

Butter Sydney.
Changing
their waste
culture
with style.

butter
SKIP THE QUEUE
FOR TAKEAWAY

ORDER. PAY. FEAST.



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





A waste of food is a waste of money.

Butter is famous for its fried chicken, champagne, hip-hop, and sneakers. With over 50 staff across venues in Surry Hills, Parramatta, and Chatswood, Butter attracts Sydney foodies with their American/Asian-inspired dishes and unique style.

Julian and Manoli, the owners of Butter, are as serious about sustainability as they are about providing a first-class hospitality experience. They felt motivated to do the Love Food Sydney training after realising how much waste they were creating. They wanted to understand where it came from and how to minimise it.

WASTE NOT.

1

Step 1: Measure your organic waste by separating it.

Julian and Manoli wanted to change the waste culture at Butter. They started by measuring their waste and understanding how different types of waste were being treated by removal services.

Butter estimated that only about 17% of their waste was being diverted from landfill. By working with their waste service provider, the Organic Recycling Group (ORG) and implementing an organics waste collection into their operations, ORG reported that around 85% of Butter's waste was being diverted from landfill – with the separation of food waste from general waste being the biggest factor. This resulted in a 15%–20% cost-saving on monthly waste collection.

2

Step 2: Put actions in place to minimise your food waste.

In the next step and to reduce their food waste, Julian and Manoli undertook a review and training in conjunction with the City of Sydney and Edge Environment to identify the sources of their food waste. This was done by separating and recording the volume of plate waste, spoilage and preparation waste.

According to the National Food Waste Strategy, commercial and industry sectors waste 2.2 million tonnes of food annually, resulting in significant waste disposal charges and cost of unused products to business. Through Love Food Sydney, the Butter team learned cost-effective ways to reduce food waste and have made a further 10% saving as a result.

TOP 3 Actions

- ✓ Create a small, concise menu.
- ✓ Make food daily to avoid spoilage.
- ✓ Use food close to its due date for staff meals.

TOP 3 Learnings

- 💡 **Partnerships**
Julian and Manoli recommend working with smaller, Sydney-based suppliers as they are more flexible.
- 💡 **Get started**
Educate staff on the impact and importance of food waste. Start now.
- 💡 **Work together**
Combine waste pick-ups with neighbouring businesses to help minimise carbon footprint and pick-up costs.

