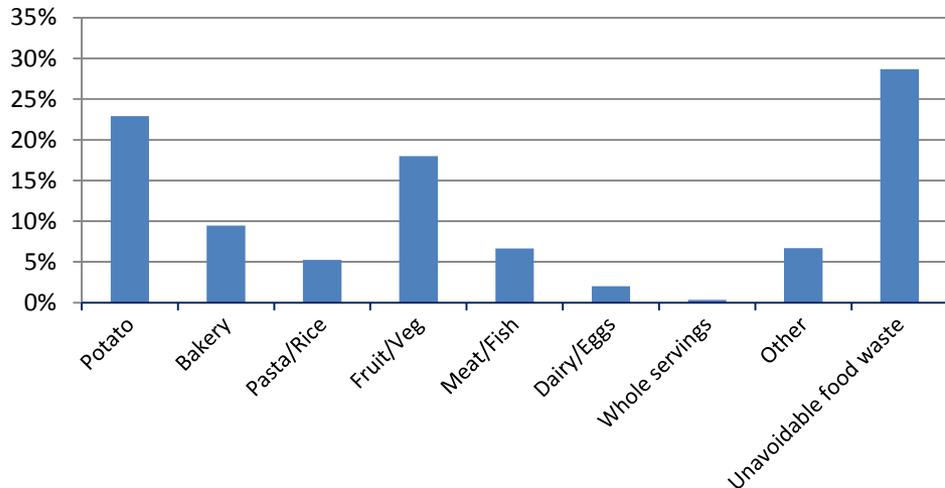


The Pub Sector

Waste is a key issue for pubs. Food waste represents a cost to the Pub Sector alone of **£357 million** each year including food procurement, labour, utilities and waste management costs, or **£2,100** per tonne.

This information sheet outlines where waste arises as well as showing how to reduce this waste and save money.

UK Pub: The Composition of Food Waste



Financial Implications for Business

- The cost of food waste for the average pub is **£8,000** each year.
- The average cost of avoidable food waste to a pub business is **£0.41** per meal.

Estimated annual statistics show that UK Pubs:

- serve **11%** of all meals eaten out each year, equivalent to **871 million meals**;
- produce **873,800 tonnes** of waste each year, which includes **173,000 tonnes** of food waste; and
- produce **19%** of the total food waste across the hospitality and food service sector.

Estimated Recycling Rates of UK Pubs

- Overall, **61%** of all waste is recycled. This is made up of:
 - **11%** of food waste is composted or goes to anaerobic digestion (AD).
 - **73%** of packaging & other wastes are recycled.

Why Take Action?

Applying a cost to food waste demonstrates the true value of what is wasted and the potential savings that can be made. By taking a few simple steps to waste less and recycle more, businesses can reap financial as well as environmental benefits. Read on and find out more.

The Pub Sector

Step 1
Measure and monitor

Step 2
Develop an action plan;
Ways to waste less

Step 2 (cont.)
Develop an action plan;
Ways to recycle more

Steps 3 and 4
Review progress and share your good work

Pubs: Taking Action on Waste

next







Step 1: measure and monitor food that goes in the bin for a trial period, e.g. a week, to understand where and why this waste arises. Repeat this at least twice a year to measure your progress. This will enable the cost of food waste to be identified and for progress to be tracked over time.

- **For the trial, start collecting food waste in separate bins**, where appropriate. Weigh them so that the amount of food waste can be compared to other wastes. Alternatively, if separate food waste collections are in place, your waste contractor may be able to provide this data.
- **For the trial use three separate bins** (one each for preparation, spoilage and plate waste), where appropriate. Weigh them daily to find out where the most food waste is being generated. This should include food that would otherwise have ended up in the sink disposal unit.
- **Calculate the amount of food waste produced each year** from the data collected. Multiply this figure by the cost per tonne (£2,100) to find out how much this is costing your business each year.

Useful Tools

- WRAP’s Online Resource Centre, which includes downloadable tracking sheets: <http://www.wrap.org.uk/resource-centre>
- The Unilever Food Solution mobile app for chefs, Wise up on Waste: <http://www.unileverfoodsolutions.co.uk/our-services/your-kitchen/wise-waste-app>

Where Does Food Waste Come From?



These ratios are general estimates from hospitality and food service research. They can vary according to different kitchen operations and how much food is brought in pre-prepared.



Step 2: develop an action plan using the data collected, with targets, timescales and responsibilities. Ensure that staff are involved. Build in time to measure progress and track how much money is being saved. There are lots of opportunities, as outlined below.

Ways to Waste Less

- **Review stock management and food delivery processes** for food items with a short shelf life. This can be a simple way to reduce spoilage waste.
- **Run your own 'chef master classes'** to reduce food wasted during preparation.
- **Look at ways to improve menu planning** as well as giving customers more choice. For example:
 - offer customers the choice of different portion sizes; for smaller portions you could offer a refill/second helping; and
 - consider offering customers options for side dishes so that they can order what they prefer and will not leave food on the plate.
- **Redistribute surplus food to charities**, where possible. Work with charities such as [Plan Zheroes](#) and [FareShare](#). Note: donations must comply with food safety legislation.
- **Train staff** so that they are aware of what they can do to help reduce food waste.
- **Offer doggy bags/boxes to consumers**, where appropriate. Check out the Love Food Hate Waste [resource pack](#) for further advice.

Meeting Consumer Expectations

Use plate waste information to help with menu planning and portion sizes. A recent sector-wide consumer survey showed that **82%** of pub customers were in favour of having smaller portion sizes for a lower price.

Get the Packaging Right

Packaging plays a vital role in protecting and preserving food and drink throughout the supply chain. Suppliers may be able to help to review your packaging by:

- using returnable and re-usable transit packaging e.g. for fruit and vegetables;
- using catering packs which can result in less packaging per unit of product, but only if this is not going to create food waste because product is not used before it goes out of date;
- using re-usable packaging and/or serving drinks on tap, e.g. wine in carafes; and
- optimising packaging, e.g. lighter weight glass bottles.

Useful Tools

- WRAP's consumer-facing Love Food Hate Waste campaign has a [resource pack](#) which can be used to help to reduce plate waste www.wrap.org.uk/content/less-food-waste-saves-money



Step 2 (cont.): Ways to Recycle More

- **Get the bins right.** Incorrect types and numbers of bins can lead to the wrong waste going in the wrong bin, such as recycling going in with general waste. Adjusting the size of bins or frequency that they are collected can also save money.
- **Ask your waste management contractor for your data.** Having data on how much waste is going to landfill, being recycled or going to anaerobic digestion will help to understand current levels of recycling. This information can then be used to identify further opportunities. Monitor how this changes on a regular basis.
- **Do the sums.** Recycling waste doesn't attract landfill tax and may cost less. If you are already recycling packaging, it's worth speaking to your waste contractor about other services including food waste collections.
- **Get staff on your side.** Engage staff to recycle more by helping them understand which waste goes in which bin. It is key for staff to 'buy in' to initiatives so that they see the benefits. This will encourage participation and help increase recycling rates.
- **Work together.** Consider working with neighbouring businesses, where appropriate, to procure food waste and recycling collections. There maybe efficiencies and economies of scale to be made by working together.

- **Choose the most appropriate waste management solution for your needs.** When entering into a contract for food waste recycling, or other waste collections, make sure that the service meets your requirements and won't incur additional costs. Ask questions such as:
 - ❑ What type of containers will be provided?
 - ❑ What can and can't they recycle?
 - ❑ What are the charges; are there any separate charges e.g. for bin rental or over-filled bins?
 - ❑ What is the process for changing and/or renewing the contract?

Useful Links

- Information and practical advice on food waste recycling collections, including posters, bin labels, and case studies: www.wrap.org.uk/recyclingfood
- Visit www.recyclenowpartners.org.uk to find lots of useful information about recycling, such as signage.
- Online waste management course from Nestlé Professional <http://www.nestleprofessional.com/uk/en/Courses/Pages/Default.aspx>

Waste Regulations in Scotland

- Legislation for the disposal of food and packaging waste is changing in Scotland from 2014, including a ban on food waste being disposed of to landfill and to sewer, and a requirement to separate food waste and certain packaging wastes for recycling: <http://www.zerowastescotland.org.uk/content/waste-scotland-regulations>

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Pubs: Taking Action on Waste





Step 3: review progress on the action plan each month, and speak to staff and get their feedback on the progress being made. This will keep people involved and motivated. Regularly measure the amount of waste produced and work out how much money is being saved.

Step 4: share your good work with staff, consumers and industry. Keep up to date on all the good practice being carried out by other businesses on the WRAP and BBPA websites. Regularly update the action plan with anything you learn.

Spirit Pub Company: Taking Action by Engaging the Supply Chain

In 2010 Spirit Pub Company undertook a project to transform its waste operations with the specific objectives to minimise landfill, reduce carbon footprint, maximise recycling and reduce overall costs. This led to a total review of the waste supply chain.

Through a series of innovative logistical measures involving "back-hauling", Spirit saved over £1.6m, which was 65% of their total waste costs, and protected the business from landfill tax increases. Specific measures included:

- Segregated food waste collections;
- Containers provided for the collection of cardboard; and
- Modified recycling solutions for city and urban pubs with limited space, including a purpose-built glass crushing machine.

[Read the full case study](#)

St Austell : 'Green Champions' Leading the Way

St Austell brewery has transformed the way its pubs manage food waste by engaging staff. The company conducted a trial with three sites to understand more about the composition of waste and what was going to landfill. This involved separating and measuring what was being wasted, which showed that one pub was throwing away a tonne of waste each month. The majority of this was waste from food preparation.

The company tendered for a new waste service provider to include food waste collections. All food waste collected now goes to anaerobic digestion (AD). 'Green Champions' have been appointed at all sites to oversee the waste separation and other green initiatives. All St Austell pubs are working towards reducing food waste, which is being encouraged through full staff engagement such as visits by Green Champions to an AD plant.

Useful Links

- Free tools are available to help with measuring and reducing waste. Access all of these tools and more at www.wrap.org.uk/hospitality
- Help for organisations across Scotland to save money by using resources more efficiently: <http://www.resourceefficientscotland.com/>

Take Action on Waste

- To find out more about the Hospitality and Food Service Agreement, which is helping industry to take action on reducing waste and increasing recycling rates, visit: www.wrap.org.uk/hafsagreement

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Waste Reduction – Pub check list

The cost of food thrown away for the average pub is around £8,000 per year – this works out at about £0.41 per meal in food waste. Below are some simple tips to help reduce waste and save money:

Reducing food waste in the kitchen

- Store fresh produce in the right way to avoid waste.
- Try to reduce preparation waste as much as possible by re-using where possible e.g. meat off-cuts and bones for stock.
- Through stock control keep a close eye on 'use by' dates and avoid wasting ingredients by using them in extra dishes or specials.

Portion control

- Offer customers the choice of different portion sizes and for smaller portions you could include the offer of a refill.
- Make it clear to customers what is included with the meal (e.g. salads) and provide 'sides' as options so they can build their own meal up.
- Make it as easy as possible for customers to take leftovers away in a doggy bag.

Tackling packaging waste

- Explore the use of returnable and re-usable transit packaging e.g. for fruit and vegetables.
- Use catering packs which can result in less packaging per unit of product, but only if this is not going to create food waste.
- Use re-usable packaging and/or serve drinks on tap, e.g. refillable drinks bottles, draught beer, wine in carafes.

Recycle as much as possible

- Ensure bins are clearly labelled and that everything is going in the right bin.
- Ensure that the waste service provider is able to recycle as much of your waste as possible including food waste and that they are giving a good deal – this should save you money.
- Look at working together with other local businesses to combine waste and share costs.



In association
with:



This information sheet provides a summary of research data from WRAP.
To view the full reports visit www.wrap.org.uk/wasteinhafs

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