

How to Avoid Food Waste- Customer Plates



AROUND A THIRD OF ALL FOOD WASTED BY HOSPITALITY BUSINESSES IS LEFT ON CUSTOMER PLATES.

By understanding what food is left on the plate you will better understand how to reduce this waste, while still satisfying your customers.

Steps to Reduce Plate Waste

- The first step is to monitor plates as they return to the kitchen. Look at the plates for around a week to really understand your customers.
- Train front of house staff to provide feedback on what, and how much is left on plates at the end of each meal.
- Use this information to adjust your portions, plates and menu accordingly.
- Provide information to diners on portion sizes, and sides.

Research from the UK suggests that chips, vegetables, salad, carbohydrates and garnishes are most commonly left on plates¹.

Provide Customers with More Choice

Offering a variety of portion sizes, allows customers to order according to their requirements.

Let customers choose side dishes. By allowing customisation, the customer can decide what goes on the plate, reducing the risk of waste.

Offer customers with take home containers for any left overs (always comply with food safety standards and offer food standard containers).



ⁱWaste & Resources Action Programme (2013). Overview of Waswte in the UK Hospitality and Food Service Sector. Online accessed 15th April 2015. <http://www.wrap.org.uk/content/overview-waste-hospitality-and-food-service-sector>

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For more information

Visit www.lovefoodhate.nsw.gov.au

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