



The Roebuck

About the business

The Roebuck pub in Borough is tucked away at the leafier end of Great Dover Street. With a Twitter tagline of “local brews and sustainable chews”, The Roebuck has formed bountiful relationships with their local suppliers to produce seasonal menus (concentrating on sustainability). Waste conscious food preparation was already built into ways of working, however FoodSave was seen by the Roebuck team as a great opportunity to identify where further improvements could be made.



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As a chef it really helped to reaffirm that sustainable ways of working in the kitchen have a tangible impact on the bottom line - being sustainable helps save money!

**Jareth Mills,
The Roebuck
Head Chef**

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The Food Waste Audit

The FoodSave team monitored kitchen waste using the Winnow Waste Monitor System for four weeks. During the audit all food waste was measured including inventory spoilage, preparation waste, and plate waste. Using the system required minimal time and caused no disruption to service. The FoodSave team met with The Roebuck weekly to review the results and identify actions for waste reduction. The heightened staff awareness of food waste meant that everyone got involved in identifying opportunities for waste reduction. As a result, The Roebuck are continuing to discuss food waste in team meetings, review key sources of leftovers with staff and evaluate portioning of those menu items to reduce waste.



Reaping the Benefits

The four-week programme produced forecasted savings from avoided food waste of £2,324, preventing 1.8 tonnes of food waste and 3 tonnes of associated packaging annually. Plate waste represented over 80% of total food waste, and fell by 16%. This has had a positive effect on both the environment, bottom line and customer satisfaction, as the Roebuck Management Team state, “As well as less environmental impact we have happier customers through offering more thoughtful portion sizes we are not only reducing our waste, but allowing healthier options for our customers along with more choice”. The learnings for the project have emphasised the need to review food waste regularly and build it into the business’s ways of working.



Top Tips for Reducing Food Waste

- ✓ Offer customers a choice of portion sizes on popular menu items and burgers without the bun as a lighter option
- ✓ State on the menu that you offer takeaway boxes for customers’ leftovers
- ✓ Use trimmings to develop new dishes for the menu such as chicken goujons, and soups and stock made from excess vegetable trimmings
- ✓ Experiment with reuse opportunities for common leftovers, especially Sunday roast items
- ✓ Focus on how to utilise everything in the kitchen, even the smallest food items, e.g. saving lemon seeds for the pectin to use in homemade jams and marmalades instead of buying in pectin powder
- ✓ Reduce batch preparation size in order to reduce overproduction if demand is lower than previously forecast
- ✓ Work with suppliers to reduce their wastage
- ✓ Get the team involved to think creatively about how to reduce food waste
- ✓ Build food waste into ways of working to raise awareness to both staff and customers

www.foodsave.com



Reduction in
food waste
per year

4.8 tonnes

Savings per year

£2,324.00