

REDUCING MEAT WASTE

HOW TO REDUCE MEAT WASTE WITHIN
YOUR HOSPITALITY AND FOOD SERVICE
BUSINESS



INTRODUCTION

WHY DOES THE HOSPITALITY AND FOOD SERVICE NEED TO ACT ON MEAT WASTE?

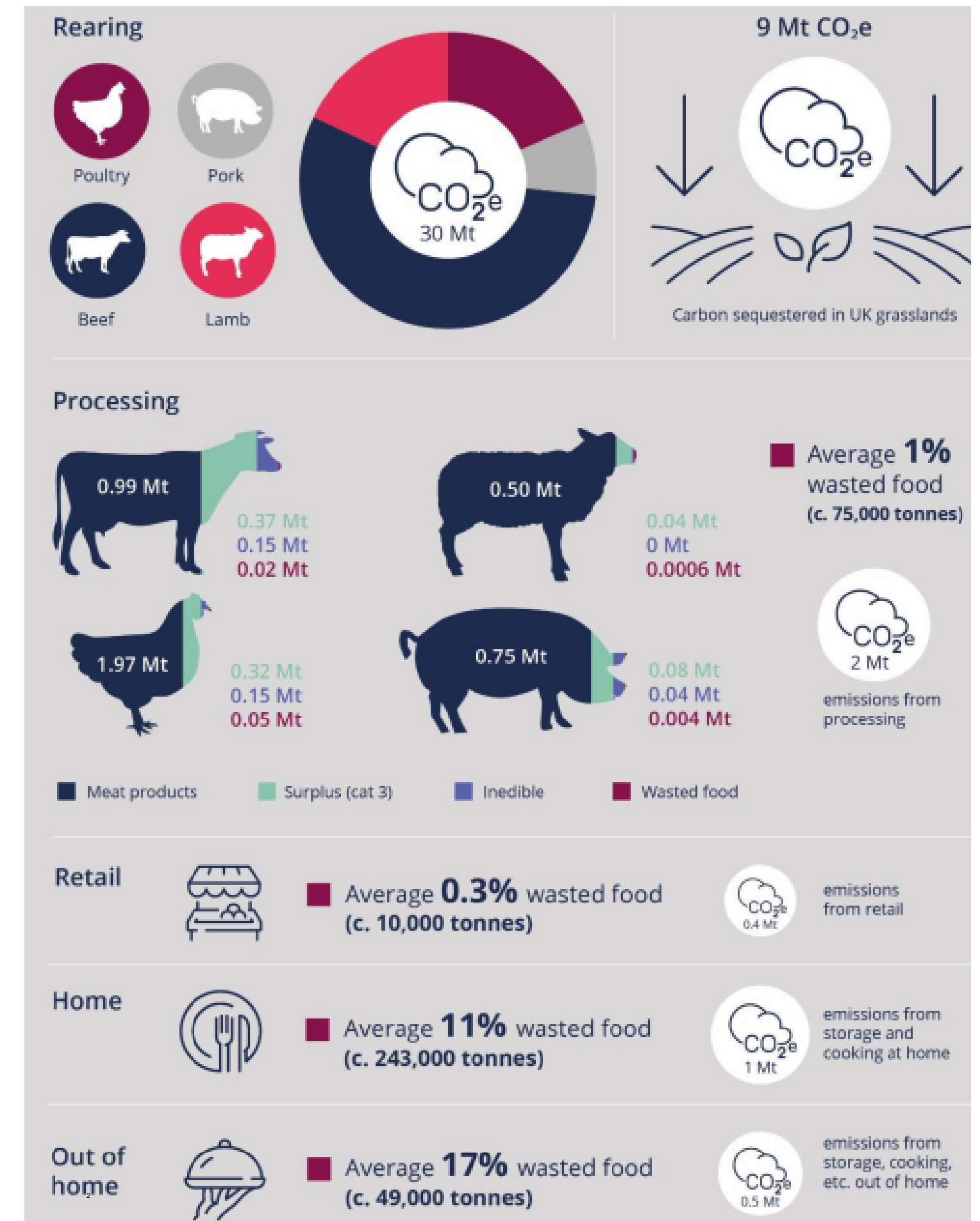
Did you know that the Hospitality and Food Service (HaFS) sector throws away £3.2billion in wasted food every single year?¹

Meat waste has a significant cost not only to our businesses profits but it also has a significant impact on the planet through its greenhouse gas emissions at its different stages of the supply chain and therefore reducing meat waste is a priority for HaFS businesses working towards Net Zero.

To support HaFS and progress [Courtauld Commitment 2030](#) targets, this [Guardians of Grub](#) guide has been developed following an insight gathering project, and highlights examples of meat waste and how to reduce it using practical advice to [TARGET, MEASURE, ACT](#) in order to reduce the amount of meat wasted within their operations.



APPROXIMATE SCALE OF FOOD WASTE AND GREENHOUSE GAS EMISSIONS AT DIFFERENT STAGES IN THE MEAT SUPPLY CHAIN²



Mt = million tonnes CO₂e = carbon dioxide equivalents

GUARDIANS OF GRUB, THE COURTAULD COMMITMENT 2030 AND THE U.N. SUSTAINABLE DEVELOPMENT GOALS

The Courtauld Commitment 2030 is a voluntary agreement by WRAP³ that enables collaborative action across the entire UK food chain to work towards the UN's Sustainable Development Goal (SDG) 12.3.

Our target? A 50% per capita reduction in food waste by 2030.

Guardians of Grub is a campaign brought to you by WRAP and is designed to help the HaFS sector achieve this target. By following the advice in this guide you will be contributing to delivery of the target by reducing food waste from your business.

Find out more about Courtauld 2030 and get involved [here](#).



3. WRAP is a climate action NGO working around the globe to tackle the causes of the climate crisis and give the planet a sustainable future. Established in the UK in 2000; we now work in 40+ countries.

THERE ARE THREE KEY BENEFITS TO REDUCING WASTED FOOD WHICH EACH REPRESENT OPPORTUNITIES FOR YOUR BUSINESS

PROFIT

With 18% of food purchased ending up in the bin, (WRAP), there are significant savings to be made by understanding the causes of this. As well as food costs, you could save on labour and operational costs.⁴

In fact initial research in the hotels sector shows an incredible 7:1 return on investment.⁵ You don't need to invest a lot of cash before you start seeing results either.

There are simple no-cost and low-cost measures you can take today which could make a big difference to your business.

PEOPLE

The [latest research from WRAP](#) shows that climate change is a growing area of concern with the public – this includes your team and customers.

By equipping your teams to save perfectly good food from the bin you'll be aligning with their expectations and actively participating in the fight against climate change.

PLANET

If food waste were a country, it would be the third biggest emitter of greenhouse gases in the world after the U.S. and China.

Large amounts of resources like water, land and energy are used to produce and distribute the food you serve to your customers, so any reduction on the amount of food you waste helps to deliver your journey to Net Zero.

⁴ [WRAP resources reducing food loss and waste](#)

⁵ [WRAP resources reducing food loss and waste /hotels](#)

MEAT WASTE FACTS

IS MEAT REALLY WASTED?

High in value financially, for customers and the planet - the common perception in Hospitality and Food Service sector is that meat is not wasted on any significant scale but evidence suggests otherwise.

According to analysis of meat waste data shared with WRAP from Leanpath, Sodexo UK&I and Chefs Eye Tech, we can clearly see that meat is a consistently wasted ingredient across the HaFS sectors.

Leanpath data was from samples of 100,000s of transactions from EU foodservice sites in the healthcare, hospitality and corporate sectors.

Data supplied from Sodexo UK&I came from its WasteWatch system in March 2022, the sample covered 231 sites, representing 45% of raw material spend.

Chefs Eye Tech data was from a sample segregated into hotels & restaurants and contract catering in the 12 months up to June 2022.

85%

MEAT WASTE COMES FROM OVER PRODUCTION

Chefs EyeTech data found that 85% of meat waste recorded in restaurants and hotels comes from over production.

Global meat consumption has more than doubled in the last 30 years.

Godfray et al, 2018, Meat Consumption, health and the environment, Science 361

Meat waste accounts for 25% of the weight of all food waste in the hotel and restaurant sector.

60% other food waste

40% meat waste

figures supplied by Chefs Eye Tech for 12 months to June 2022

figures supplied by Chefs Eye Tech for 12 months to June 2022

SCOPE 3 EMISSIONS

Reducing meat waste is a direct and measurable way to achieve reductions in Scope 3 GHG emissions.

WRAP

BREAKFAST WASTE

Across contract catering, hotels and restaurants, breakfast was a key source of meat waste, especially pork products such as bacon and sausage that were over produced and also through plate waste.

figures supplied by Chefs Eye Tech for the 12 months to June 2022

LUNCH SERVICE

Data from Chefs Eye Tech and Leanpath demonstrates that during the lunch services within contract catering environments poultry waste was significant through over production.

figures supplied by Chefs Eye Tech and Leanpath

50,000 tonnes of meat are estimated to be discarded in hospitality and food service (HaFS) sites annually.⁽²⁰¹²⁾

WRAP

150 Mt carbon dioxide equivalents

The total carbon footprint of food consumed in the UK. This is equivalent to 30% of the UK's territorial greenhouse gas (GHG) emissions.

WRAP

Over 10% of all meat purchased is discarded every year.

WRAP Meat-in-a-Net-Zero-world-publication

"Meat & Fish accounts for 31% of Sodexo UK&I total Scope 3 Supply Chain emissions, with meat accounting for 92% of this.



GUARDIANS OF GRUB

Guardians of Grub is a campaign by WRAP aimed at empowering professionals across the Hospitality and Food Service industry to reduce the amount of food their businesses throw away.

Since its launch in 2019 Guardians of Grub has engaged a growing number of businesses to protect profits and the planet from the impact of wasted food.



BENEFITS OF SETTING A FOOD WASTE TARGET :



Provides purpose and structure.



Allows you to build an action plan.



Helps demonstrate tangible progress as part of your Net Zero journey.



Enables your business to contribute towards the United Nations Sustainable Development Goal 12.3 Coutauld 2030 and the UK's Food Waste Reduction Roadmap target to reduce food waste by 50% by 2030.



85% OF MEAT WASTE COMES FROM KITCHEN OVER PRODUCTION

Chefs Eye Tech data reports

Where significant amounts of meat are being wasted at the end of service before it has even reached the customer's plates, this is most likely due to over-production.

Production planning is key to ensuring that you have adequate quantities to serve your customers. Measuring what you are

wasting against your production and sold items.

This will provide an informed picture of appropriate quantities and "mise en place" to make rather than falling into the trap of "that's the amount we have always cooked."

OPPORTUNITIES

GET CRACKING WITH TRACKING

Measuring is key to identifying what food you are most commonly wasting in your kitchen. To really understand your food waste patterns we recommend getting a handle on the total amount of food waste being generated.

Food waste can be recorded on the [Guardians-7-Day-Tracker](#) which has space to record: SPOILAGE, PREPARATION, PLATE and OTHER waste, this can be completed by meal service period or for the entire day and has space for you to record meat waste specifically as an area of focus.

Label your bins/containers with what contents you are tracking, at the end of service weigh the contents of the container using kitchen or luggage scales and record on the tracking sheet.

Check out the [Getting Started Guide](#) which will give you all the information you need. It is a good ideal to record quantities of "Hotspot" items such as bacon and sausage if you identify significant waste quantities. You can then compare this against what you cooked and this will help you to forecast more appropriate quantities moving forward.

Use the Meat Waste Checklist to ensure that you are utilising all of the opportunities to reduce the amount of meat waste generated within your business.

INSIGHT

ACROSS CONTRACT CATERING, HOTELS & RESTAURANTS BREAKFAST WAS A KEY SOURCE OF MEAT WASTE

Chefs Eye Tech data reported that across UK contract catering, hotels and restaurants, breakfast was a key source of meat waste especially pork products such as bacon and sausage that were over produced and through plate waste.

“One of the biggest challenges is that people believe they are not wasting food. We need better systems to capture that data. Good data enables businesses to see their behaviour so they realise they have a problem and can make a plan to change it.”

Bob Gordon, Director,
Zero Carbon Forum

MEAT WASTE ALONE MAKES UP 40% FOOD WASTE COSTS.

Chefs Eye Tech data reports

INSIGHT

Meat waste accounts for 25% of the overall weight of food waste but makes up 40% of food waste costs.

Chefs Eye Tech figures showed that although meat is not in isolation the largest food group wasted in terms of weight due to its significant monetary value per gram being when its weight is converted to £ it makes up nearly half of the cost of food waste. Meaning in terms of protecting profits meat waste reduction will have a significant impact.

Many HaFS businesses are unaware of the scale of food waste in their operations, as food waste measurement is not yet a standard industry practice.

When undertaken, food waste tracking reveal the true volumes and costs, both financially and in GHG impacts which are typically underestimated.

“Encouraging chefs to be creative in preventing waste and ways of repurposing food within their kitchens will not only have huge financial implications, but it will play a part in creating a commitment towards Net Zero and safe guarding our planet”



Nick Vadis, Culinary Director,
Compass Group UK&I

OPPORTUNITIES

UNCOVER THOSE HIDDEN COSTS

The majority of meat specific waste data typically come from measurement focused food waste technology such as that developed by Leanpath, Winnow and Chefs Eye Tech, these systems help in really drilling down into the detail across your business but you can still track your food waste impact using the [Guardians-7-Day-Tracker](#) and recording and tracking any improvements in the [Food Tracking Calculator](#) to identify hotspots, these insights can be used to target waste and test the success of interventions.

Meat costs are growing at significant rates >11% increase over the last 10 years⁶ with 1kg of bacon costing over six times as much as 1kg of potatoes,⁷ meat waste can have notable impact on your business' Gross Profit% and overall Profit & Loss.

Meat leftovers can become an expensive cost to your business if they are not responsibly managed and just end up in the bin. Read how [Greene King](#) were able to target this through effective portion controls after identifying it as a hotspot within their kitchens and adjusting their menu planning accordingly. Check out our [Menu Planning Guide](#) to support your kitchens with smart menu planning that can help increase efficiency and reduce wasted food. Why not use our [Stock Control Sheet](#) to support with appropriate purchasing thereby ensuring that over ordering is not contributing to food waste through spoilage.

6. Food statistics in your pocket - GOV.UK (www.gov.uk).

7. RPI: Ave price Office for National Statistics (ons.gov.uk).

“A larger order may offer economies of scale, but oversize packs can result in product being wasted - which negates the saving. So, unless teams are adept at finding ways to use surpluses, order only what is needed.”



Mike Hanson, Director of Sustainability,
Westbury Street Holdings (WSH)

OPPORTUNITIES

PURCHASING DEFINES THE PATHWAY

Don't be persuaded to buy more meat than you need. Sites often purchase more meat than they need for example purchasing a 5kg pack rather than a 3kg pack because the supplier is offering a 5% saving on cost per kg. This is only a financial saving if the additional meat is used and does not end up as food waste through over-production, buffet or plate waste. Conscious considerations are important when it come to the ordering process. WRAP's [6-Ways-To-Save-Food Poster](#) is a great visual prompt, why not put it up in the chef's office where they input their orders.

Kitchen Skills

Where possible upskill your chefs with skills in butchery to make the most of your meat. This encourages more creativity, flexibility and yield on meats from whole carcasses. Creativity can lead to the purchase of cheaper cuts, saving costs as well as meat in the supply chain, reducing the volume in the waste stream.

Spoilage

Say goodbye to spoilage. By understanding what you purchase, produce, sell and waste you can create an effective production plan that ensures that the opportunities for food waste to occur is controlled Guardians of Grub [Becoming a Champion](#) free course will provide your team with the knowledge and resources to implement a food waste reduction plan into your business.

Redistribution

Consider redistribution for surplus food within your operations where you are unable to utilise the ingredients within your organisation. [WRAP's Redistribution Resource Hub](#) provides practical support .

OVER 10% OF ALL
MEAT PURCHASED IS
DISCARDED EVERY YEAR.

[WRAP GHG Emissions technical report](#)

Engage your supply chain. Industry insight indicates that rejected products are usually refused or returned by customers because of poor quality, rather than poor cooking. Products that are rejected at delivery or returned by customers are generating waste and potentially duplicating its environmental impact. The business will lose efficiency and profit due to the time invested in preparing a replacement.

HaFS procurement teams should engage with the supply chain to understand the opportunities to reduce supply chain waste.

INSIGHT

WRAP ESTIMATES THAT AROUND
380,000 TONNES / YEAR OF THE MEAT
INTENDED FOR CONSUMPTION IS
NEVER EATEN

This accounts for circa 10% of total purchases, and the greenhouse gas (GHG) emissions associated with producing this amount to more than 4 million tonnes CO₂equivalents. Much of this is discarded after purchase i.e. it doesn't even make it to the plate.⁸

48% OF CUSTOMERS SAY PORTION SIZE IS THE MAIN REASON FOR LEAVING FOOD.

WRAP Citizen food waste attitudes and behaviours out of home

INSIGHT

WRAP RESEARCH INTO THE ATTITUDES AND BEHAVIORS OF CITIZENS EATING OUT OF HOME SHOWED THAT ALMOST HALF OF PEOPLE LEFT FOOD ON THEIR PLATE WAS DUE TO PORTION SIZE WITH 11% SAYING THEY LEFT MEAT/FISH.

63% said that they were bothered by food uneaten out of home, the main reason why citizens were bothered is that it is a waste of their own money with just less than half citing the environmental impact of food waste.

Portion size is a challenge to ensure that the perception of value for money and quality is balanced. But research shows lack of information provided to customers about how much food is included in each dish, and portions being larger than expected was the main reason for leaving food uneaten.

Why not offer different portion sizes or add sides separately.

Empower front of house staff, consider bundling questions around portion size in with existing service scripts.

Let your customers know about your Net Zero commitments by writing a mission statement. This can help to act as a guide when talking to them in different scenarios - for example, menus and social posts.

OPPORTUNITIES

CHANGE THE NARRATIVE

When it comes to innovation and menu development, chefs and marketing teams need to create and sell dishes that meet customers' expectations. They need to be satisfying dishes yet use animal products efficiently and in quantities that aren't likely to be wasted. The main reason stated by citizens for leaving food uneaten was the portion size. WRAP's [Plate Waste Toolkit](#) is full of guidance and information on what our customers really want.

There is an opportunity for business leadership teams and chefs to outline their position on responsible menus in line with their Sustainability and Net Zero Commitments. This can be achieved by using the [Guardians of Grub Food Waste Reduction Policy and Standard Operating Procedure \(SOP\) template](#) to help you to create your own messaging on food waste reduction.

Michelin Star Chef and Guardian of Grub Adam Handling talks about how you can use the whole ingredient in your recipes by thinking outside the box [in this short video](#).

WRAP also has a citizen facing brand, [Love Food Hate Waste](#), which runs campaigns and works with a wide range of partners to unite, motivate and inspire citizens to keep food out of the bin.

QUICK HINTS AND TIPS TO REDUCE MEAT WASTE IN YOUR BUSINESS

"Rhythm and routine can sometimes mean that your team prep food quantities based on what they have always done rather than what is actually needed. Data shows that this particularly occurs at breakfast service with bacon and sausages often ending up as food waste. Review your sales, your production numbers and what is ending up as food waste, with these figures you can communicate and engage with your team to ensure they understand production numbers for the day."

"Order only what you need, check your fridges, freezers and stores before you place your orders, looking out particularly for short date meat items."

"Monitor the food being left on customer's plate, this will give you really great insights not only into what you customers do and don't like but it also will give you a feel for appropriate portion sizing. "

"Meat products are some of the most valuable ingredients in monetary terms and their environmental impact, treat them as such! educate and empower your team to respect the value of food."

"When preparing your "mise en place" only take small quantities of meat ingredients out of storage at a time, this can significantly reduce the amount of meat waste generated during service. "

"If it's buffet service hot hold your meat dishes in an oven where possible and decant smaller portions on to counters, this gives you more control on the temperature."

"Where you can purchase the less popular cuts of meat, the benefits include cost savings and fabulous flavour. This will also have a positive impact through out the supply chain ensuring the whole carcass is sold and the less popular cuts are not just considered a by-product and wasted. "

"Communicate with you suppliers/ procurement team if the pack size of your meat products is impacting the amount of waste you are generating. They need to be made aware in order to be part of the solution ."

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We hope this guide has given you the tools and knowledge to support you reduce the amount of waste generated within your business.
But if you have any questions or insights you’d like to share, you can contact us :

guardiansofgrub@wrap.org.uk

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Don't forget to tag us on instagram and facebook

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Guardians of Grub website: [Rise up against food waste](#)

Rise up against food waste and complete our free 15 minute course:

[Cost Saving Skills Course](#)



GUARDIANS
- OF GRUB -



The Waste and Resources Action Programme (which operates as WRAP) is a registered UK Charity No .1159512

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