



## What is Wise on Waste?

Wise on Waste (WoW) aims to help your business save money by using more of your food ingredients and by reducing your waste bills. By developing waste avoidance and recycling systems your business can reduce waste and its related costs and increase efficiency. While achieving these savings your business will also be reducing its environmental impact by sending less waste to landfill.

### Your business can reduce waste by following these simple steps:

1. Identify the amount of food waste you are discarding by completing a **food waste audit**. This involves separating and weighing food waste to determine preparation, spoilage and customer plate waste. During the pilot program the food waste audit was identified as the **most important step** in reducing food waste because it provides a visual representation of the waste being disposed of. It is recommended to complete the audit for a minimum of three days. Details on conducting the Food Waste Audit see the information sheet enclosed.
2. Develop an **action plan** for your business based on the results of your audit and the **Ideas to Reduce Food Waste checklist** included in this kit. Your specific action plan will identify key areas to help your business in the reduction of food waste.
3. Use the resources provided to assist in the implementation of your selected actions.

For additional copies of project resources email [waste.less@cessnock.nsw.gov.au](mailto:waste.less@cessnock.nsw.gov.au)

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