



Long and short copy

LONG COPY

Calling all Guardians of Grub

Did you know that food waste contributes to climate change? In fact, 30% of man-made global greenhouse gases are created from the production and consumption of food, and there's never been a better time to take a stand and stop it going to waste. In the Hospitality and Food Service sector, 1.2 million tonnes of food are thrown away every year, and 75% of that could have been eaten. Wasted food costs our industry £3.2 billion every year.

During Food Waste Action Week – taking place from 1st to 7th March 2021 – WRAP is calling on citizens and businesses of the UK to take action. We all have a role to play to value our food and stop it from being wasted. The week of activity will raise awareness of the impact that wasting food has on the planet.

UKHospitality CEO, Kate Nicholls, says: *“WRAP have done some fantastic work in recent years to highlight and tackle the problem of food waste in the hospitality sector. This is a hugely important issue for businesses, individuals and for us all as a society. Tackling food waste will be a major step in addressing climate change, which is arguably the single biggest issue of our time. Guardians of Grub is a great initiative, highlighting the issue of food waste and providing solutions to tackle it. Even during this time of crisis in the hospitality sector, food waste reduction is important, not only for its environmental benefits but also in protecting businesses financially. We will continue to enthusiastically support WRAP and encourage you to get involved with Food Waste Action Week and the Guardians of Grub Campaign this year. We recommend that all hospitality businesses utilise the tools that WRAP has made available to monitor and reduce their food waste.”*

Join the Guardians of Grub and the conversations about wasted food:

If you're new to tackling wasted food, try our [Cost Saving Calculator](#) to see what you can save – it couldn't be easier.

[Take the pledge](#) to become a Guardian of Grub today.

If you are ready to get going now, find out exactly how you can Target, Measure, Act on your site to start saving today with the Guardians of Grub [Cost Saving Skills Course](#) – a 15 minute online course to show you how to start measuring wasted food.

Already measuring wasted food? Rise up and [Become a Champion with Guardians of Grub's online course](#) that will take your food waste reduction skills to the next level.

Step up to the plate by encouraging your staff and customers to visit lovefoodhatewaste.com to find out how they can reduce the amount of food they waste at home.

Chef Adam Handling says: *“I'm so excited to be supporting WRAP's first ever Food Waste Action Week to help spread awareness of our wasted food and how it's impacting our environment. It's an issue that has always been close to my heart when running my restaurants, and I'm really looking forward to sharing some of my tips for reducing food waste as part of this campaign, both for inspiring home cooks and for other bar and restaurant owners. As a population, we waste so much food needlessly when all it takes is a bit of creativity to turn ingredients that may have been thought of as waste into delicious meals! That's why this campaign is so important, so that we can all learn more and play our part in the food waste fight.”*

Peter Ducker FIH, CEO, Institute of Hospitality, says: *“The Institute of Hospitality has been committed to supporting our members to combatting food waste and making a positive impact on profits and the planet. We fully support WRAP's Guardians of Grub campaign and tools which help our sector to develop skills on*



taking action, and we encourage our members to get involved with the UK's first Food Waste Action Week 1st to 7th March 2021."

Juliane Caillouette Noble, Managing Director, Sustainable Restaurant Association, says: *"Creating a week in the calendar dedicated to reducing food waste is long overdue. We wholeheartedly support Food Waste Action Week and would urge all foodservice businesses to take this opportunity to tool up with WRAP's excellent Guardians of Grub resources so they maximise the amount of food they feed people and not bins, while minimising costs and their impact on the planet."*

So rise up and pledge your allegiance to the Guardians of Grub at the website www.guardiansofgrub.com and join us; the carers, protectors and defenders of food, to make sure we stay on top of the challenge for good.

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Let's make a stand together this Food Waste Action Week, so we can all help save food, our profits and the planet.