



Foxlow

About the business

The younger sibling of an SRA founding member Hawksmoor, Foxlow is a neighbourhood restaurant located on St. John Street, Clerkenwell. Its eclectic menu changes weekly, serving slow-smoked and charcoal-grilled dishes as well as inventive bar snacks. FoodSave turned out to be “a real revelation” for Foxlow after some initial scepticism as, being very tuned into their sustainability already, they were already fairly confident in keeping their food waste to a minimum.



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FoodSave completely changed the way I view food waste and has made all of us a lot more conscious of our responsibilities when it comes to reusing and recycling food. I can't think of many food businesses which wouldn't benefit from the detailed analysis we were provided with.

Liam Davy,
General Manager

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The Food Waste Audit

This FoodSave programme ran for just over a month. The FoodSave team monitored all food waste using Winnow's Waste Monitor System, including inventory spoilage, preparation waste, and customer plate waste. The FoodSave team met with Foxlow weekly to review the results and identify actions for waste reduction. There was a tremendous effort from the Foxlow management team in engaging with staff to minimise avoidable food waste. A strong feature was the positive communication amongst the whole kitchen team so that everyone was aware of which ingredients needed to be prioritised and used up.



Reaping the Benefits

Foxlow generated massive savings across all food waste streams thanks to FoodSave. A saving of £494 was made over five weeks, equalling **£27,203 of savings per annum** when adjusted to change in sales. The biggest savings during the audit were in customer plate waste, which fell from £612 to £163. In terms of weight, total savings of **4.69 tonnes annually** were achieved. The largest reduction in weight was in prepared not served waste and waste per cover fell from 260g to 186g, an impressive improvement.



Top Tips for Reducing Food Waste

- ✓ Refine and adjust ordering practices (e.g. looking into a different suppliers that can offer flexibility in supply day and volumes)
- ✓ Use daily seasonal fish specials to use up any fish surplus
- ✓ Engage and inspire chefs to utilise trimmings such as fresh herb stalks as much as possible to make stock, soup, sauces
- ✓ Avoid over preparing staff food and find out how many people to prepare for in advance
- ✓ Measure out sauces using cups to ensure equal portion sizes
- ✓ Communicate and recommend to customers how much they should order based on the appropriate portion sizes

www.foodsave.com



Reduction in
food waste
per year

4.7 tonnes

Savings per year

£27,203