

# Food Safety Conversation No18: Food Waste

## Key Learning

## What You Need To Know



Food waste not only generates dangerous greenhouse gases when it decomposes but it costs the food industry £2.5b pounds per year. Help protect the environment and your units profitability by reducing food waste from your catering operation.

- Typical of food waste include:**
- Spoilage – food that is damaged or exceeded its shelf life
  - Trimmings – Off cuts or trimmings following food preparation before cooking
  - Cooking Errors – over cooking or damaged / contaminated food
  - Over Production – cooked and prepared food not sold after service
  - Plate Waste – food that is served but not eaten



- Compass have identified a 3-pronged approach to minimise food waste:
  1. Recovery - To donate surplus food to people in need.
  2. Recycling - To divert food waste from sewer and landfill.



- The main ways to prevent food waste are:**
- Good Menu Planning taking into consideration seasonal trends, predicted participation volumes and the weather
  - Ensuring fridges and freezers are operating at the correct temperatures and food shelf life dates are well managed
  - Ensure food is cooked to order where possible or in small batches, avoiding excess wastage
  - Displaying and holding food at the correct temperatures during service to minimise food spoilage
  - Sensible portion control based upon the type of clients you are serving
  - Not over producing too much food for the needs of the customers
  - Minimising plate waste by looking at what food is un-eaten and adjusting the menu accordingly



## HACCP Stages

## Colleague Validation

## More Information

- Food receipt & storage
- Food preparation
- Cooking

1. Describe the main types of food waste and where these are generated from within the kitchen?
2. What are the 3 main ways to prevent food waste?
3. What types of food would be suitable to donate to charity organisations?
4. Why could food waste disposal units cause a problem to catering premises?

More information can be found within the **Good Hygiene Practice Guide No: 18 Food Waste** and the HSE website