

# Meat Waste in the Hospitality and Food Service Sector

## CHECKLIST

USE THIS CHECKLIST WITH HANDY LINKS TO REDUCE YOUR COSTS AND MEAT WASTE.

### GET CRACKING WITH TRACKING

- ☐ Engage your team, senior management and support functions on why you should be tracking the volume of food waste being generated in your business using the Guardians of Grub [Business Case Template](#).
- ☐ Explore the Guardians of Grub [Free Cost Saving Skills](#) course to gain the tools, knowledge and skills you need to take a stand against wasted food.
- ☐ Start by tracking all the wasted food within your kitchens on the [7 Day Tracker](#), this allows you to see what you really are wasting this tracking sheet also allows you to track meat waste under the other column.
- ☐ Use the [Starter Guide](#) to help you and your team with step-by-steps through the principles of Target, Measure, Act and will give you all the basic information you need to reduce food waste.

### UNCOVER THOSE HIDDEN COSTS

- ☐ Where possible food waste focused technology will help you to drill specifically into meat waste. However you can successfully track all your food waste including meat waste on the [Food Tracking Calculator](#) using the information from your 7 Day Tracking sheets.
- ☐ Use clear bin bags, or containers to collect you meat waste this allows your teams to visually see the quantities being wasted including most frequently ingredients.
- ☐ When it comes to recording the weight of you food waste, digital kitchen scales can be used, but a quick mess free way is tie a knot in your finished clear bin bag and use a luggage scale to record the bin bags weight before its removed from Kitchen.
- ☐ Use the [Stock Control Sheet](#) to help you be aware of the food you already have in your kitchens and its use by dates to help reduce spoilage and overproduction food waste





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### PURCHASING DEFINES THE PATHWAY

- ☐ Purchase only what is needed, do not fall into "larger quantities equal better value " this is false economy unless all of the ingredient is consumed and does not end up as food waste across its production journey. Check out our [Menu Planning Guide](#) to support your kitchens and menu planning.
- ☐ Why not upskill your Chefs and Management teams with the knowledge and tools to drive your food waste reduction strategy to the next level by signing them up to [Becoming a Champion](#) training it is completely free has been developed by industry professionals.
- ☐ The potential of food waste must be considered throughout kitchen processes from smart ordering, production planning, food specifications and even appropriate upselling from of house. Use the 6 Ways to [Reduce Food waste poster](#) as a visual prompt and reminder to your teams.

### CHANGE THE NARRATIVE

- ☐ Chefs need to to create and sell dishes that meet customers' expectations yet use animal based ingredients efficiently and in appropriate quantities that are not likely to be wasted. The [Guardians of Grub Plate Waste Toolkit](#) is full of guidance on what our customers really want and ideas on how you can reduce plate waste and satisfy your customers..
- ☐ There is an opportunity for businesses leadership teams and chefs to outline their position on responsible menus in line with their Sustainability and Net Zero Commitments. The [Guardian of Grub Food Waste Reduction Policy and SOP template](#) can help you to create your own messaging on food waste reduction
- ☐ Communicate these commitments on your socials and on menus. Use the [Love Food Hate Waste](#) branding and campaigns to unite, motivate and inspire citizens to keep food out of the bin.

