

Stream 2: Business education

Tips for applying

Elizabeth Craggs

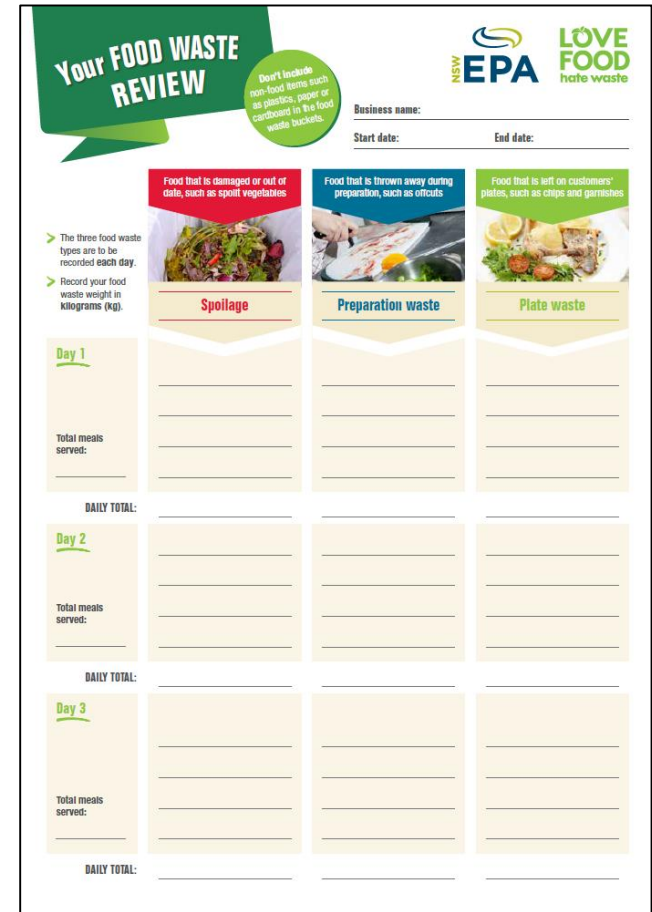
Project Officer Organics, NSW EPA

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



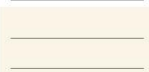
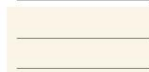
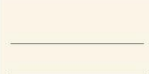
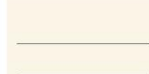


Your FOOD WASTE REVIEW

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

NSW EPA LOVE FOOD hate waste

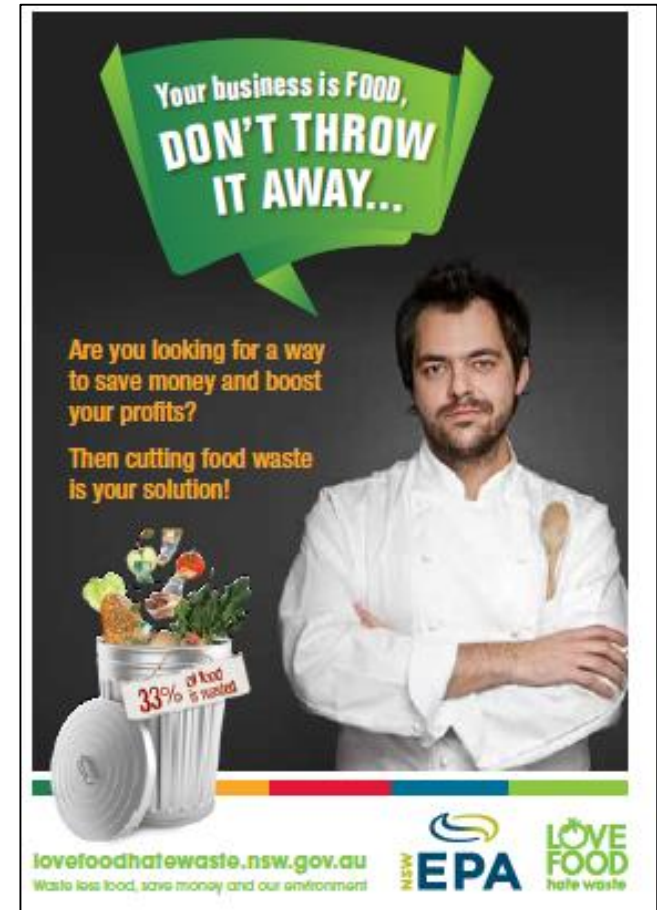
Business name: _____
Start date: _____ End date: _____

	Food that is damaged or out of date, such as spoil vegetables Spoilage	Food that is thrown away during preparation, such as offcuts Preparation waste	Food that is left on customers' plates, such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

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

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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)



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

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