








# Food Safety Conversation No18: Food Waste

FS.SC.021.03

Key Learning	What You Need To Know	
<p>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.</p>	<p>Food waste includes spoilage, trimmings, cooking errors, over production and plate waste.</p> <p>We have a 3-pronged approach to minimise food waste:</p> <ol style="list-style-type: none"> <li>1. Prevention - To reduce the amount of food waste that goes unsold/uneaten</li> <li>2. Recovery - To repurpose food</li> <li>3. Recycling – To divert food waste from landfill</li> </ol> <p>The main ways to prevent food waste are:</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Tracking Food Waste: recording food waste daily helps understand how much food is being wasted.</li> <li><input type="checkbox"/> Good Menu Planning: regularly review menus to identify slow moving items; take into consideration seasonal trends, the weather, local or national events etc.</li> <li><input type="checkbox"/> Food Storage: ensure food is stored at correct temperatures and in suitable containers, manage stock rotation, and follow manufacturer's instructions when applying shelf-life to opened sauces, condiments, spices etc.</li> <li><input type="checkbox"/> Preparation and Cooking; keep trimmings to a minimum, cook in small batches and cook high value items to order where appropriate.</li> <li><input type="checkbox"/> Food Service and Display: ensure required temperatures are maintained and do not overstock.</li> <li><input type="checkbox"/> Portion control: keep portions consistent and standardise them.</li> <li><input type="checkbox"/> Avoid Overproduction: adjust production to predicted demand and consider reduced service during quieter periods.</li> <li><input type="checkbox"/> Plate Waste: monitor plate waste and adjust menus or portions accordingly.</li> </ul> <p>We can repurpose food by using it internally or donating it to our charity partners. Food must be in date and allergen information must be provided. Foods that can be repurposed include packaged ambient foods, fruit and vegetables, pre-packed chilled foods, frozen foods and bakery items. Some hot food can also be repurposed – refer to GHP18 for details.</p>	     
		
HACCP Stages	Colleague Validation	More Information
<ul style="list-style-type: none"> <li>• All Stages</li> </ul>	<ol style="list-style-type: none"> <li>1. What are some of the different types of food waste that are generated from kitchens?</li> <li>2. How can we prevent food waste?</li> <li>3. What types of foods can be repurposed?</li> </ol>	<p>More information can be found in the <b>Good Hygiene Practice Guide No: 18 Food Waste</b> and the HSE website</p>