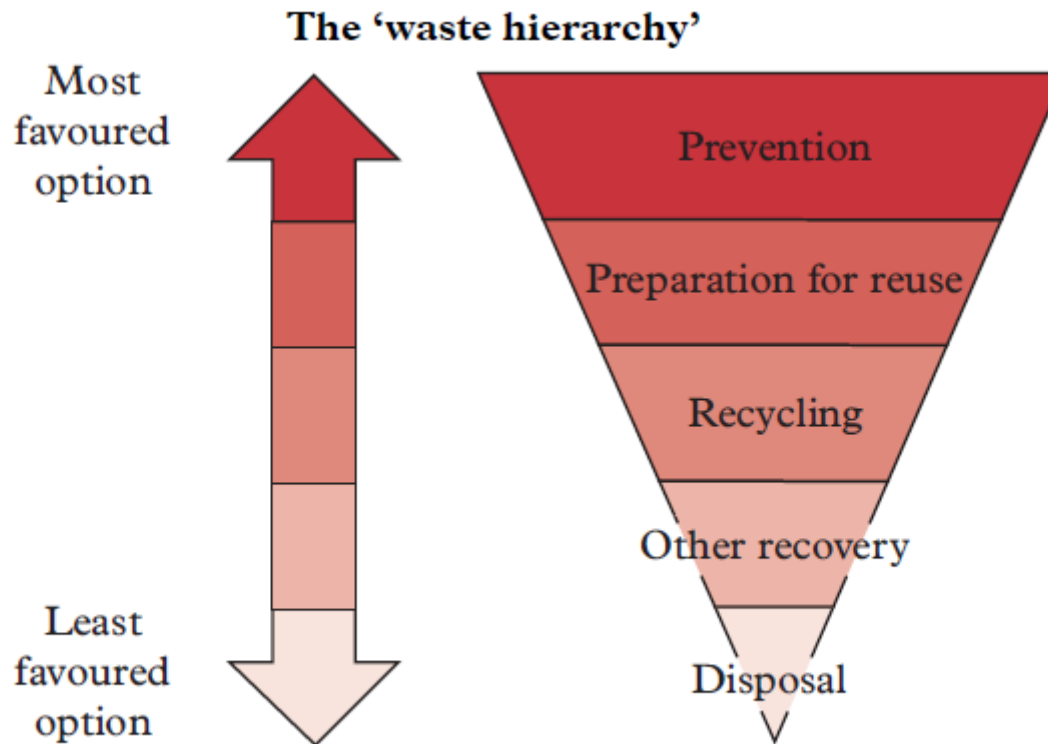




Making the best use of our food – don't waste it divert it

Jenny Morris, Head of IFSIP, CIEH

Food Waste is an EU wide issue



Source: Directive 2008/98

Making the most of food

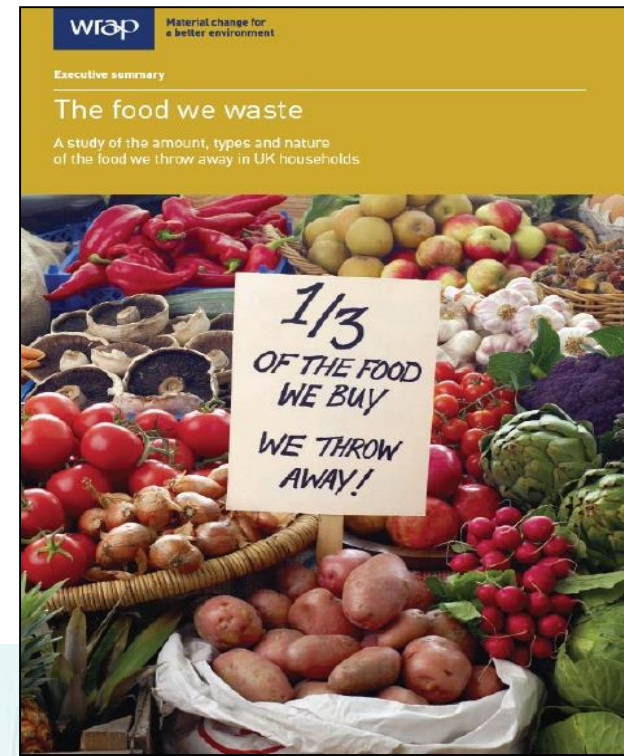
Waste reduction

- WRAP
- FoodSave

Food recycling

- FoodCycle
- Community shop

FoodSave 
food waste solutions for London businesses



Waste costs in food service



WRAP- What kind of waste?

Table 2: Food waste arises by kitchen type (average)

Food waste arising point	Basic dining	Casual dining	Fine dining	Contract catering	Mean across kitchen types
Spoilage waste (%)	22%	21%	16%	26%	21%
Preparation waste (%)	32%	50%	61%	38%	45%
Plate waste (%)	46%	29%	23%	36%	34%
Waste per cover (kg)	0.17	0.38	0.31	0.15	0.22

Identifying the volume of food waste arising per cover can help to estimate the amount generated by a venue each day over a year. This can then be used to measure the impact from making changes to business practice.

WRAP: Where food waste arises within the UK hospitality and food service sector: spoilage, preparation and plate waste

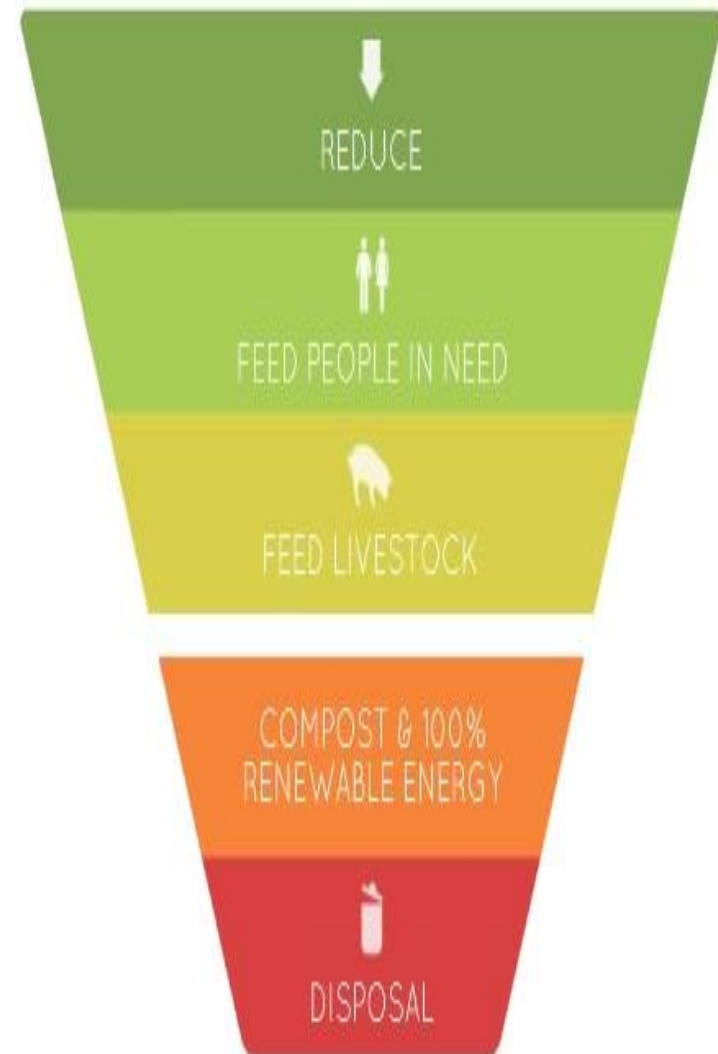
WRAP Resources for CIEH

4 screen casts

- Overview of waste in hospitality and food service sector
- Identifies food waste prevention opportunities
- Provides business advice on waste prevention and cost saving
- Introduces WRAP's business support e.g. tools and guidance

FoodSave

- London based
- Small catering businesses
- Retail and manufacturing markets, wholesalers, growers
- Audit and support
- Annual savings £6,600 p.a.
- National toolkit to come



Feed people in need

FoodCycle

- Reduce food waste
- Reduce food poverty
- Train volunteers
- Build communities



Feed people in need

FoodCycle

- 105,000 meals since 2009
- 120,000 Kg surplus food “reclaimed”
- 3,000 volunteers
- 18 community projects (through volunteers)



Community shop

Surplus food for Social good

- Redistribute surplus from supply chain
- Model - EU Social supermarkets
- Up to 70% reduction on retail price



Community shop

- Passporting benefits
- Cheaper foods
- Wider support through Community Hubs

CV writing skills

Cookery classes

Skills training

Budgeting

Debt advice

Barnsley, London (December) plus more planned



IFSIP

Institute of Food Safety
Integrity & Protection



Safe, honest and healthy food for all

www.ifsip.org