



Partner Blog Post

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[Guardians of Grub](#) is the latest initiative from the people behind Love Food Hate Waste, that's helping the Hospitality and Food Service industry tackle the £3.2billion of wasted food we chuck into the bin every year. That's an average of £10,000 for every outlet in the UK!

Guardians of Grub is not only saving UK businesses a tonne of money, it's helping save the environment too. If wasted food were a country, it would be the third largest emitter of greenhouse gases after China and the US.

And with all UK businesses working towards net zero in the coming years, there's never been a better time to start protecting your profits and the planet.

Guardians of Grub have designed a range of tools with time-pressed professionals in mind to help reduce wasted food. And best of all, it's all completely free.

Start with the Guardians of Grub [[Cost Savings Skills Course](#)], which will teach you and your team the essentials on reducing wasted food in just fifteen minutes.

Once you've completed that, you're ready to take your food waste reduction to the next level. The **Becoming a Champion** e-learning course is a brilliant deep-dive into all the ways you can make sure the food in your kitchens' feeds people, not bins.

You can check out the previous course [here](#), and if you are interested in registering for the Autumn 2022 cohort please email guardiansofgrub@wrap.org.uk

And with either course, you'll even get an official badge of honour that can be displayed wherever you like – from newsletters to social media - a handy way to tell customers and employees alike that you share their values.

To join the growing community of industry professionals who have become certified **Champions**, check out the webinar and course [[here](#)].

But the £3.2billion question is, does it work? And the answer is a resounding 'Yes'. Guardians of Grub has been delivering some astonishing results for businesses across the sector. This is what IHG Hotels & Resorts UK & Ire had to say:

“The ‘Becoming a Champion’ behaviour change course has really helped us to engage our teams on the value of food and reducing the impact of our food, and contributing to our net zero ambitions – protecting our profits, business and the planet.”

But it's not just big businesses who can benefit. The Harrington Arms Pub in Cheshire, cut food waste by 33% and their gross profits are up 6%.

Check out more Guardians of Grub success stories [here](#).

So what are you waiting for?

Guardians of Grub is a growing UK-wide community that's helping our industry at an incredibly challenging time. To keep in the loop on all the clever ways the Guardians can help boost your business, sign up for the newsletter [[here](#)].