



GREATER CAMBRIDGE
SHARED WASTE

Food waste and why it matters

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Food Waste



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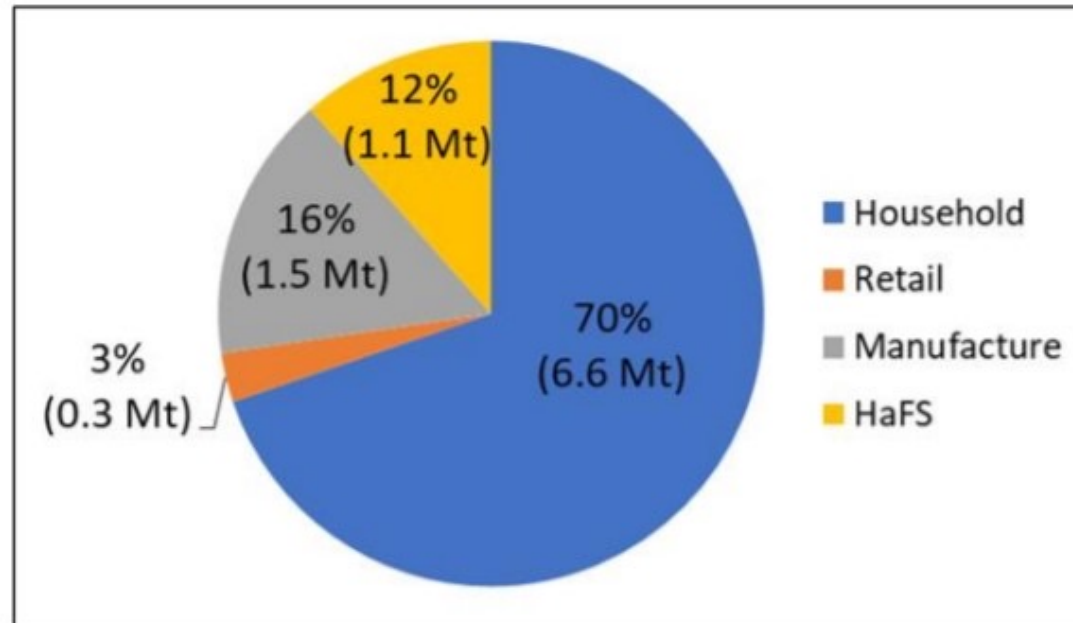
How much?



For every
2 tonnes
of food we eat, another
tonne
is wasted

Breakdown

Figure 1: Amounts of total food waste arising in the UK by sector (total post-farm-gate = ca. 9.5 Mt)*



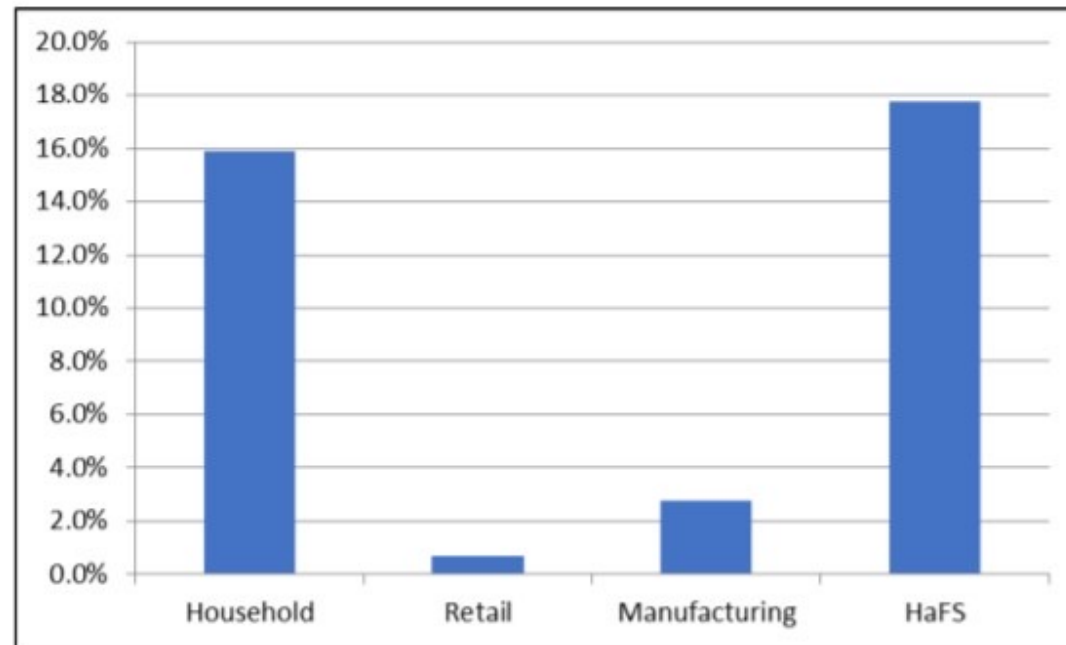
* Data for households, HaFS and manufacture relate to 2018 (published [here](#)) and retail to 2020 (published [here](#)). In addition there are estimates of 43kt of food waste from wholesale (2015; see [here](#)), and around 100kt of food waste in litter (2012; see [here](#)). Data for household also includes waste to sewer, which is not currently available for other sectors.

Sector comparison



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Figure 4: Food waste expressed as a percentage of food purchases (household/HaFS) or sales (manufacture, retail), on a weight basis





The UK's hospitality and food service sector throws away
1.1 million tonnes
of food each year,
of which **75%** is avoidable.

*Stats provided by WRAP

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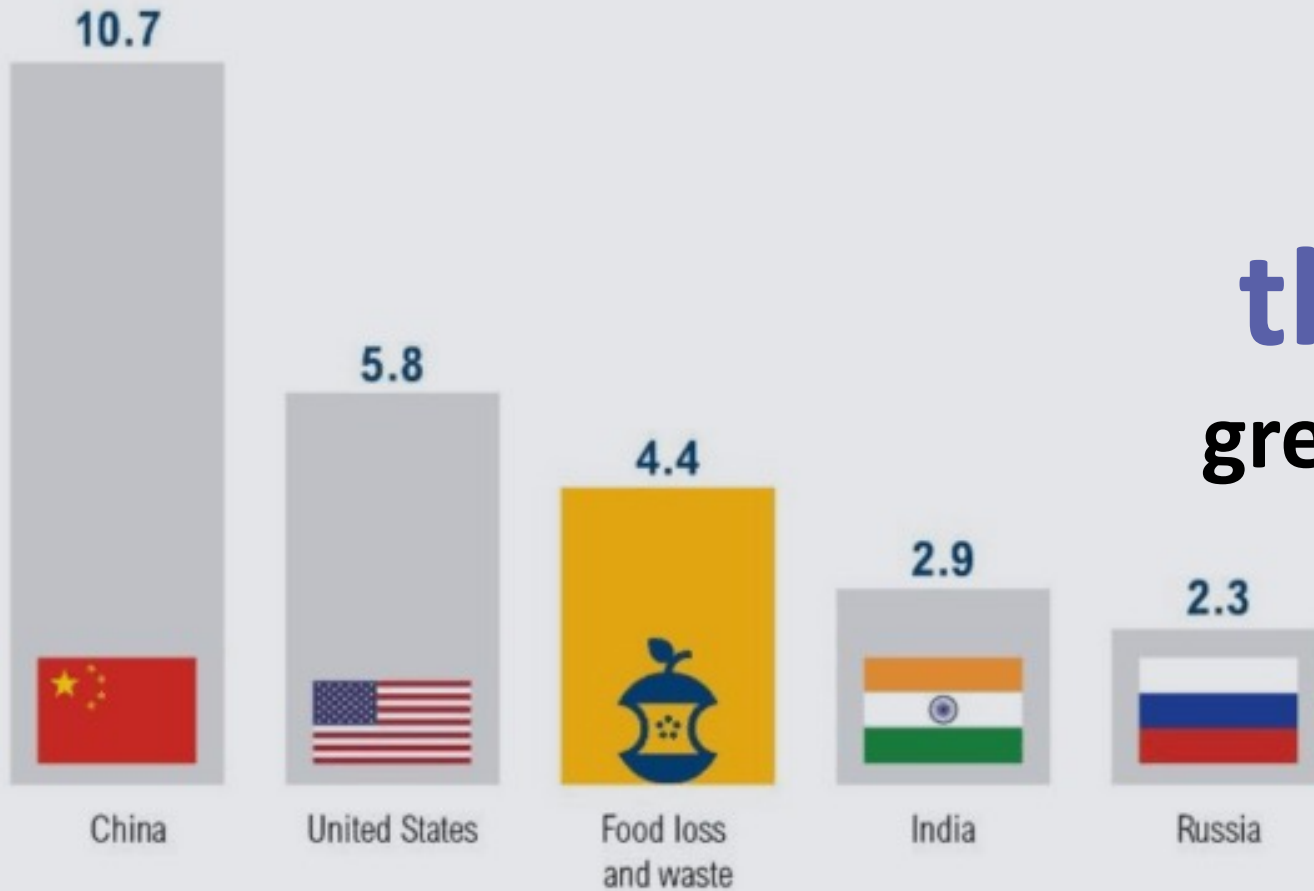
GUARDIANS
- OF GRUB -

Food Waste



Environmental Impact

IF FOOD LOSS AND WASTE WERE A COUNTRY...



...it would be
the 3rd largest
greenhouse gas emitter



GT CO₂E (2011/12)*

The impact of food waste

Why repairing our global food system matters



tonnes of food is wasted

70%



global freshwater is used for agriculture

30%



GHG created by food production

OUR WATER RESOURCES ARE UNDER STRESS...



in England...

14% of rivers over-abstracted

86% of rivers do not meet good ecological status



and in global supply chains

90% of UK's fruit & 50% of vegetables come from overseas*

8 of the top 10 countries we source from are drought-prone

Food Waste



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Financial Impact



Each year food waste
costs our industry
£3.2 billion

Food Waste



Consumer Awareness

IT'S IMPORTANT TO OUR CUSTOMERS



81% of the UK population care about the climate crisis and **32%** see a link between food waste and the environment.

Furthermore, the most recent FSA Consumer tracker shows that after food safety, **57%** of people believe the next most important issue is food waste.

*Source: WRAP, 2020, Banbury, Trends Survey 2020, Prepared by WRAP

**Source: FSA's Public Attitudes Tracker Survey Wave 19 results published

Food Waste- The Target and RAWs



The UN's Sustainable Development Goal 12.3 is to halve food waste by 2030. To achieve this in the UK, further reductions in food waste of 1.8 Mt are needed, 1.3 Mt from homes and over half a million tonnes from across the supply chain.

Key element of 2019 Resource and Waste Strategy

Food Waste

What action can business take?



WHAT WE CAN DO TO TACKLE FOOD WASTE

- **Find out** how much money and carbon equivalent you could be saving over a year by reducing wasted food with the [simple calculator tool](#) – all you need is estimated cover numbers
- **Commit to Target, Measure, Act.** Set a **Target** for reducing food waste, start **Measuring** your waste, then **Act** to tackle it. A 20% reduction **Target** is a good place to start
- **Get staff on board** by explaining why the organisation is reducing food waste. The [15-minute Cost Saving Skills course](#), [90 second video](#), [posters](#) and the [Getting Started Guide](#) can help
- **Make sure all staff understand** what they need to do with food waste during the review. Put up posters, and use social media to get people excited
- **Find a Guardian of Grub Champion** to drive the process on site but make sure all staff understand what is happening during the review and can take part
- To capture the food thrown away, **set out separate containers** for Spoilage, Preparation, Plate and 'Other'. [Label](#) the containers so that staff know where to put the food – everything you need is in the 15-minute Cost Saving Skills course
- **Weigh the containers** and record each type of food thrown away each day on the [7 day tracking sheet](#)

WHAT WE CAN DO TO TACKLE FOOD WASTE

- **Input your figures** into the [Food Tracking Calculator](#) or Unilever Food Solutions' free [Wise Up on Waste](#). They calculates how much wasted food is costing you and shows the potential savings your business could make over a year
- **Share** Tracking calculator figures confidentially with WRAP at guardiansofgrub@wrap.org.uk
- **Work through** the [Summary Checklist](#)
- **Review your waste figures** with staff weekly and make talking about ways to save food a regular topic of staff meetings. Get staff thinking about where your waste comes from, and why, and make sure everyone feels they can take part. Show the charts from the Food Tracking Calculator
- **Plan actions** to reduce the amount of food your business throws away. Tonnes of ideas and inspiration for food saving tips can be found in [6 Ways to Save Food](#), [case studies](#), the [food saving masterclasses](#) and the [15-min Cost Saving Skills course](#). Record these actions in your [Food Waste Reduction Action Plan](#) and keep track of their progress.
- **Go public** and talk about your savings and successes – and consider signing up to the [UK Food Waste Reduction Roadmap](#) and [Courtauld Commitment 2025](#)

New Online Course cohort



Guardians of Grub: Becoming a Champion www.guardiansofgrub.com/becoming-a-champion

- Free one-stop-shop for hospitality and food service professionals seeking the know-how needed to save money by driving down food waste in their business
- Combines learning and skills development with knowledge checks, certificates and evidence based data reporting
- Equips you and your team with knowledge when it comes to food waste and it's impact on climate change
- Watch our webinar to find out all about the course, savings to date and what you need to get started. You will also be hearing from Andrea Zick, Oxo Tower Restaurant, Bar and Brasserie, who will be sharing her experience and benefits of the course.

Savings	4 week	8 week
No. covers	15,796	76,679
Weight per cover	38% reduction	23% reduction
£ per cover	37% reduction	26% reduction



Food Waste



Case Study

SMALLER PORTIONS, HAPPIER CUSTOMERS & 72% LESS WASTE

Measuring food waste at the Ship Inn, Cumbria led to an:

- **84%** reduction in spoilage as awareness changed practices
- **80%** reduction in prep waste, mainly as a result of switching to pre-prepared vegetables and pre-cut chips
- **67%** reduction in plate waste through offering smaller portion sizes, particularly of chips and sauces, and removing some garnishes
- Estimated **£6,040** of savings over the year



“The savings you make over a year, the improved experience of customers and better understanding and skills of kitchen staff really make this worth doing. You might think you don’t have the time... but you do. Once you get the buckets in the kitchen and brief the staff it really doesn’t take much time at all.”

Dave, Licensee

WHAT IS OUR COMMITMENT TO TAKE ACTION ON WASTED FOOD?

Step 1. As a business, we will join* the campaign at guardiansofgrub.com by signing the [pledge](#) and downloading the free [resources](#) and tools to measure our food waste and shout about how and why we support the Guardians of Grub campaign.

Step 2. We will appoint a Guardians of Grub Champion and will regularly review our food waste figures. We will share our learnings on reducing wasted food and support Guardians of Grub to rise up against food waste.

Step 3. We commit to setting a food waste reduction target, measuring and taking action to reduce our wasted food. We will get our kitchens briefed and set up to measure using Guardians of Grub [operational resources](#) and will use the [Campaign Guide](#) to encourage others to take part.

* WRAP will share hints, tips and advice for reducing our food waste as well as exclusive content and support.

Contact Greater Cambridge Waste Service



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