

Brought to you by:

wrap



GUARDIANS — OF GRUB —

2021 Case Study

WHAT IS GUARDIANS OF GRUB ALL ABOUT?

Guardians of Grub is a campaign developed by WRAP, designed to reduce the 1.1million tonnes of food thrown away by the hospitality and food service industry each year. 18% of food purchased by the hospitality and food sector is being thrown away, resulting in unnecessary greenhouse gases being released into the atmosphere, contributing to climate change.

The Guardians of Grub campaign has been designed to raise awareness through various resources, including dedicated learning modules on the online platform. The project was designed to collect food waste data over an eight week period to identify opportunities to prevent food from being wasted and to develop these skills beyond the campaign.



WHERE DOES THE ADVICE IN THE CAMPAIGN COME FROM?

WRAP has years of experience in helping food businesses reduce the amount of food they waste, which has enabled them to identify the ways in which food is commonly wasted and target these areas for the most effective results. This campaign includes contributions from FoodSave (London), Manchester Met University and Love Food Hate Waste (New South Wales, Australia).

HOW DID WE GET INVOLVED?

Our teams got involved in a number of learning modules on the Guardians of Grub e-learning platform, known as 'Becoming a Champion'. The modules on this course were designed to help colleagues understand the food waste problem, how to set a food waste reduction target, how to measure wasted food and to understand how to take action.

Following this, our nominated Guardians of Grub entered food waste data from their site into the online food waste measurement tool, over an eight week period. The tool provided an insight into the number of covers, preparation waste, spoilage waste, plate waste and other food waste collected from each site on a daily basis.



8 sites

3 sectors

32 individual users

38 complete learning modules



Due to the on-going pandemic, some of our contracts had a limited ability to take part. Nationwide lockdowns have meant that there have been less customers across all of our sites, therefore we have had to adjust our food preparation practices in order to meet reduced demand. In some cases, there has been no cooking on site.

Our participation has been adjusted for each site location depending on the challenges that they have faced. For example, one of our B&I contracts used the pilot for learning modules only, in order to raise awareness of food waste, increase engagement across the team and prepare them for reducing food waste when they reopen.





OUR GUARDIANS



FINANCIAL SERVICES SITE LONDON

Led by Dimitrios, General Manager at this busy business and industry contract, many benefits were seen from taking part. During the campaign, Dimitrios found that the awareness of food waste within his team rose. Particularly impressive was the improved communication between the front of house and back of house colleagues, which ultimately achieved an overall reduction in food waste of around 42kg.



TOO GOOD TO WASTE

Carefully crafted food is far too good to waste. It should be cherished and savoured. Be a food saver and let's make sure we feed people instead of bins.



INCREASE PROFITS

Don't let food waste eat away at your profits. Keep track, take stock, crunch the numbers, be dedicated and save our food.

Due to the increased awareness of food waste on site, Dimitrios and his team started working in collaboration with Olio, to ensure surplus food was not wasted. Using the small amounts of food left over, such as pasta, cooked veg and rice, the chefs created dishes and donated them to the community through Olio.





OUR GUARDIANS



BT DISCOVERY, PLYMOUTH

General Manager Carl Perkins, with help from Stephanie Davies and Samuel Mortimore, led the team at BT Discovery on their Guardians of Grub journey.

Every Monday, Carl led a meeting to review the previous weeks food waste and how the amount of food waste can be reduced during the week. Chefs Stephanie and Samuel came up with some very innovative menu items (pictured) using food that might otherwise be wasted.



INCREASE YOUR SKILLS

When it comes to food, use everything, waste nothing. Use every drop of your smarts and every ounce of your skills to make sure food stays food.

One of the challenges that Carl and his team had to overcome was the requirement for them to absorb stock from closed sites. This presented a possible high wastage situation, but with help from Stephanie and Samuel, they ensured that menu planning included this excess stock to minimise food waste.

The team at BT Discovery have learnt a lot from this experience; talking about food waste each week, not over ordering, being more mindful of use by dates, learning the importance of reducing food waste and more.





OUR GUARDIANS



LLOYD'S

Led by General Manager Nicole Bunting, the team at Lloyd's have really enjoyed being part of the Guardians of Grub campaign with Simon Turton (pictured) really championing this on site.

The Guardians of Grub campaign has brought food waste to the forefront of the agenda in daily briefings and weekly meetings at Lloyd's, so much so that Simon is chasing the Executive Chef around ensuring the waste has been collated and entered. Simon is also mentoring some of the Chefs on wastage and making them aware of it.

Simon recently visited The Asparagus Farm and produced a dish with no waste (pictured). Using the knowledge attained through the Guardians of Grub campaign, Simon was able to use all parts of the asparagus and bone marrow to create a delicious dish.



SAVE MONEY

With food waste costing our industry £3.2 billion every single year, we need to cut it out of our business.



LOVE FOOD

For all the food lovers out there, let's make the most of every ingredient.

Hang on to those stalks, stop throwing away those stems and keep food... food.



OUR GUARDIANS



LINKLATERS

Led by Joanne Calvert, General Manager of Linklaters, and supported by David Thorpe (pictured), the team introduced a waste segregation system to organise waste by spoilage, preparation and plate waste. This enabled the team to scrutinise their waste and identify the causes of the problem, leading them to re-assess their methods of ordering, storage, menu design, staff skills, portion size and customer engagement.

John Price, the Head Chef of Linklaters said that the campaign was taken very well by both front of house and back of house teams.



The team have shown a great deal of dedication to reducing food waste by learning, engaging and applying the new procedures, introduced as part of this campaign.



HELP THE CLIMATE

It takes an enormous amount of time, resources and energy to produce our food. And then our industry wastes a million tonnes of it every year. When this waste goes to landfill it produces greenhouse gases, which in turn causes global temperatures to rise.



6 WAYS TO SAVE FOOD



SPOILAGE

SMART ORDERING

Check your stock and purchase only what you need. Support local – you'll get fresh seasonal produce that lasts longer. Many of our suppliers work on a consortium basis, meaning that much of our produce is locally sourced.

STORAGE

First in, first out! Store newer items at the back to ensure older items are used first. Label and date new supplies as they come in. Use airtight containers to keep ingredients fresh – or freeze them.

PREPARATION

SMART MENU

Explore ways of using the same ingredients for different dishes. Use cooking methods for meat, fruit and vegetables and herbs that make the most of ingredients. Be creative by using leftover ingredients and offcuts.

SKILLS

Empower staff and train them on how to throw away less food safely. Review preparation schedule and food handling procedures. Remove less popular or time consuming dishes from your menu.

PLATE

SIZES

Where possible, offer small, medium and large portion sizes to cater for different customer needs. Allowing the customer to choose their side dish options as well as offering takeaway doggy bags for leftovers, also reduces food waste.

SERVICE

Let your customers know about the work you are doing to save food from being thrown away and ask what they think. Find out what food they don't like and leave it out of their meal.

SUMMARY

Over the pilot period, we found that our site teams were incredibly engaged on the topic of food waste. Despite the challenges of COVID during this time, they all found a way to get involved.

Raising awareness of food waste during regular team meetings has been a common theme with all of our guardians and the simple action of putting food waste on the agenda has proven to be the most important first step. Each site has taken their own circumstances into consideration and all have found at least one initiative to reduce food waste at a local level.

The most important take away is to start talking about food waste with your team.



WHAT'S NEXT?

Although the Guardians of Grub pilot has now concluded, there are still ways to get involved. If you'd like to learn more, simply get in touch with your Elixir representative, with the title 'I'd like to be a Guardian of Grub' and we'll take you through the next steps.

43g of food on average was wasted per cover, but this does not include plate waste, and a total of 1,806kg of food waste was recorded over the pilot period.

