

Hospitality and Food Service Action Plan

UK Food Waste Reduction

Roadmap

A thick yellow line starts to the right of the word "Roadmap", extends horizontally, then curves downwards and to the left, forming a large, rounded shape that spans across the middle of the page.

This plan defines the actions the Hospitality and Food Service sector will take to help to deliver the UK Food Waste Reduction Roadmap

March 2021

Hospitality and Food Service Action Plan Targets

Key partners

Large Hospitality and Food Service (HaFS) companies committed to Target Measure Act (>250 UK employees)

Government procurement

Trade bodies/
influencers

Largest waste management companies (WMC)

30 HaFS businesses committed to Target Measure Act

Top 3 WMCs commit to providing actual food waste data (consistent with guidelines) to largest HaFS clients

50% have a target and are measuring, reporting and taking action on food waste

Agreement for site food waste measurement to be specified in Government and public catering and waste management contracts

25% measuring food waste across majority of sites

Approach for capturing food waste down the drain agreed

Hospital Food Standards food waste wording for action agreed

50% actively engaged with their staff and consumers on food waste reduction

25 support organisations and influencers (signatories and others) sign up to **Guardians of Grub**.

All raising awareness of food waste with key suppliers



60 HaFS businesses committed to Target Measure Act

75% have a target and are measuring, reporting and taking action on food waste

50% measuring food waste across majority of sites

Food waste to down the drain pilots completed

75% actively engaged with their staff and consumers on food waste reduction

Whole chain food waste reduction plans with 10 suppliers

50% of WMCs commit to providing actual food waste data

WMCs provide food waste prevention advice to HaFS sites

Government/public sector procurement includes actual food waste data as mandatory (including whole chain food waste reduction with key suppliers)

Hospital Food Standards food waste reported

School food waste reduction approach agreed

40 Support organisations sign up to **Guardians of Grub**.

100 HaFS businesses committed to Target Measure Act

100% have a target and are measuring, reporting and taking action on food waste

100% measuring food waste across majority sites

Food waste down the drain being routinely measured

100% actively engaged with their staff and consumers on food waste reduction

All have whole chain food waste reduction plans with top 5 suppliers

100% WMCs providing actual food waste data

WMCs provide food waste prevention analysis as standard to HaFS clients

Regular reviews of data with hospitals, schools and the wider public sector

50 Support organisations sign up to **Guardians of Grub**.

2020

2022

2026

wrap

**Target
Measure
Act**

Hospitality and Food Service Action Plan

Progress - HaFS

Key partners

Large Hospitality and Food Service (HaFS) companies committed to Target Measure Act (>250 UK employees)

✓ Ongoing target

✓ Completed target

Target

30 HaFS businesses committed to Target Measure Act

50% have a target and are measuring, reporting and taking action on food waste

25% measuring food waste across majority of sites

Approach for capturing food waste down the drain agreed

50% actively engaged with their staff and consumers on food waste reduction

All raising awareness of food waste with key suppliers

Progress

34 HaFS businesses are committed to Target Measure Act ✓

60% have a target and are measuring, reporting and taking action on food waste ✓

25% reporting food waste for majority of sites. Ongoing work for actual food waste measurement at site level. ✓

Guidance for Manufacturers developed, further guidance required for HaFS ✓

30% actively engaged with their staff and consumers on food waste reduction ✓

Some awareness raising activities with key suppliers, more to be done. ✓

60 HaFS businesses committed to Target Measure Act

75% have a target and are measuring, reporting and taking action on food waste

50% measuring food waste across majority of sites

Food waste to down the drain pilots completed

75% actively engaged with their staff and consumers on food waste reduction

Whole chain food waste reduction plans with 10 suppliers

100 HaFS businesses committed to Target Measure Act

100% have a target and are measuring, reporting and taking action on food waste

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All have whole chain food waste reduction plans with top 5 suppliers

2020

2022

2026

wrap

Target
Measure
Act

Hospitality and Food Service Action Plan

Progress - WMCs

Key partners

Largest waste management companies (WMC)

✓ Ongoing target

Target

Top **3** WMCs commit to providing actual food waste data (consistent with guidelines) to largest HaFS clients

Progress

2 are committed towards providing actual food waste data to HaFS clients ✓

50% of WMCs commit to providing actual food waste data

WMCs provide food waste prevention advice to HaFS sites

100% WMCs providing actual food waste data

WMCs provide food waste prevention analysis as standard to HaFS clients

2020

2022

2026

wrap

Target
Measure
Act

Hospitality and Food Service Action Plan

Progress - Government Procurement

Key partners

Government procurement

✓ Ongoing target

✓ Completed target

Target

Agreement for site food waste measurement to be specified in Government and public catering and waste management contracts

Progress

Some progress including reference in Hospital Food Waste Review ✓

Government/public sector procurement includes actual food waste data as mandatory (including whole chain food waste reduction with key suppliers)

Hospital Food Standards food waste reported

School food waste reduction approach agreed

Regular reviews of data with hospitals, schools and the wider public sector

2020

2022

2026

wrap

Target
Measure
Act

Hospitality and Food Service Action Plan

Progress - Trade bodies/Influencers

Key partners

Trade bodies/Influencers

✓ Completed target

Target

25 Support organisations and influencers (signatories and others) sign up to **Guardians of Grub**.

Progress

38 Support organisations and influencers (signatories and others) actively engaged with **Guardians of Grub**. ✓

40 Support organisations sign up to **Guardians of Grub**.

50 Support organisations sign up to **Guardians of Grub**.

2020

2022

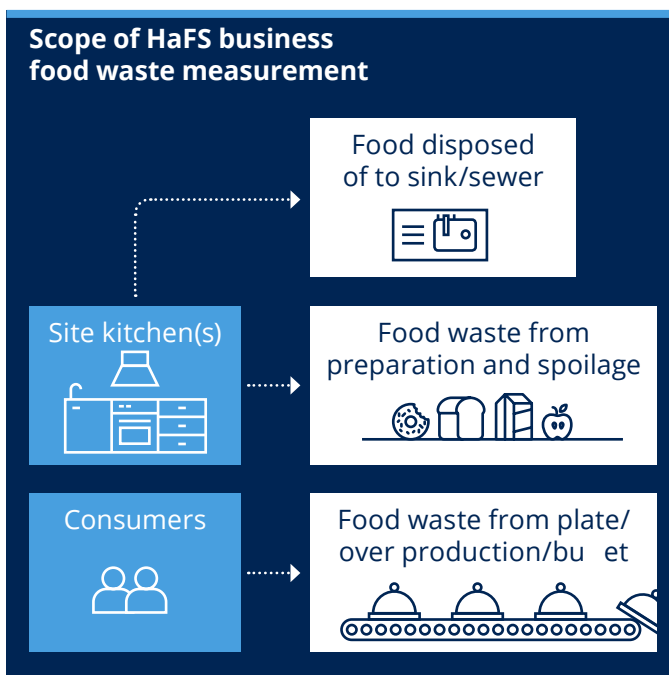
2026

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Target
Measure
Act

Actions to deliver food waste reduction

This plan defines the actions that the HaFS sector will take to contribute to the UK Food Waste Reduction Roadmap and UK contribution to UN Sustainable Development Goal 12.3.



Tracking at site

- ✓ Map out where food waste comes from by using the free tools at the [Guardians of Grub Resources](#) page or [Wise Up On Waste](#)
- ✓ Use site measurement tools such as [Guardians of Grub](#), [Wise Up On Waste](#) or smart meters.
- ✓ Create a baseline (site and business) from your measurement data and track progress against your food waste reduction target. Report your data to WRAP in line with the [Food Waste Reduction Roadmap](#).
- ✓ Include food waste down the drain.

People

- ✓ Integrate food waste measurement into job descriptions and staff inductions.
- ✓ Review and discuss the amount of food wasted during team meetings.
- ✓ Raise staff awareness and roll out across sites (use the Guardians of Grub [Cost Saving Skills course](#) to set a baseline.) Review regularly to show progress.
- ✓ Create KPIs on food waste reduction for senior management (reported by signatories/trade associations).
- ✓ Agree a Target for food waste reduction and include in public documents e.g. your CSR strategy.

Suppliers

- ✓ Develop [whole chain plans](#) with suppliers on key ingredients.

Consumer engagement

- ✓ Engage consumers: use [Love Food Hate Waste materials](#) e.g. table talkers.
- ✓ Train front of house staff to talk to consumers about [portion size options](#) and [doggy boxes](#).
- ✓ Promote [Love Food Hate Waste campaigns](#) to your staff to help embed the food waste reduction message at home.

Redistribution

- ✓ Review any surplus food that can be safely redistributed to local charities and food banks via the [Food and Drink Surplus Network](#).

Trade Associations & Influencers

- ✓ You can [submit data](#) on progress to WRAP (measured by surveys, active uptake by networks, skills developed etc.) to help us track change across the sector.

Waste management companies

- ✓ Include food waste data clauses within [Waste Management Contracts](#).
- ✓ Undertake a data review: compare kitchen data from across sites. Work with contractors to see what further action can be taken on reduction.
- ✓ Find out if your WMC can conduct waste composition samples/analysis.

Guardians of Grub

Guardians of Grub brings together Hospitality and Food Service businesses to face the growing threat of wasted food that's harming profits and planet. We're a united collective from across the sector, with the sole purpose of reducing the amount of wasted food every year, and we'd like you to join us. Because wasting food feeds climate change.

Get started with the free resources listed below.



TRACK

Start by committing to **Target, Measure, Act** on wasted food. Set a **Target** for reducing food waste at your sites, **Measure** your waste, then **Act** to reduce it. A 20% reduction target is a good place to start.

Run a staff briefing session using the [campaign toolkit](#), the [Getting Started Guide](#), [business case presentation](#), the [Guardians video](#), and [posters](#).

Show staff how much money and carbon emissions they could save with the [Cost Saving Calculator](#).

Download and print our eye-catching [materials](#) for display in kitchen and staff areas. Download and distribute the free [Food Tracking Calculator](#) and [7 day tracking sheet](#) to get staff measuring and inputting their waste figures.

LEARN

Get all the know-how you need to get started. We recommend getting your team going with the [Getting Started Guide](#) and [Cost Saving Skills Course](#) to start measuring wasted food on a regular basis.

WRAP has developed a comprehensive online learning programme. If you are interested in joining future Guardians of Grub: Becoming a Champion cohorts please email guardiansofgrub@wrap.org.uk

SHARE

Our [Campaign Pack](#) has everything you need to spread the word to staff and customers.

Showcase your successes on social media with [#GuardiansOfGrub](#) [@WRAP_UK](#).

Sign up to our newsletters and pledge to [become a Guardian of Grub](#). Share our regular Guardians of Grub news, events and updates to keep the conversation going.

And if you want to become a [case study](#), do get in touch.



About WRAP

WRAP is not-for-profit, working with governments, businesses and citizens to create a world in which we use resources sustainably. Our experts generate the evidence-based solutions we need to protect the environment, build stronger economies and support more sustainable societies. Our impact spans the entire life-cycle of the food we eat, the clothes we wear and the products we buy, from production to consumption and beyond.

Contact

FoodWasteRoadmap@wrap.org.uk

Target. Measure. Act. Hospitality and Food Service Action Plan UK Food Waste Reduction Roadmap

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