

Cooking for the Planet: Minimising Waste

#10 Project: Food Waste



Goal: Reduce food waste by 20% compared to 2024 baseline. Reduce food waste across all sites to under 15% by end of 2026 through data-driven strategies.

In early 2024, we launched a food waste reduction project, developing a unique data collection system and a Power BI dashboard to analyse waste patterns. This system has allowed us to track the total weight of food waste, as well as identify key trends and areas for improvement. We are actively collaborating with front-of-house and back-of-house teams to continually refine this project. Over time, we will expand the project to cover a wider range of client sites.

Objectives:

Data Accuracy and Completeness:

Fix root problems in BOH and FOH to ensure accurate data collection of weight.

Implementation:

Implement project across all client sites.

Communication both Internally and Externally:

Develop a clear communication strategy to inform and engage internally, and effectively communicate the value proposition to clients to gain their support.

Project Team:

Sustainability Manager

Operations Manager

Business Support Manager

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#11 Project: Recycling



Goal: Maintain and try to keep recycling rates to at least 55% (excluding food waste) through effective waste segregation.

In March 2024, we launched a waste segregation project in our central production kitchen, including a waste awareness day and integrating waste training into employee onboarding. While initial engagement was promising, subsequent data revealed a decline in recycling rates.

This project aims to re-engage our kitchen staff, re-emphasise the importance of proper waste segregation, and re-establish the high levels of recycling achieved during the initial phase of the project.

Objectives:

Maintain High Recycling Rates:

Ensure the kitchen team consistently prioritises recycling over general waste disposal.

Deepen Recycling Knowledge:

Further educate chefs and kitchen porters on proper waste segregation practices and the importance of recycling.

Develop a Culture of Sustainability:

Foster a culture where effective waste segregation becomes an automatic and embedded practice within the kitchen team.

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#12 Project: General Waste



Goal: Reduce general waste by 20% per meal (monthly target: under 0.06kg per meal).

In March 2024, we launched a waste segregation project in our central production kitchen, including a waste awareness day and integrating waste training into employee onboarding. However, recent data analysis revealed an increase in general waste and a decline in recycling rates.

This project aims to re-engage kitchen staff, reinforce waste segregation best practices, and re-establish the high levels of recycling achieved during the initial stages of the project which in turn decreased our general waste.

Objectives:

Waste Monitoring and Analysis:

Complete data analysis on general waste monthly.

Supplier Collaboration:

Collaborate with key suppliers to reduce packaging waste

Internal Improvements:

Look at opportunities to reduce the use of blue roll and single use plastics.

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#13 Project: Paper



Goal: Significantly reduce paper consumption across our central production kitchen and finance office by implementing digital solutions.

To minimise our environmental impact, we are actively reducing paper consumption across all departments. Each department is identifying and implementing strategies to reduce paper usage within their respective areas. We are currently exploring alternative digital systems for managing health and safety procedures, aiming to reduce reliance on paper documentation. Monthly paper usage is being tracked across all departments to monitor progress and identify areas for improvement.

Objectives:

Implement alternative systems

Successfully transition to digital systems for at least one key paper-based process

Monitor:

Monitor paper usage monthly.

Communicate and create awareness:

Have open conversation with teams to tackle the usage of paper and brainstorm solutions.

Project Team:

Sustainability Manager

Kitchen and Office Administrator

Head of Finance