



Tattersalls Club
Hyde Park

Keeping
delicious
food out
of the bin



This project is a NSW Environment
Protection Authority Waste Less Recycle
More initiative funded from the waste levy





Our vision is to be a club of consequence

Through the connecting power of community, sport and culture, the Tattersalls Club in Sydney has brought people together for more than 160 years. One kitchen is at the heart of this. Des Mulcahy, the General Manager of Tattersalls, is passionate about operating in the most sustainable way possible. Inspired by the UN Sustainable Development Goals, Tattersalls revived its historic vision of being a club of consequence and investigated its environmental impacts. This prompted Tattersalls to join the Love Food Sydney program and accelerate its mission to reduce food waste.

WASTE NOT.

Love Food Sydney boosted every employee's understanding of food waste and improved their overall sustainability awareness. A key component of the training was a food waste review. This involved measuring spoilage, preparation waste, and plate waste.

From the insights gained, Tattersalls re-used vegetable and meat offcuts in stock and fillings for its classic soups and reduced its food waste by 20% to 30%. The team also identified food often returned to the kitchen uneaten and reduced portion sizes. This reduced its food waste further and elicited positive feedback from club members. These instant wins led the whole team to feel proud of their work.

Des predicts Tattersalls has saved money by reducing food waste. However, he believes even more money is saved through retaining employees. He thinks the program kept employees engaged and inspired them to be part of a purpose-driven sustainability program.

Tattersalls wants to do more for the community. During Covid-19, a partnership with Columbo Social's Plate it Forward initiative donated more than 2,000 meals to refugees in need. The club plans to encourage all the food businesses within its building to join Love Food Sydney and conduct a food waste audit.

TOP 3 Actions

- ✔ Re-use meat and vegetable offcuts.
- ✔ Reduce portion sizes.
- ✔ Identify items often returned to the kitchen uneaten and assess whether they are worth including in the meal.

TOP 3 Learnings

- 💡 **Motivation**
The rationale for reducing food waste is often financial. But this is not a key motivator for many people. Inspiring people to change through different activities boosts engagement.
- 💡 **Change-making**
It takes only one person to spark positive change within an organisation.
- 💡 **Facilitation**
The training provided a powerful structure to investigate food waste.

