

British Beer and Pub Association

Working with WRAP to tackle food waste

The Waste and Resources Action Programme (WRAP) is a Government funded body which coordinates waste reduction in the UK. Waste policy officially comes under the Department for Environment, Food and Rural Affairs (DEFRA).

BBPA work with WRAP

BBPA and brewing members have already worked successfully with WRAP on the Courtauld Commitment to reduce packaging used by producers.

WRAP have recently launched the Hospitality and Food Service Voluntary Agreement on waste reduction. BBPA and members have been working with WRAP to ensure that the agreement is as workable and useful as possible to all businesses.

BBPA have signed up as a supporter to the Voluntary Agreement to provide guidance and support to members who sign up in reducing their waste.

What is the Voluntary Agreement?

The target of the agreement are:

Prevention target: Reduce food and associated packaging waste arising by 5% by the end of 2015. This will be against a 2012 baseline and be measured by CO2 emissions.

Waste management target: Increase the overall rate of food and packaging waste being recycled, sent to anaerobic digestion (AD) or composted to at least 70% by the end of 2015.

These targets are for the hospitality sector as a whole and individual company progress to them will not be reported. Companies who do sign up to the agreement will only have to directly report on pubs that they have under direct control e.g. managed pubs. Tenanted/leased companies are able to fulfil their obligations by showing that they are providing appropriate support to their tenants to reduce waste.

Why should my company sign up to the Agreement?

Research by WRAP indicates that if avoidable food waste was prevented and unavoidable food waste diverted to anaerobic digestion (AD), the potential savings to industry would be more than £720 million a year.

In your business alone, every tonne of avoidable food waste, i.e. food that could have been eaten, is costing you around £1,800.

For every meal eaten in a UK restaurant, nearly half a kilo of food is wasted – through preparation, spoilage and what's left behind on the plate.

Making savings is easier than you might think, and WRAP is here to help you.

How can WRAP help?

WRAP can offer a range of resources and expertise to help companies reduce waste. With large companies they will work one to one to develop a plan for waste reduction and they will be sharing best practise within the industry to help companies overcome obstacles and achieve reductions.

For further information you visit the [WRAP website](#).

BBPA will remain engaged with WRAP going forward and will be working to assist member engagement in the agreement wherever possible.