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# INDUSTRY WEEKLY DIGEST

School of Hospitality & Tourism Management

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## THE FIRST FOOD WASTE ACTION WEEK

Approximately a third of food produced globally, is wasted. In the UK, we create an estimated 15 million tonnes of food waste every year, equating to a massive £3.2billion. 75% of this is food that could have been eaten with proper planning. With significant implications for the planet as well as profit, **WRAP** will trailblaze a **new week of action in March** 2021 to wake the nation up to the environmental consequences of wasting food. This will also focus on the **Hospitality and Food Service sector**, looking at what changes they can implement to ensure as little food as possible is thrown away. In this digest, we explore what these changes might include.



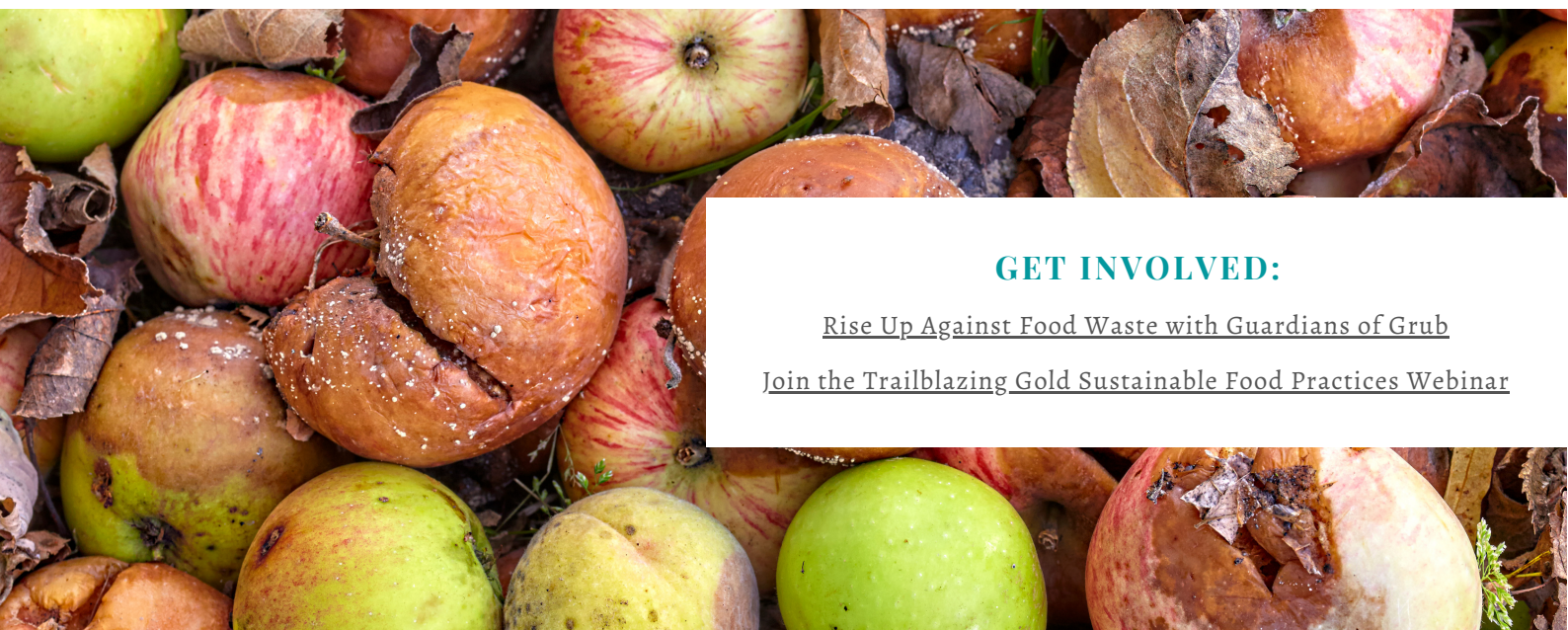
# WASTE NOT, WANT NOT . . . FOOD WASTE ACTION WEEK - 1ST -7TH MARCH 2021

## MARK ASHTON

The UK's first ever Food Waste Action Week, a ground-breaking, cross-industry week of action which starts on 1st March when the Hospitality and Food Service sector will join retailers, manufacturers, suppliers, local authorities and the public to reduce wasted food and tackle the climate emergency. This is justifiably attracting much attention in not only the hospitality **trade press**, but through **professional body webinars** and **collectives** offering practical tools, advice and case studies.

The messaging from the operators behind the week and that of the **Guardians of Grub**, the hospitality industry's force vehicle to operators, is doing environmental good, sharing the benefits with customers, and saving costs as part of any COVID recovery plan.

In this digest we focus on some considerations hospitality operators may want to make around their existing procedures and focus on examples of best practice.



### GET INVOLVED:

[Rise Up Against Food Waste with Guardians of Grub](#)

[Join the Trailblazing Gold Sustainable Food Practices Webinar](#)

Whilst this topic is not new, over the past few years it seems to have gained more momentum with many stakeholders from the **large market research agencies** to **prestigious restaurant guides** now recognising this trend and the need to define best practice. Whilst **Silo**, claims to be the world's first 'zero waste' restaurant with an interesting back to front design with the bin always in mind, many other operators across the spectrum of the food service sector have made pledges regarding food waste and sustainability. **Training restaurants in Universities** to **contract caterers** to **entire city networks** purposed to tackle food waste by working with suppliers to distribute surpluses to people in need, whilst food service giants are **pledging to tie future financing to food waste prevention**.

There seems to be no shortage of useful exemplars available too, from **fine dining chefs** embracing zero waste to **every other division of the sector** along with **resources**, technology (such as **AI bins** and **surplus food apps**) and **savings calculators** to aide and inspire any interested operator in tackling this issue for the reasons outlined above. Key themes identified in this advice include reviewing ordering, storage, menu design, staff skills, portion sizes, repurposing waste and leftovers, and customer engagement. With clear reasoning and a multitude of support available to get behind this movement, how will you get involved?