



Preventing Food Waste = Reduced Costs

27 November 2014, 12:30-13:30

Speaker(s):

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Preventing Food Waste = Reduced Costs

Kathryn Warren,
Resource Efficiency Advisor,
on behalf of WRAP



Aims of this presentation

- Introduce WRAP and its role
- Provide context on how much food is wasted and how much it's costing the Education sector
- Introduce WRAP's Hospitality and Food Service Agreement
- Swansea University – taking action to reduce food waste and recycle more
- Signpost WRAP supporting resources



WRAP's vision is a world in which resources are used sustainably.

We work in England, Scotland, Wales and Northern Ireland to help businesses, local authorities, communities and individuals reap the benefits of:

- reducing waste;
- developing sustainable products; and
- using resources in an efficient way.

The UK hospitality and food service sector

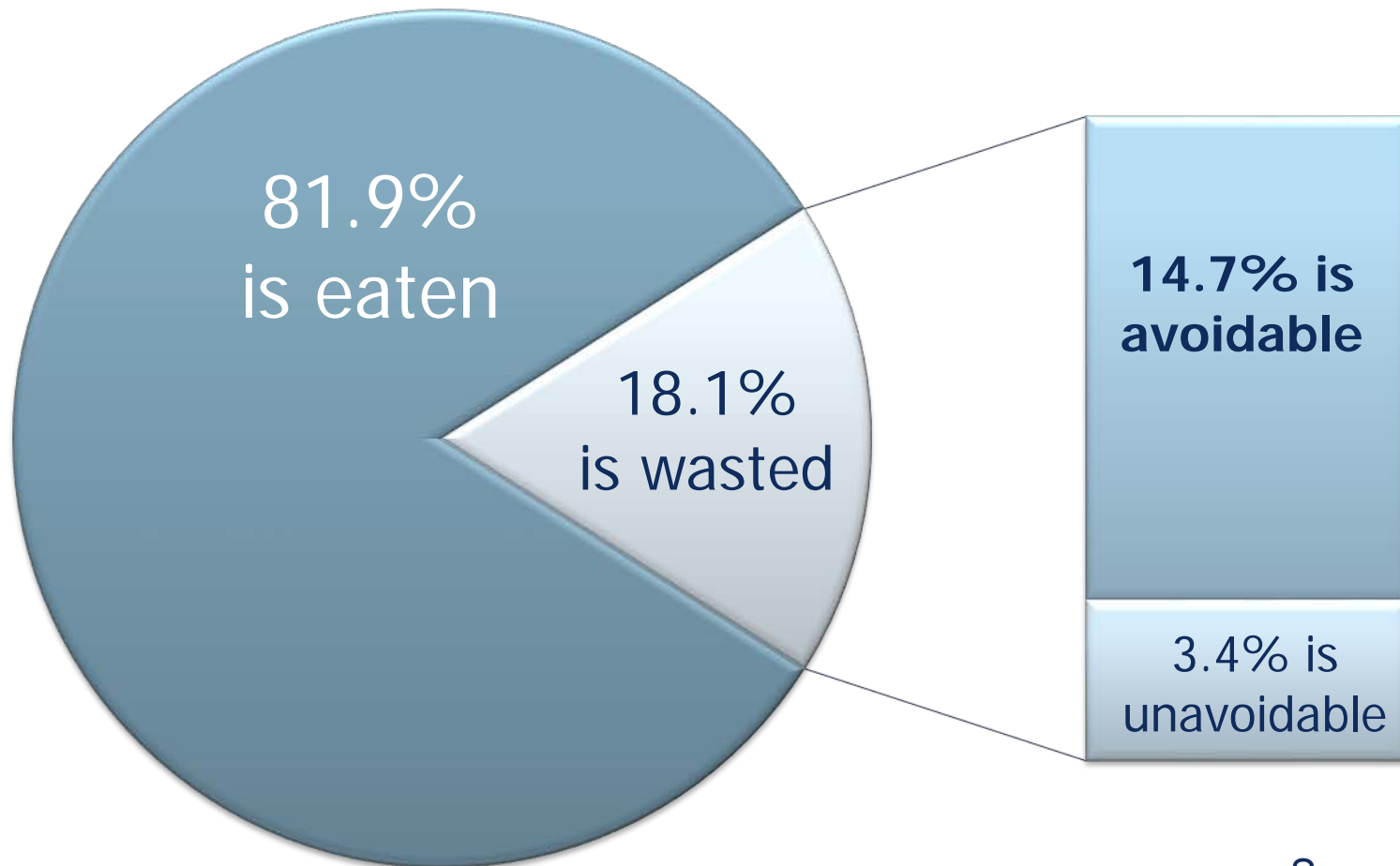
- serves over 8 billion meals a year;
- produces over 2.87 million tonnes of food and associated packaging waste;
- sends 54% of this waste to landfill;
- 1 in 6 meals served is wasted; and
- average cost of avoidable food waste is £0.38/meal.



The Education sector

- serves over 1,134 million meals a year;
- serves 14% of all meals eaten out of home in the UK each year;
- produces 210,700 tonnes of waste each year in the UK, including 123,000 tonnes of food waste; and
- 23% of all waste is recycled and 8% of food waste is composted or sent to Anaerobic Digestion (AD).

Food purchased by the Education sector



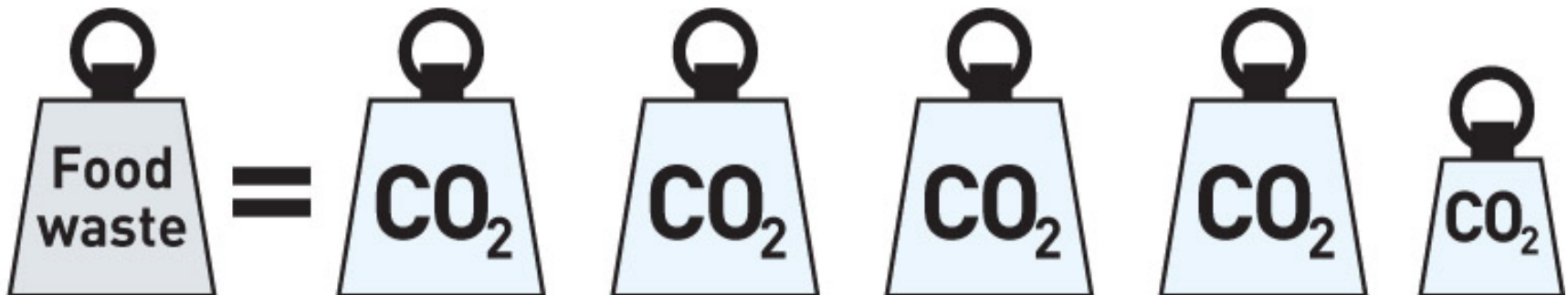
The real cost of food waste in the Education Sector

- The total cost of food waste to the Education sector is £250 million
- Each tonne of food waste costs an average £2,100
- That's **£0.22** per meal for every meal served

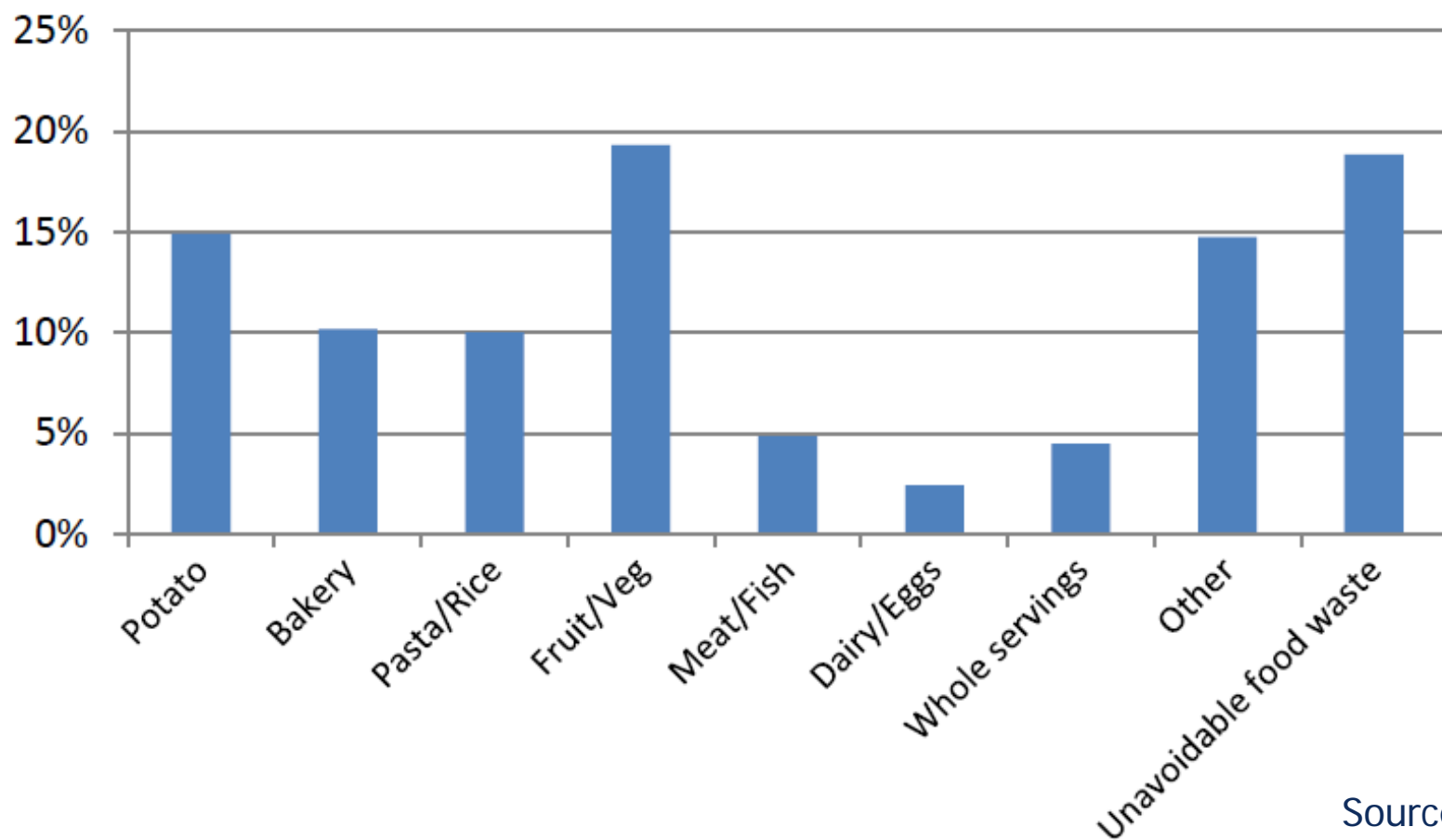
The real cost of food waste in the Education Sector

Each **tonne** of avoidable food waste costs
£2,100

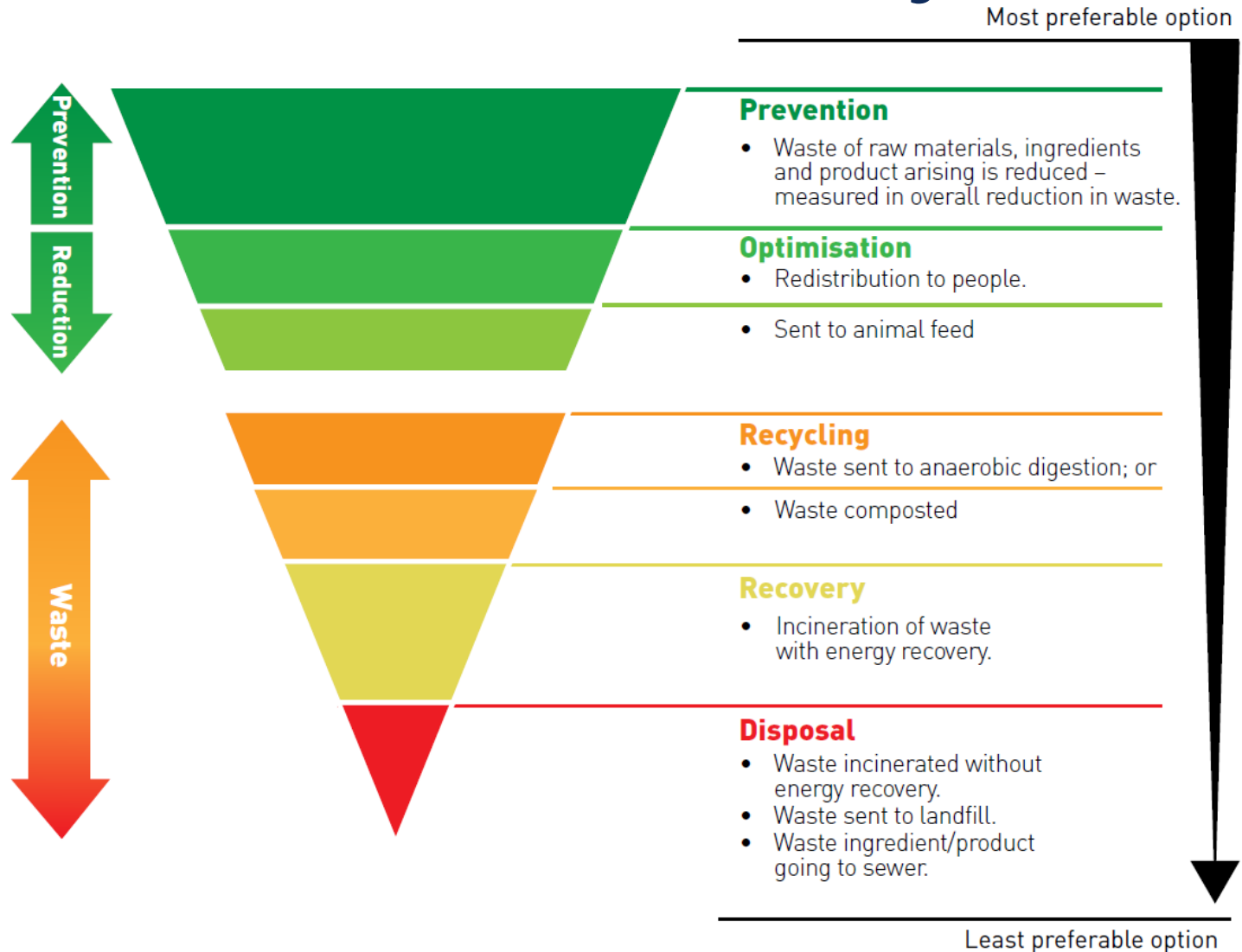
and is responsible for the equivalent of
4.2 tonnes of carbon dioxide



The composition of food waste in the UK Education sector



Food and drink material hierarchy



The Hospitality and Food Service Agreement (HaFSA)

Prevention Target

- To reduce food and associated packaging waste arising by 5% by the end of 2015. This is against a 2012 baseline and measured by CO₂e emissions.



Waste Management Target

- To increase the overall rate of food and packaging waste being recycled, sent to anaerobic digestion (AD) or composted to at least 70% by the end of 2015.



There are over 200 signatories and supporters of the HaFSA

Large businesses (> 250 employees)

- are required to report annually; and
- are allocated a Key Account Manager who will develop a tailored support programme.

Smaller businesses (< 250 employees)

- are not required to report annually; and
- can access online support

Signatories to the Agreement include



Campus Services



Supporters to the Agreement include



Engaging the sector

- Signatories are working to implement plans to reduce food waste and recycle more.
- Online tools are available to help organisations take action and make savings.
- Established working groups have supported the sector in topics such as procurement and packaging.
- Sharing good practice through events such as today's webinar

Swansea University

- **Reducing (food) waste and recycling more**

Nick Johnson, Swansea University

- **Taking action in the catering department**

Les Carmichael, Swansea University





Nick Johnson, Sustainability Officer Swansea University



Prifysgol Abertawe
Swansea University

Sustainability

- Our sustainability policy
- Priorities for our team
- Our Focus
- Why we joined the HaFSA
- Benefits of joining HaFSA



Sustainability

- Challenges
- Recycling
- Our commitments





Les Carmichael, Catering Manager Swansea University



Prifysgol Abertawe
Swansea University

Swansea University Catering Operations

- 16,000 students, 2,500 staff, catering workforce of 80
- Variety of catering options across the campus
- >1 million meals a year
- Purchase £1.25m in food and beverage provisions



Reducing Food Waste

- Our aims & objectives
- Ordering and Supply chain
- Menu development
- Processes and production review
- Customer response



Benefits and Achievements

- Challenges
- Creating awareness
- Staff training
- Financial Benefits



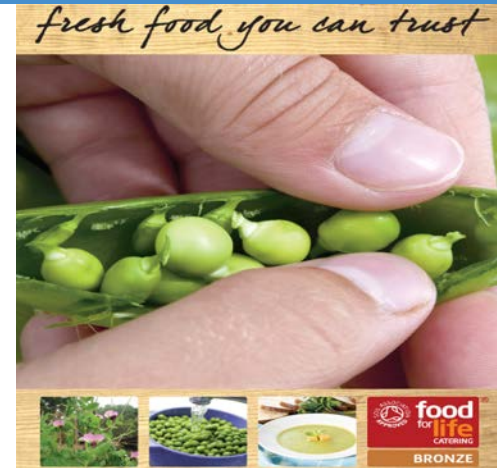
Overall Impact

- These measures have led to an overall reduction in food waste of over 20% from the baseline
- This has delivered costs savings of over £9,500 per year in food procurement costs alone



The Future

- Positive sustainable results
- Review and feedback
- Next steps



Taking Action to reduce food waste, Kathryn Warren



What can you do to reduce food waste?

- Prevent spoilage through effective stock management
- Plan menus
- Reduce preparation waste
- Manage variable demand
- Manage portion sizes
- Separate food waste for composting or AD



Top tips

- Establish a monitoring system for food waste
- Use clear bags so it's easy to see what comprises food and packaging waste
- Review the size of bins that are used, and how many are filled each day/shift
- Check if items purchased in bulk
- Check if packaging can be returned to suppliers

Summary of action

- Work out your baseline
- Build support
- Identify opportunities and actions
- Keep people informed
- Emphasise the 'why'
- Continue to measure, improve and report successes

Taking Action Waste Information Sheet

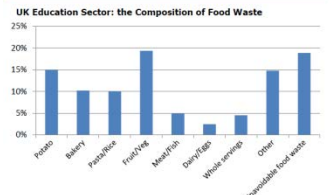
www.wrap.org.uk/takingactiononwaste

Education: Taking Action on Waste

The Education Sector

Waste is a key issue for the Education Sector. Food waste represents a cost to the Education Sector alone of **£250 million** each year including food procurement, labour, utilities and waste management costs, or **£2,100** per tonne.

This information sheet outlines where waste arises as well as showing how to reduce this waste and save money.



Estimated annual statistics show that Education catering:

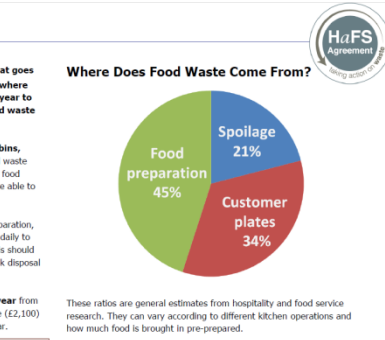
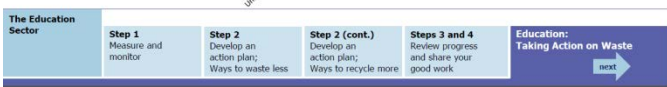
- serves **14%** of all meals eaten out in the UK each year, equivalent to 1,134 million meals;
- produces **210,700 tonnes** of waste each year in the UK, including **123,000 tonnes** of food waste;
- produces **13%** of the total food waste across the Hospitality and Food Service sector in the UK; and
- the average cost of avoidable food waste is **£0.22** per meal.

Estimated Recycling Rates of UK Education

- Overall, **23%** of all waste is recycled. This is made up of:
 - 8%** of food waste is composted or sent to anaerobic digestion (AD);
 - 45%** of packaging and other wastes are recycled.

Why Take Action?

Applying a cost to food waste demonstrates the true value of what is wasted and the potential savings that can be made. By taking a few simple steps to waste less and recycle more, businesses can reap financial as well as environmental benefits. Read on and find out more.



Useful Tools

- WRAP's consumer-facing Love Food Hate Waste campaign has a [resource pack](http://www.wrap.org.uk/content/less-food-waste-saves-money), which can be used to help reduce plate waste

Get the Packaging Right

Packaging plays a vital role in protecting and preserving food and drink throughout the supply chain. Suppliers may be able to help you manage packaging by:

- using returnable and re-usable transit packaging e.g. for fruit and vegetables;
- using catering packs which can result in less packaging per unit of product, but only if this is not going to create food waste because product is not used before it goes out of date;
- using re-usable packaging and/or serving drinks on tap, e.g. refillable drinks bottles; and
- optimising packaging e.g. lighter weight bottles.

Choose the most appropriate waste management solution for your needs. When entering into a contract for food waste recycling, or other waste collections, make sure that the service meets your requirements and won't incur additional costs. Ask questions such as:

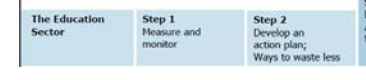
- What type of containers will be provided?
- What can and can't they recycle?
- What are the charges; are there any separate charges e.g. for bin rental or over-filled bins?
- What is the process for changing and/or renewing the contract?

Useful Links

- Information and practical advice on food waste recycling collections, including posters, bin labels, and case studies: www.wrap.org.uk/recycling/food
- Visit www.recycleknowspartners.org.uk to find lots of useful information about recycling, such as signage.
- Online waste management course from Nestlé Professional: <http://www.nestleprofessional.com/uk/en/Courses/Pages/Default.aspx>

Waste Regulations in Scotland

- Legislation for the disposal of food and packaging waste is changing in Scotland from 2014, including a ban on food waste being disposed of to landfill and to sewer, and a requirement to separate food waste and certain packaging wastes for recycling: <http://www.zerowastescotland.org.uk/content/waste-scotland-regulations>



Online resource centre for businesses



wrap.org.uk/resource-centre

WRAP business support resources

- Guidance on how to cut down on food waste
wrap.org.uk/resource-centre
- More ideas to make savings
wrap.org.uk/info-finder
- Food waste recycling at work
wrap.org.uk/recyclingfood
- Get the most from your ingredients
wrap.org.uk/chef-masterclass

Questions and Answers



For information on the
Hospitality and Food Service Agreement,
including details of how to sign up, please visit
www.wrap.org.uk/hospitality

or contact us

hafs@wrap.org.uk

