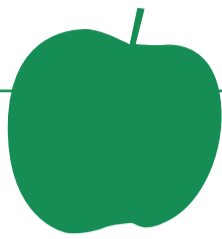


Roadmap to Zero Food Waste — Guide for businesses

MEASURE



How much good food do you think
NSW businesses throw away?

If you guessed **30%**, you're right
on the money. We need more people
like you to help change this.

Follow these steps and feel awesome
about doing your bit for the environment.

1

MEASURE

The secret sauce of slashing waste is to do a food waste review. You'll learn how much food your business wastes and where. You'll also identify cost saving opportunities.

2

ENGAGE

Seeing is believing. Never underestimate the power of employees seeing piles and piles of food waste. Find ways to foster commitment and a united sense of purpose within your team.

3

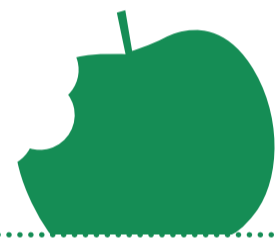
ACT

Develop a plan. Share your efforts with customers too. They'll be impressed you're committed to doing your bit for the environment.

AVOID

Businesses that invest in preventing food waste
can expect **an average return on investment of 14:1.**

Yep, that much. Here's what you can do.



PREPARATION WASTE

- Make food daily.
- Adopt a simple menu.
- Re-use preparation scraps and excess.
- Use imperfect fruits and vegetables.
- Understand customer ordering patterns and plan accordingly.
- Look out for overproduction.
- Source fresh, in-season and local produce.
- Employ cooking methods where you use every part of the ingredient.

PLATE WASTE

- Offer a range of portion sizes.
- Identify what foods often return to the kitchen uneaten and assess whether they are worth including in the meal.
- Encourage customers to take leftovers home.
- Offer side dishes and garnishes as an option.
- Record the number of every meal sold to understand what can be removed from the menu.

SPOILAGE WASTE

- Keep a controlled inventory.
- Practice temperature control.
- Don't overbuy stock.
- Find new ways to use leftovers.
- Donate surplus to your local food recovery charity.
- Check date labels and rotate stock so the oldest food is always used first.
- Keep storage areas clean and dry.
- Use food close to due date for staff meals.



WHAT'S LEFT

Swap out a general waste collection, headed for landfill,
with a food waste organics collection. Talk to your waste
service provider about options for composting.

You could even reduce your waste collection costs.

CONGRATULATIONS! You have achieved zero food waste.
Share your success story and inspire others to do the same.