



# Waste Aware

**MINIMISING WASTE AND MAXIMISING IMPACT  
BY REDUCING, REUSING AND RECYCLING.**

## WHY

Want to make a difference to the environment? We eliminate waste before it's generated through a holistic food management process that includes menu planning, forecasting, perfect purchasing, waste tracking, and much more. Join us in the quest to reduce waste

## DID YOU KNOW?

The UK produces the highest amount of food waste in Europe - an estimated 14 million tonnes every year!





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## WASTE MINIMISATION

Waste minimisation extends to every stage of our operations - from what we purchase to what we serve. If not managed properly, waste adds up, and can have a long-term impact on the environment. That's why environmentally responsible waste management practices (reducing, reusing, recycling and composting) are standard procedure for us every day. This include plate waste; raising awareness of portion sizes and serving customers the appropriate amount of food that they intend to eat in order to reduce waste on the plates.

Our focus on waste minimisation enables us to reduce our environmental impact and decrease the overall cost of waste disposal. Whether it's efficient planning for exactly the right amount of food to purchase, or recycling and composting waste, we minimise our environmental footprint and demonstrate our commitment to sustainability.

## SPOILAGE

We use methods to ensure that we are utilising as much of our ordered produce as possible. This includes...

- **Ordering the right amount of produce at the right time for forecasted production, utilising the whole animal or vegetable product**
- **Using pickling, vacuum packing and preserving techniques to extend the life of the fresh produce**
- **Using sealed glass jars and Tupperware to store foods before chilling to avoid degradation whilst cooling**



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### PRODUCTION WASTE

We are reducing our production waste by ordering fresh produce in smaller batches and cooking it as late as possible. We are also cooking smaller batches overall to reduce the amount of food leftover. Finally, we are following the cooking methods of our recipes carefully to avoid burning or overcooking foods which consequently have to be destroyed.

### RESPONSIBLE SOURCING

We are focused on finding ways to buy more local, seasonal and responsibly raised, grown and sourced products. This approach to purchasing strengthens local and global economies and improves the health and well-being of people and animals.