



Guardians of Grub – Operator Business Partner – How to get involved

If you're the owner of or employed by a business that serves food, this guide to getting involved in Food Waste Action Week is for you. Choose the level of support that suits your organisation.

Level of support	GOOD Become a supporter	BETTER Take action	BEST Share your success
Guardians of Grub engagement	In the run up to and during Food Waste Action Week (1 st – 7 th March):		
	<p>Sign up to receive newsletters and latest news about the campaign on www.guardiansofgrub.com</p> <p>Use our Cost Saving Calculator to see how much money, food and carbon emissions you could save.</p> <p>Take our 15-minute Cost Saving Skills Course to get the skills you need to target, measure and act on reducing wasted food.</p>	<p>Take the pledge to show you are a Guardian of Grub.</p> <p>Measure food waste at one or multiple sites for four weeks using the Tracking Sheet and add data to the Tracking Calculator. Share your results confidentially by sending them to guardiansofgrub@wrap.org.uk</p> <p>Share ideas within industry/ groups and create dialogue via online channels e.g. LinkedIn.</p>	<p>Sign up to the free Guardians of Grub: Becoming a Champion online learning course to develop your skills to fight food waste across your business.</p> <p>Provide a minimum of one case study of your activity to WRAP to support the activity calendar.</p>
Internal comms	In the run up to and during Food Waste Action Week (1 st – 7 th March):		
	<p>Encourage your sites and staff to use the Guardians of Grub tools and get involved with the Week by including the 'how to get involved in Food Waste Action Week' copy in internal comms and on intranets.</p>	<p>Encourage your sites and staff to use the Guardians of Grub tools, such as the Cost Saving Skills course and get involved by including the 'how to get involved in Food Waste Action Week' copy in internal comms and on intranets.</p>	<p>Celebrate success with colleagues and demonstrate the actions you take to reduce the amount of wasted food. Consider chef top tips sharing / cooking masterclasses with staff and onsite customers. Use #FoodWasteActionWeek and #GuardiansOfGrub to join the conversation. Encourage staff and colleagues to say they are a Guardian of Grub externally e.g. social media</p>
External comms	During Food Waste Action Week (1 st – 7 th March):		
	<p>Share what you are doing during the Week with your customers through social media posts, including directing them to www.lovefoodhatewaste.com/fwaw.</p>	<p>Share your support for the Week on social media using Food Waste Action Week copy, and describe the actions you're taking on food waste with Guardians of Grub tools</p>	<p>Share your support for the Week on social media, using Food Waste Action Week copy, describe the actions you're taking on food waste with Guardians of Grub tools, and share monthly follow ups on your progress post-Food Waste Action Week.</p>

JOIN US TO RISE UP AGAINST FOOD WASTE

