



## ***The Bottom Line on Food Waste***

### ***SAVE MONEY***

- Cut disposal costs
- Reduce over-purchasing costs
- Increase employee efficiency & morale
- Stretch your inventory

The [University of Texas](#) has reduced food waste by approximately **48%** by instituting a trayless dining program.

[Save Mart Supermarkets](#) of California has saved **\$10.5 million** in a year by implementing a comprehensive program including source reduction.

[Itasca Medical Center](#) in Grand Rapids, MN is saving an average of **10,700 pounds** of food waste and **\$11,030 annually** from *source reduction alone*.

### ***REDUCE WASTE***

By addressing food source reduction, you will be directing a higher percentage of your food to hungry, paying customers and **saving a valuable resource** at the same time.

### ***SAVE RESOURCES***

There are many inputs to grow food, including **water, fertilizers, pesticides, and energy**. By conserving food, you are also conserving the resources that went into growing it. Less food being wasted also means **less food composted or landfilled**.

### ***REDUCE YOUR FOOTPRINT***

**14% of total greenhouse gases** in the United States are associated with growing, manufacturing, transporting, and disposing of food. Landfilled food accounts for **22% of US emission of methane**, a very potent greenhouse gas.

### ***ELEVATE YOUR REPUTATION***

A [Chicago Study](#) showed that **60% of customers** were more likely to choose a restaurant that recycles, and **51% were willing to pay a little more** for it.

# ***HOW TO PREVENT FOOD WASTE***

## **STEP 1: Assess Your Food Waste**

- Measure and track the amounts, types, and reasons for food waste in order to understand how and why food waste is generated, help create targeted food waste prevention strategies, and set a baseline for measuring your diversion rate and savings.
- Use tracking tools, including waste logs, cost calculators and software.

## **STEP 2: Reduce Food Waste in the Kitchen**

- Reduce over-purchasing through guidelines, policies, systems and training.
- Reduce prep waste and improper cooking by focusing on such things as knife skills, batch sizes, pre-cut food usage, and training.
- Re-use excess food in other menu items such as soups, sauces, croutons and entrees.
- Implement Optimum Storage Practices such as rigorous inventory tracking to ensure that older products get used first in order to reduce spoilage.

## **STEP 3: Reduce Plate Waste**

- Modify menu items to reduce food that is more commonly uneaten or sent back.
- Modify serving sizes and garnishes to reduce waste and use ask-first policies for sides. This can allow moderate price reductions that increase customer satisfaction while increasing profit.
- Post signage at buffets that encourage customers to take only what they will eat.
- Going trayless at self-serve establishments has produced significant savings.

# ***HELPFUL RESOURCES***

## **EPA Sites**

- [Food Waste Reduction and Prevention](#)
- [Food Recovery Challenge](#)

## **Tools for Tracking Food Waste**

- [Waste Audit Log](#)
- [Food Waste Calculator](#)
- [LeanPath](#) (EPA recommended)

## **Training Resources**

- [Sustainable Food Management Webinar Series](#)
- [Food Scraps Management Page](#)

## **How-To Guides & Articles**

- [Putting Surplus Food to Good Use](#) (EPA guide)
- [Blog with Detailed Examples](#)

## **Case Studies**

- [Harvard](#)
- [University of Texas](#)
- [Hannaford Supermarkets](#)

## **Overview Presentations**

- [Food Waste Alliance Overview](#)
- [FoodShift Austin Homepage](#)