



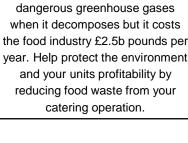
Food Safety Conversation No18: Food Waste

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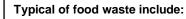
Key Learning

What You Need To Know

Food waste not only generates dangerous greenhouse gases and your units profitability by reducing food waste from your



COMPASS



- ☐ 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:
- ☐ Prevention To reduce the amount of food waste that goes unsold/uneaten.
- 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

Colleague Validation

- ☐ 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

Describe the main types of food waste and where these are generated from within the kitchen? 1.

- 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

- Food receipt & storage Food preparation
- Cooking

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