



Food waste management
program 2021

FACTS:

1. Over 1/3 of all food produced globally goes to waste
2. An area larger than China is used to grow food that is never eaten. (China is 18,59% of all worlds population)
3. Worldwide waste can feed 2 billion people
4. 25% of the world's fresh water supply is used to grow food that is never eaten.
5. In most developed countries, over half of all food waste takes place at home.
6. Meanwhile, food waste at the retail store level is less than 2% of total food waste (though supermarket practices are directly responsible for much food waste elsewhere in the supply chain.)





FOOD
WASTAGE
FOOTPRINT

What makes up food waste costs?

- The initial purchase cost of raw ingredients
- The cost of transporting food
- The cost of storing the food
- The cost of preparing and cooking the food (staff costs, energy costs)
- The cost of utilizing food waste



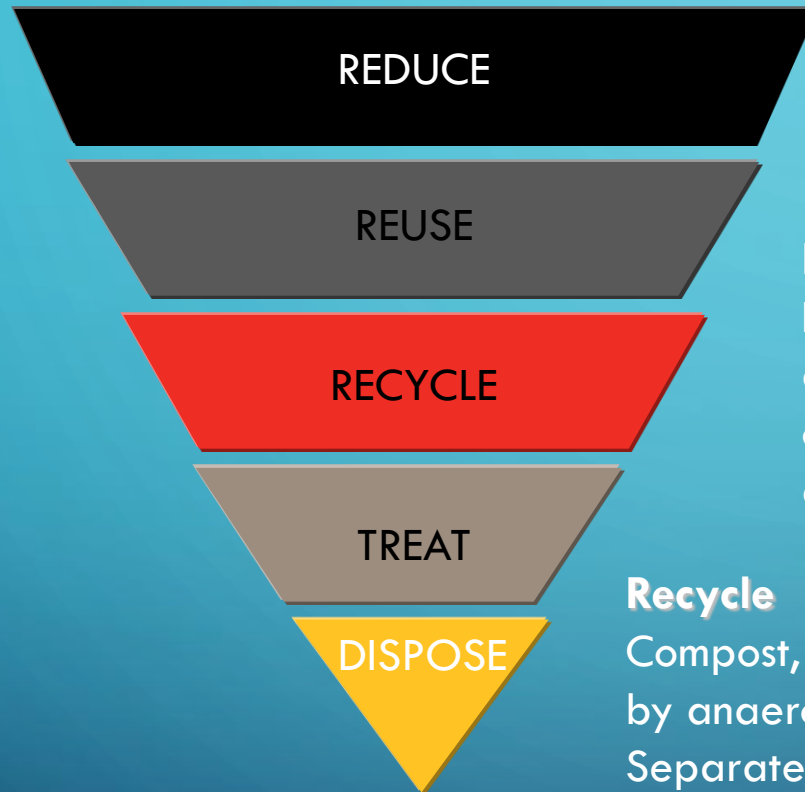
It is a conservative estimate that each kg of food waste costs €2. So if we dispose one tone of food waste a year it could be costing €2,000.

AVERAGE 500 ROOM HOTEL STATISTICS

- 80 785kg of food waste was thrown out in 2018
- The average cost of 1kg of food waste is 2 EUR

EUR 161,570

Waste Management Hierarchy



Reduce

Or prevent food waste caused by over-preparation, over-trimming etc.

Reuse

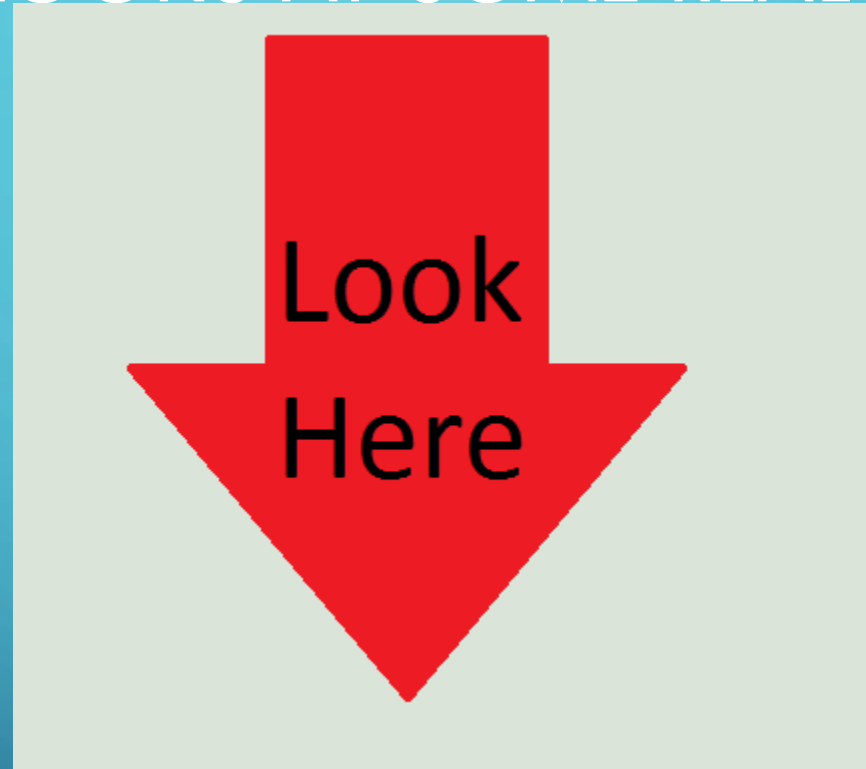
Feed people - reuse unused food in meals, donate unused food/meals to local charities or homeless hostels. Separately collect appropriate food for feed to animals.

Recycle

Compost, either onsite or off site. Convert to fuel by anaerobic digestion or other process. Separately collect remaining food waste for rendering or conversion to animal feed.



LETS HAVE A LOOKS AT SOME REAL TIME FIGURES!

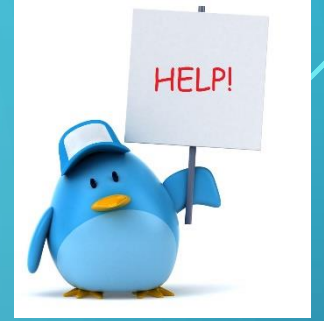


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<https://www.theworldcounts.com/challenges/consumption/foods-and-beverages/food-waste-facts/story>



HOW EACH OF US CAN HELP!



@WORK

- Use OCC% forecast when planning breakfast
- Work in accordance with Chefs created recipes
- Order SMART, to avoid spoil and waste
- Dry out peeled root vegetable leftovers, stalks etc. for stocks.
- ReUse
- Donate
- Collect food for animals in farms
- Properly organized fridge.
- FIFO- first in-first out.



@HOME

- Shop smart (avoid buying food hungry 😊).
- Menu planning for several days ahead.
- Buy only the food you need and will use.
- Plan B! Food leftover recipes.
- Properly organized fridge.
- FIFO- first in-first out.

How Do We Get Started Now?

The first step is to quantify exactly how much food waste we are producing for the year, by following the steps below:

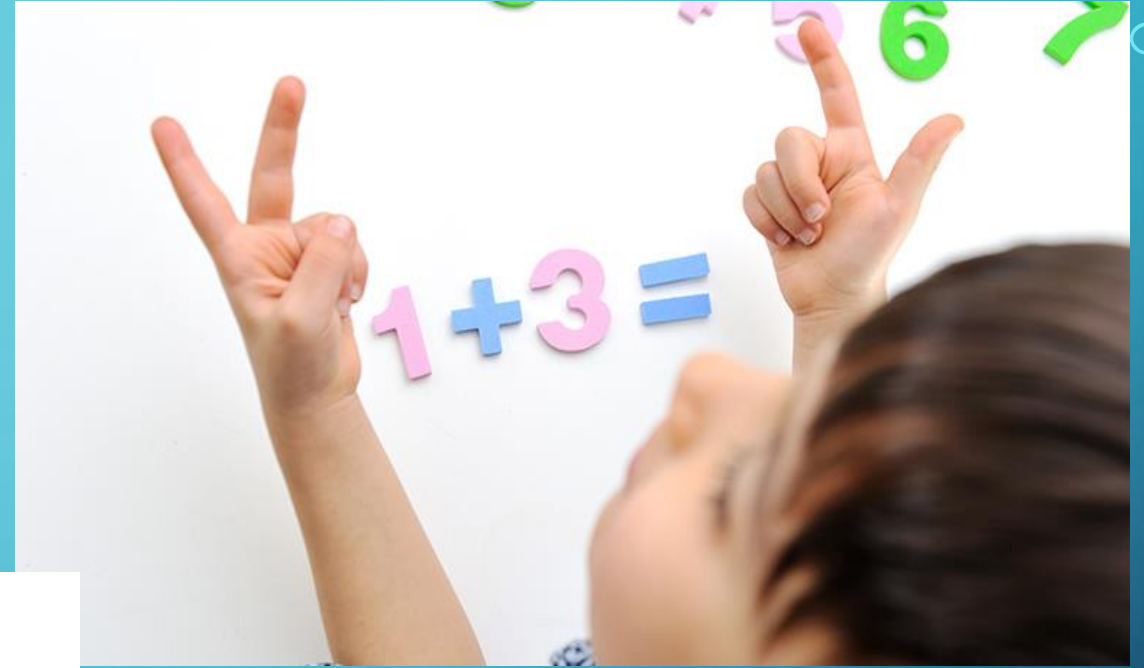
1. For a certain period, separate the organic waste from the general waste and place in a separate bin. Make sure that the period is representative for the level of business during the rest of the year (don't chose a time when there is a higher number of functions or a special occasion).
3. Weigh the bins.
4. Fill in the form, which have to placed next to the scales.
5. Responsible person counts all records in the end of the month.





Separate

Scale



Count, Analyze, Identify

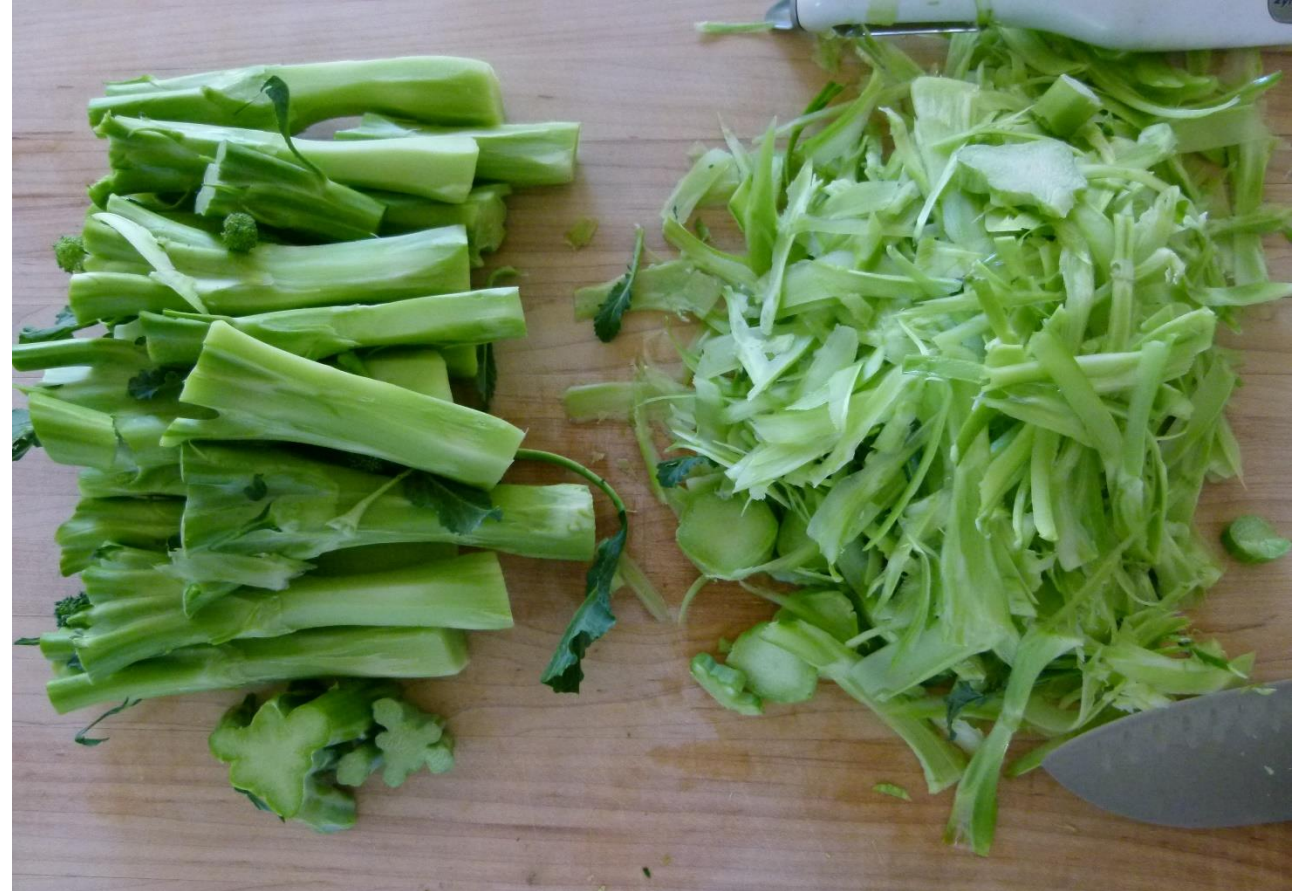
ACT !!!

[illegible]

The background is a blue gradient with decorative white circuit-like lines in the corners. The text is centered in a bold, black, sans-serif font.

SOME RECIPES FROM LEFTOVERS AND TRIMMINGS.





CREAM SOUP OF BROCCOLI OR CAULIFLOWER STEMS



ONLY FROM STALE BREAD YOU CAN MAKE ALOT LIKE...



Breadcrumbs

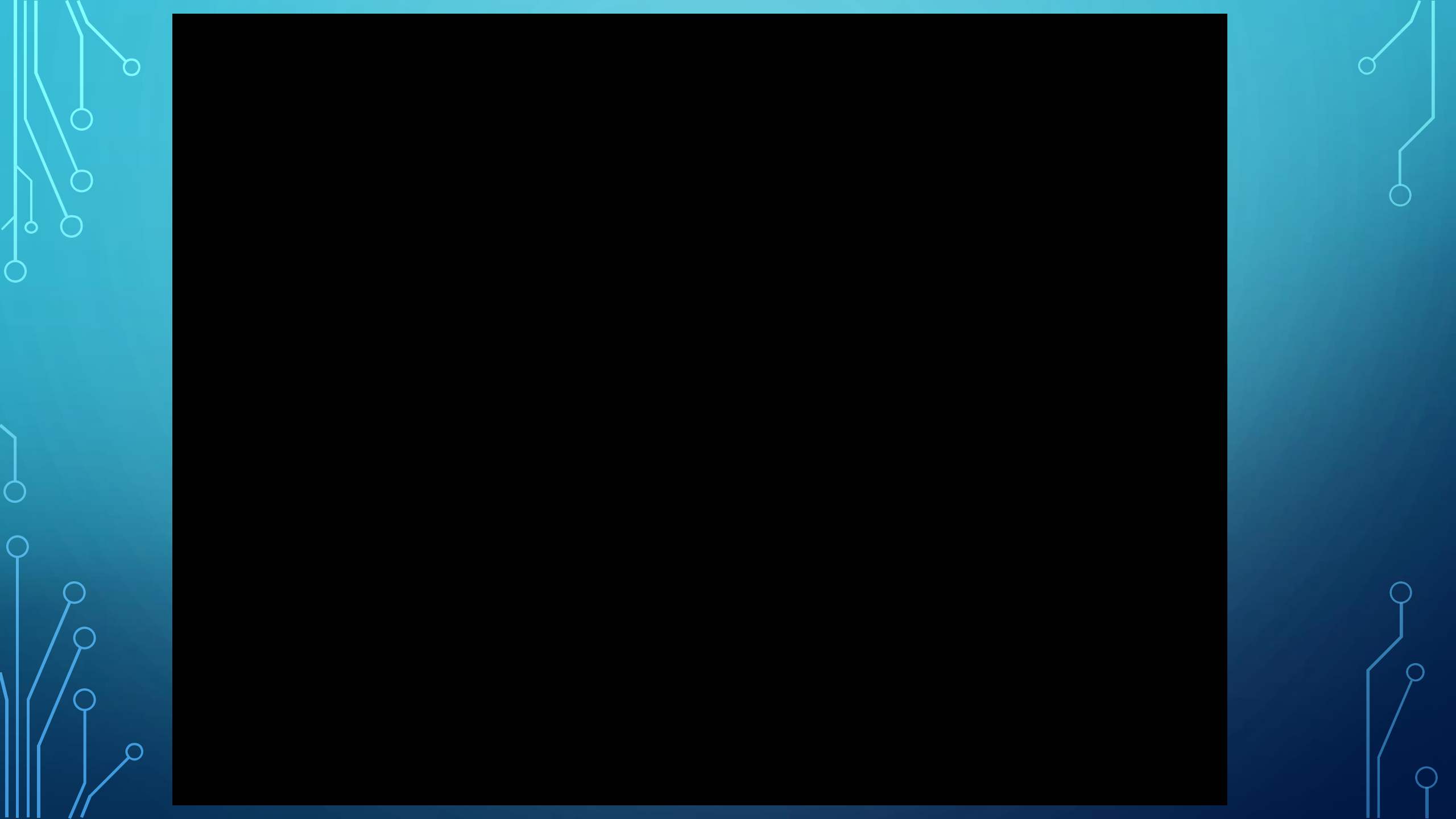
Garlic Croutons for soup or salad

Savory Bread Pudding

Bread and butter pudding with jam and raisins

French toasts

Panzanella salad





THANK YOU!