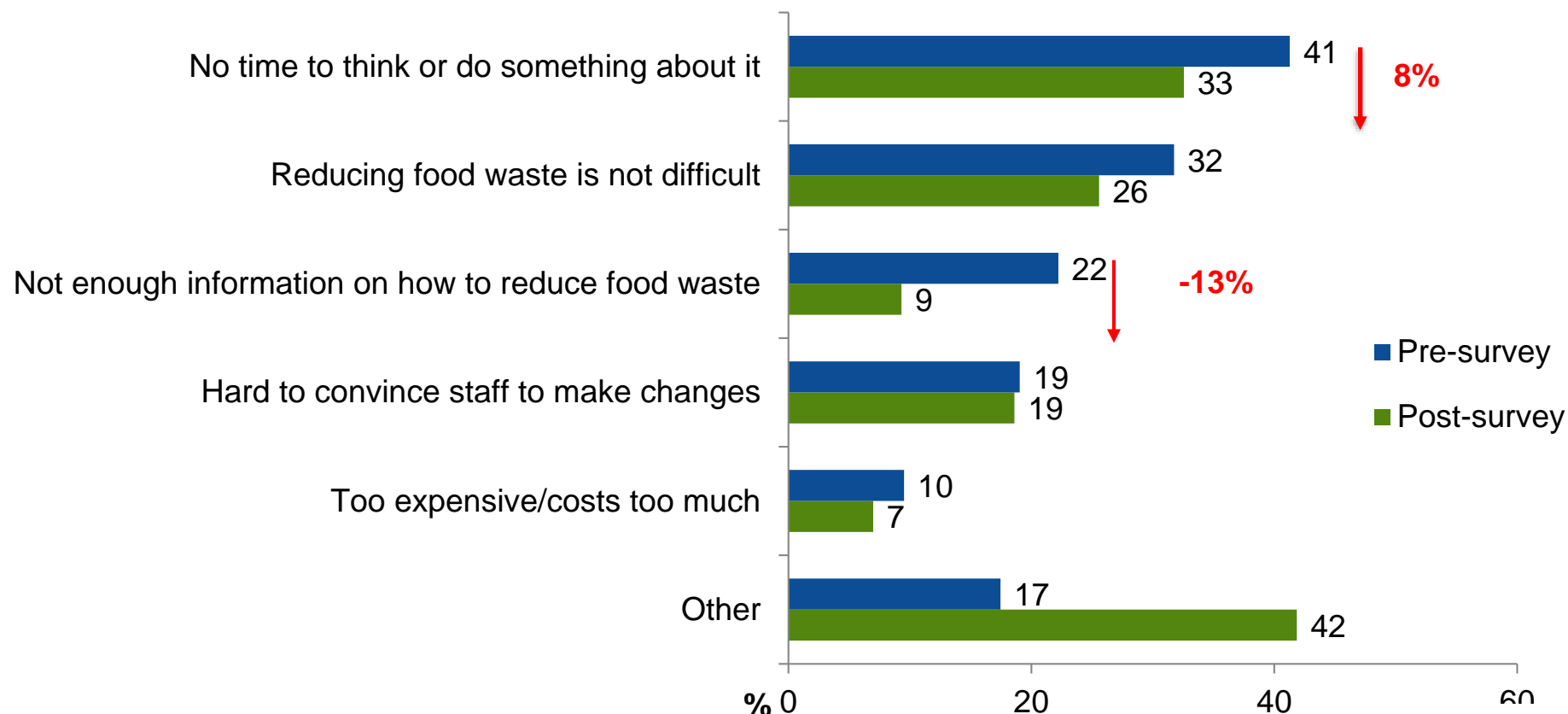


**Q4. In your opinion, which of following do your customers like (or would like)?**

**Base: Total pre-survey sample, n=63. Total post-survey sample, n=43.**



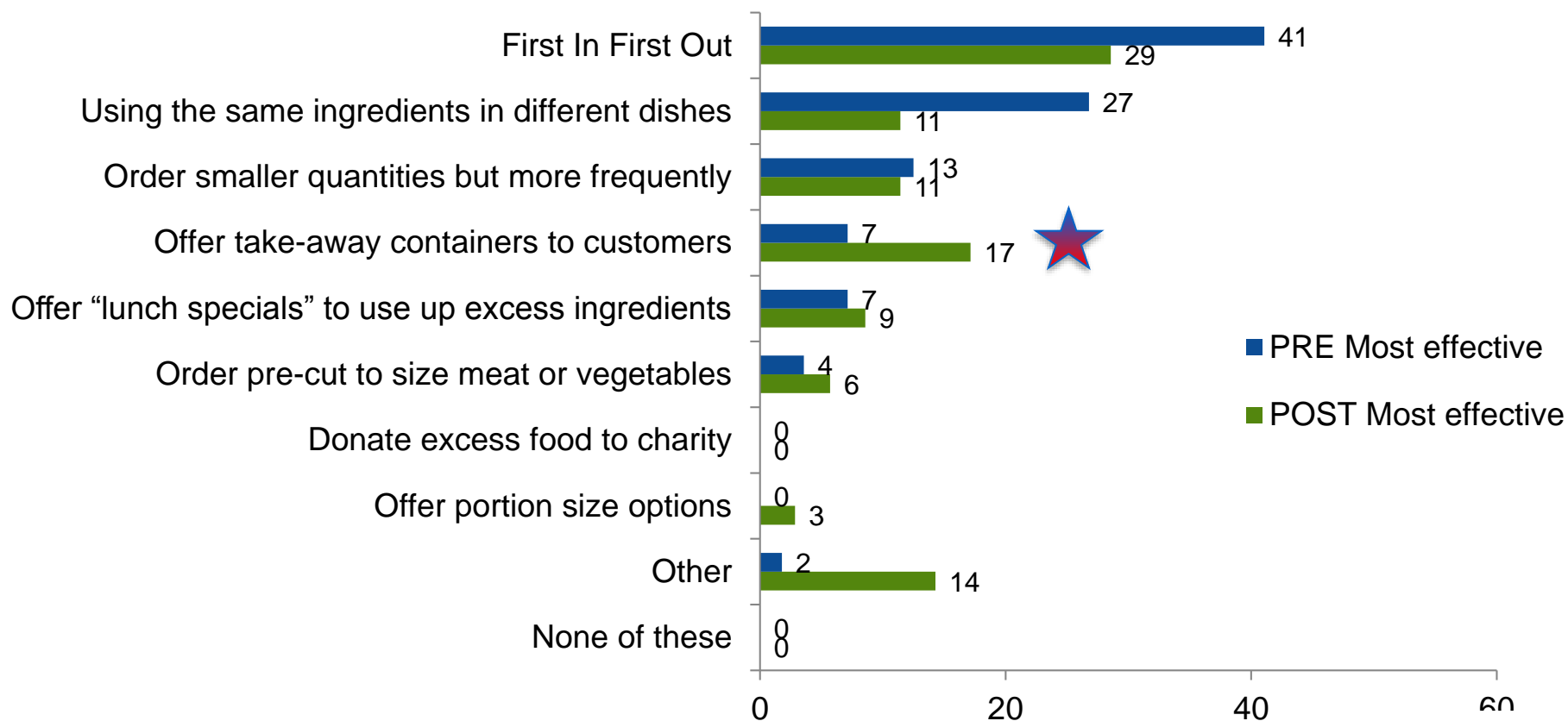
## Barrier to avoid food waste



Q8. Which, if any, of the following reasons is why your business finds it hard to do something about food waste?

Base: Total pre-survey sample, n=63. Total post-survey sample, n=43.

## Most effective behaviour



Q5ii. Which of the following has been the most effective at reducing food waste at your business?

Base: Total pre-survey sample, n=63. Total post-survey sample, n=43.

# Actions undertaken to educate others



Q6. Which of the following things have you done to educate others about food waste?

Base: Total pre-survey sample, n=63. Total post-survey sample, n=43.

## Best tips working with food businesses

- High waste food business
- Engage owners or chefs
- Food waste review gives motivation
- 2-3 practical actions
- Staff involvement is the key
- Allow more time



## Good reminders

- It is about food waste
- It is about prevention/ avoidance
- It is add value to their businesses

## Some good actions

- Involve staff
- Designated staff – food waste review
- Start with 2-3 practical easy actions
- Food donation with data
- Order our resources to support them





## Contact us

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