

The Restaurant Group: Taking action to reduce plate waste

CASE
STUDY

Background to business

The Restaurant Group (TRG) operates around 400 restaurants and pubs throughout the UK. Brands include wagamama and Frankie & Benny's

TRG aimed to develop a plate waste reduction strategy for the long term to achieve a reduction in plate waste per diner by 2030.

BACKGROUND

After conducting a spoilage, preparation and plate waste audit using the Guardians of Grub Food Tracking Calculator, with the Sustainable Restaurant Association (SRA), The Restaurant Group (TRG) identified plate waste as the source of around 80% of their total food waste. A key objective of this project was to understand if monitoring plate waste and implementing interventions can drive down food waste across the business.

The SRA and TRG worked closely to identify and measure the main waste culprits. The SRA and TRG then designed a number of interventions which were piloted across TRG's brands. Three months later a second audit was conducted to assess the impact of the changes.

LEARNINGS

- Carbohydrates are the biggest cause of TRG's plate waste: chips, rice, and noodles.
- Recipe specifications create accurate portions, adherence to these portions reduces food waste.
- The more teams are engaged in food waste reduction initiatives, the greater the impact.

? **TIP** Use the Guardians of Grub [cost savings calculator](#) to monitor waste and identify your waste hotspots. Make a change, and then measure again to evaluate its impact.

The
Restaurant
Group plc



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