The Food Waste Audit

The FoodSave team monitored kitchen waste using the Winnow’s Waste Monitor System for four weeks. As a part self-service canteen, the main sources of waste at the restaurant were prepared-not-served and plate waste. Using Winnow’s system, which required minimal time input and caused no disruption to service, The SRA, Winnow and Friends House reviewed results weekly, identifying waste reduction actions.

Reaping the Benefits

During the course of Friends House’s waste audit, food waste as a % of sales fell from 4.8% to 2.6%, with prepared-not-served waste falling by an impressive 94% after reducing batch cooking production sizes towards the end of service. Overall food waste by weight and value fell by 48% over the course of the month. Friends House involved customers in reducing plate waste by encouraging them to only take what they will eat. The forecasted savings from these actions are £2,929 per year.

Top Tips for Reducing Food Waste

Kitchen waste

- Reduce batch preparation sizes on high value products towards the end of service periods to avoid prepared-not-served waste
- Consider reusing trimming waste in soups or stocks

Plate waste

- Involve customers in reducing food waste - this is also a great way to shout about being sustainable