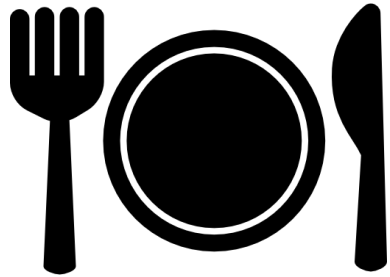
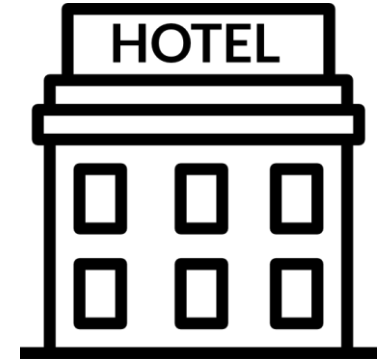
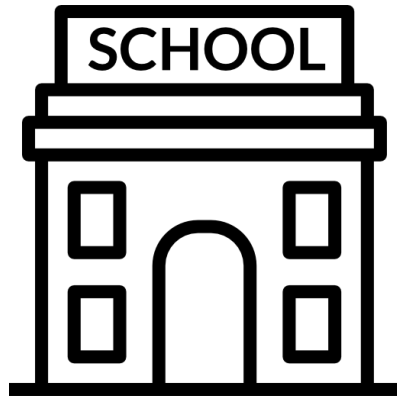
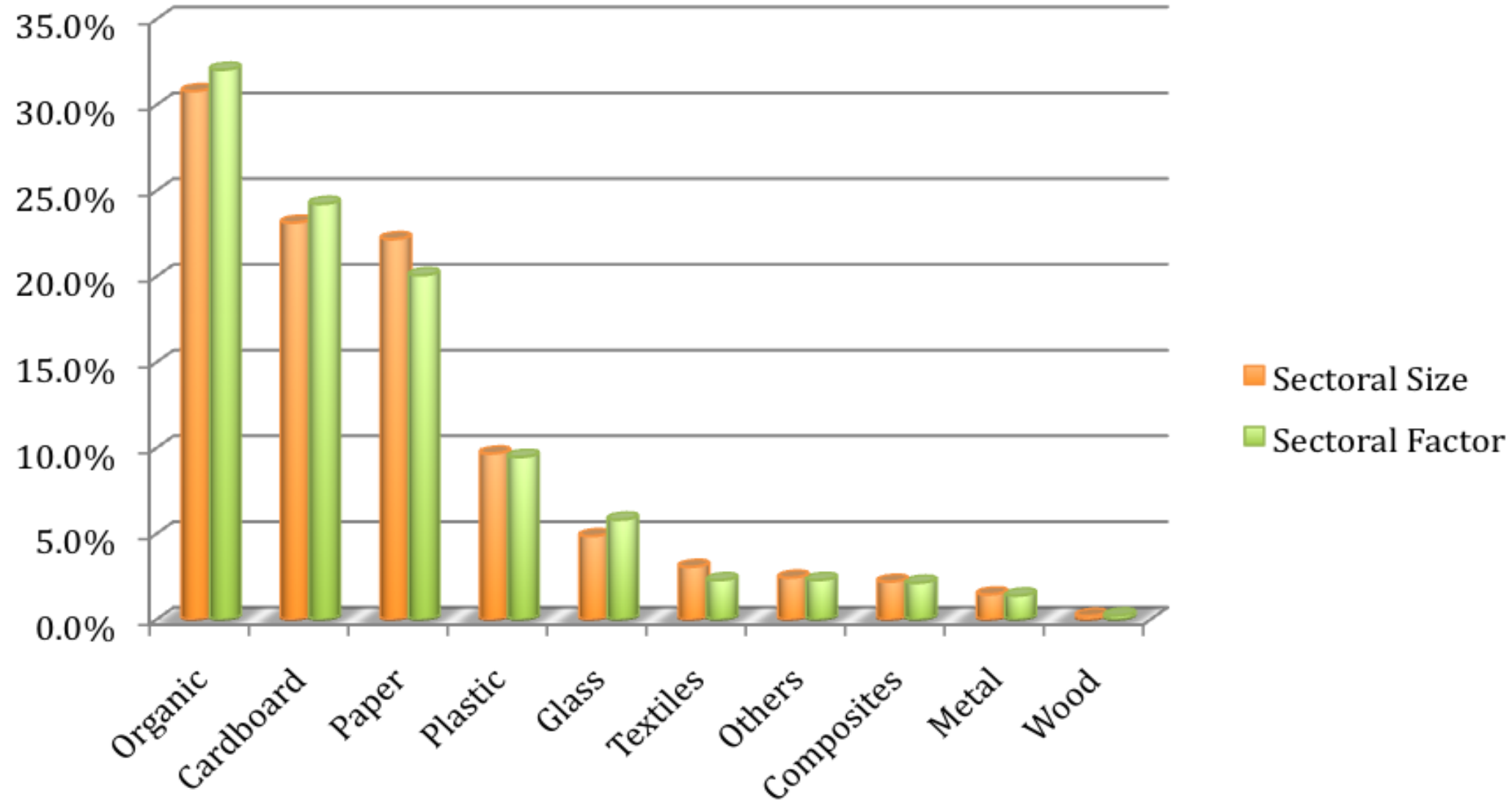


A BRIEF HISTORY OF.....

Waste Characterisation,
Food Waste Assessments,
Healthcare Findings
Stop Food Waste
Current food waste research
And much much much more.....









1) Plated at the ward



2) Plated centrally (in main kitchen)



Each system can be: 'Cook fresh' or 'Cook – chill'

Food waste types quantified

Leftovers on plates



Prepared food that is un-served



Food waste types quantified

Untouched food portions



Unused condiments - butter, preserves, sugar, salt, juice etc. (numbers of items)





Mashed potato: 0.96 kg



Stew: 1.9 kg



Gravy: 0.77 kg



Creamed Rice: 0.81 kg

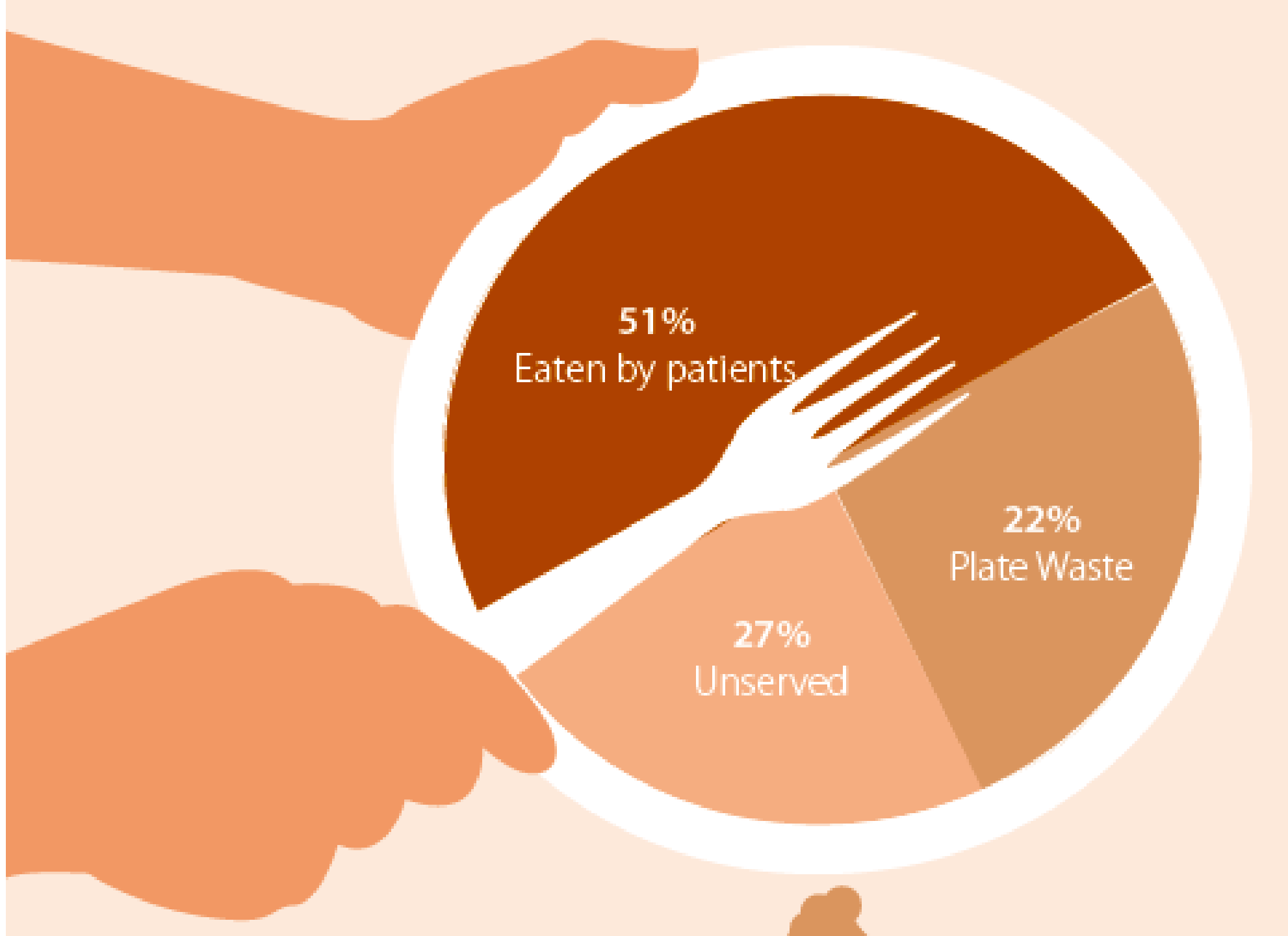


Vegetarian: 0.47 kg



Renal potato, renal meal, soft diet:
1.2 kg

Unserved
Dinner from
1 ward



Food waste costs

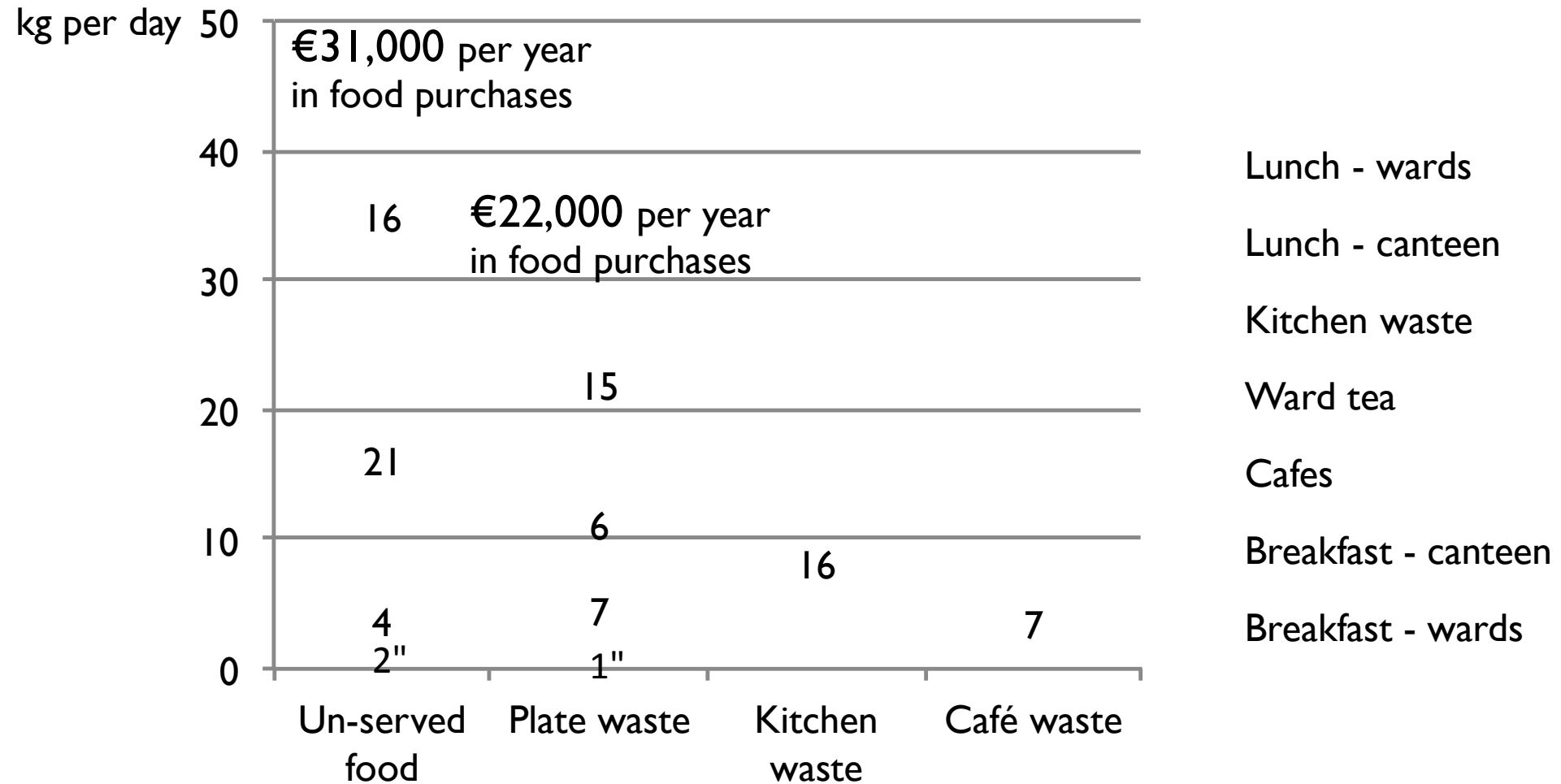
An iceberg floating in a blue ocean under a blue sky. The small tip of the iceberg is above the water line, while the much larger, jagged base is submerged. The text 'Cost to dispose of brown bins' is written in green above the water line. The text 'Cost to buy the food' is written in white within the submerged part of the iceberg. The text 'Cost to cook (fuel & staff)' is also written in white within the submerged part, below the previous text.

Cost to dispose of
brown bins

Cost to buy the food

Cost to cook
(fuel & staff)

Example of survey results



Every 1 tonne
of food waste
corresponds to €1,400
in lost food purchases

- Based on a Green
Healthcare study in a
Dublin acute hospital

**That's €170
for every full
240 litre brown
bin**





**All Acute
Hospitals**
UP TO 3,600 TONNES
UP TO €7.2 MILLION
p.a.

**All Community
Hospitals**
UP TO 2,200 TONNES
UP TO €4.4 MILLION
p.a.



A research project on Reducing Commercial Food Waste in Ireland

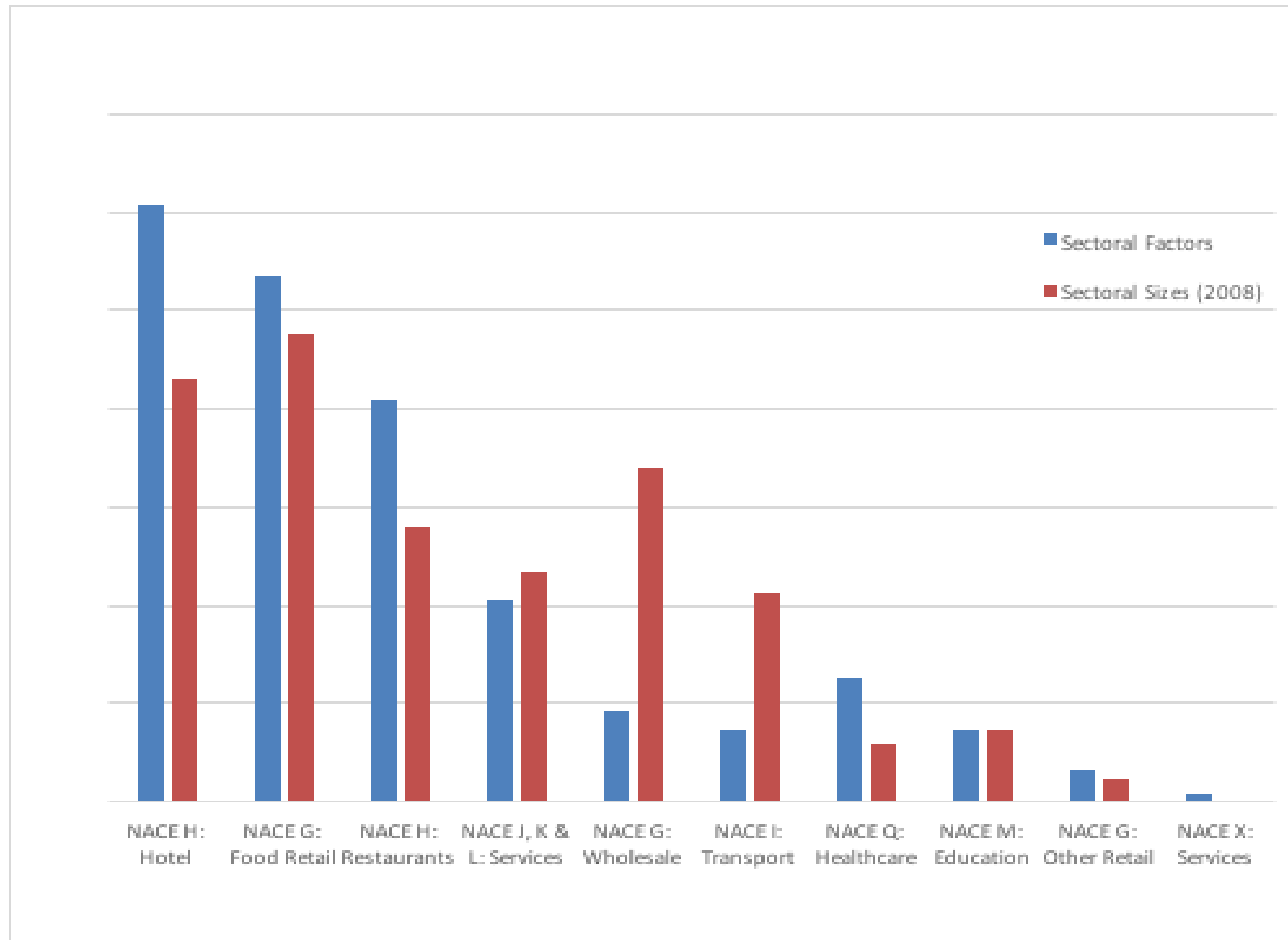
1. Identify amount of food waste being generated
2. Determine the types of food waste and specific volumes
3. Figure out the reasons why this is being generated
4. Come up with solutions to prevent this waste at source



1st Job – who to Target

<i>Sector</i>	<i>Factor Used</i>	<i>Food Waste/ tonnes per Factor</i>
Wholesale	Employee Numbers	0.489
Food Retail	Employee Numbers	0.709
General Retail (Drapery)	Employee Numbers	0.026
Filling Stations	Employee Numbers	0.55
Hotels	Bed Nights	0.003
Restaurants	Employee Numbers	0.801
Canteen	Employees	0.057
Transport	Travel Numbers	0.000034
Communication	Employee Numbers	0.092
Offices (no canteen)	Employee Numbers	0.007
Education (1st)	Student Numbers	0.0023
Education (2nd)	Student Numbers	0.01
Education (3rd)	Student Numbers	0.013
Hospitals (acute)	Hospital Bed days	0.00068
Hospitals (long stay)	Hospital Bed days	0.00046

Commercial Food Waste Producing Sectors



<i>Sector</i>	<i>Factor Used</i>	<i>Food Waste/ tonnes per Factor</i>
Wholesale	Employee Numbers	0.489
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- Another use – for businesses
- If you have a restaurant with 9 full time equivalent staff then you could be generating:
- $9 \times 0.8 = 7.2$ tonnes of **food waste** annually

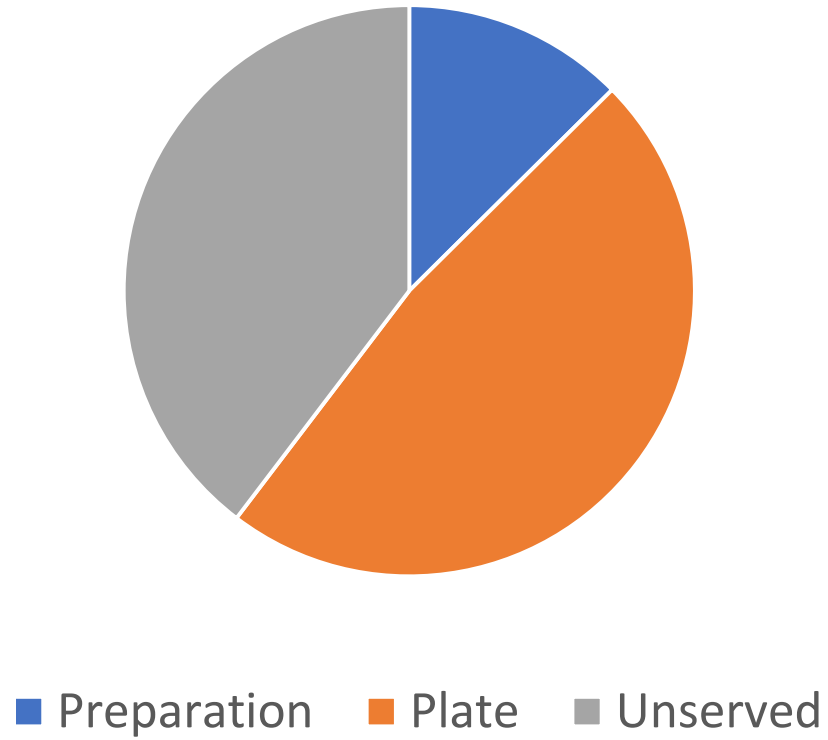
Retail	Hotel	Food Service	Canteen
<p>Large</p> <ul style="list-style-type: none"> • Large volumes • Broad range of stock • More capacity for management 	<p>Day-to-day</p> <ul style="list-style-type: none"> • Breakfast • Carvery • A la carte/menu 	<p>Carvery</p> <ul style="list-style-type: none"> • Pre-prepared • Unknown number 	<p>Workplace</p> <ul style="list-style-type: none"> • Pre-prepared • Predictable
<p>Small</p> <ul style="list-style-type: none"> • Day-to-day • Known number-ish 	<p>Functions</p> <ul style="list-style-type: none"> • Known numbers 	<p>Made-to-order</p> <ul style="list-style-type: none"> • Unknown number 	
<p>Convenience/Service Stations</p> <ul style="list-style-type: none"> • Day-to-day • Unknown numbers 			

Food Waste Assessment

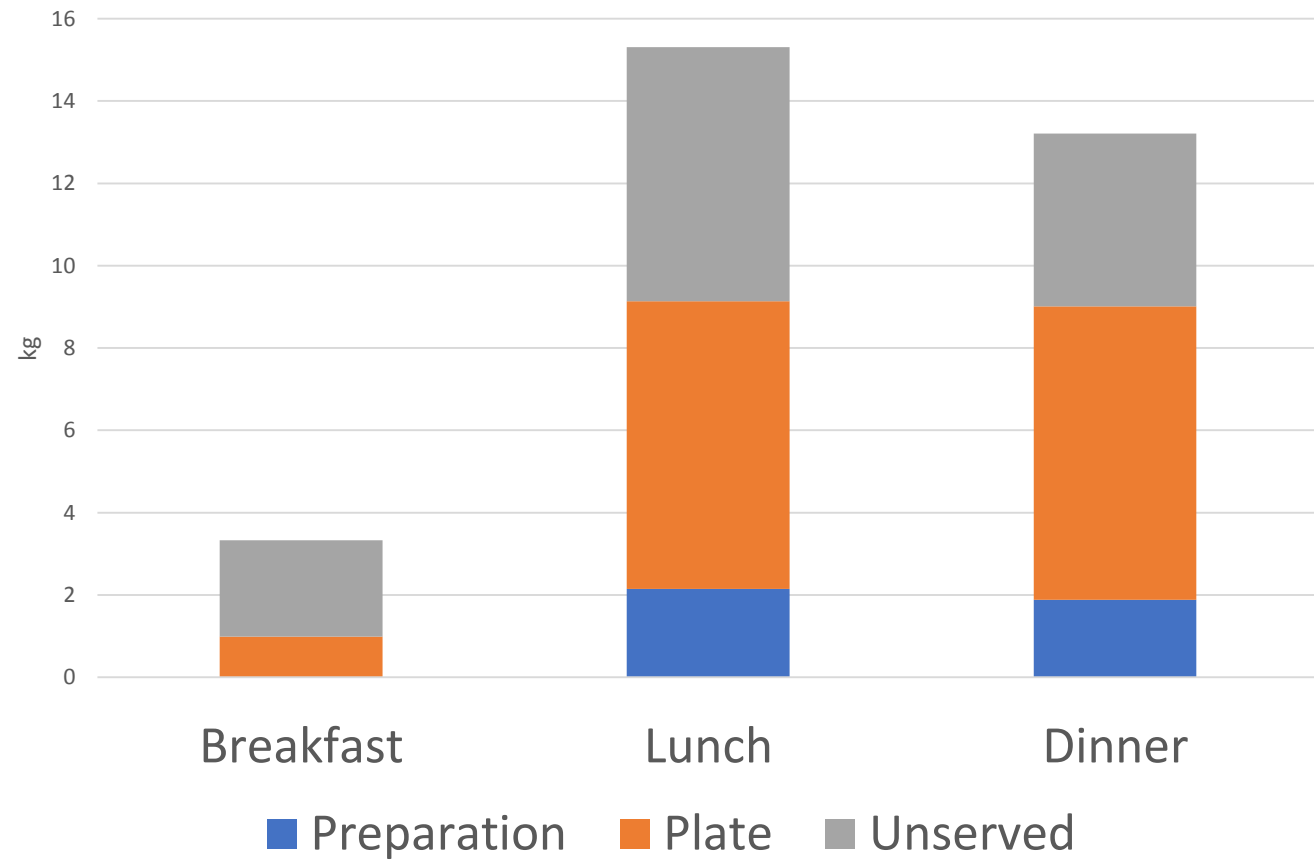
- Total weights of food waste generated?
- Where, when and why is it being generated?
- What does it consist of?



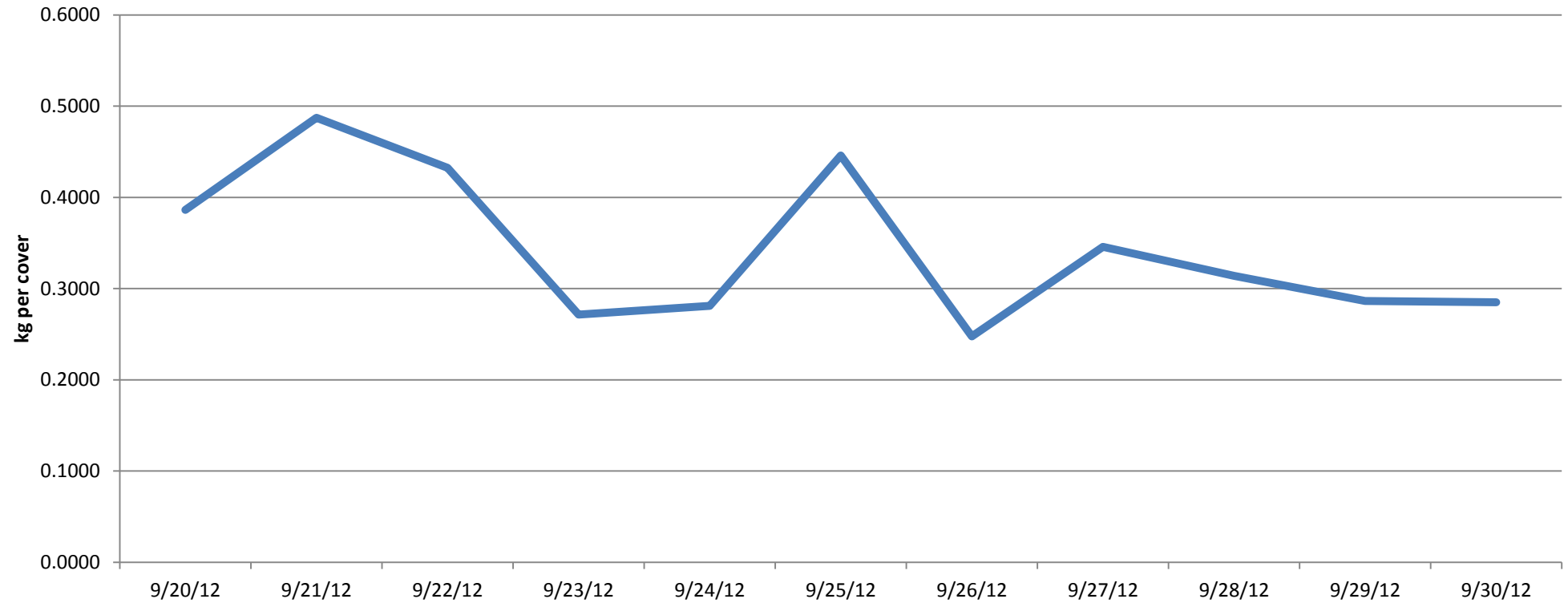
Total Food Waste



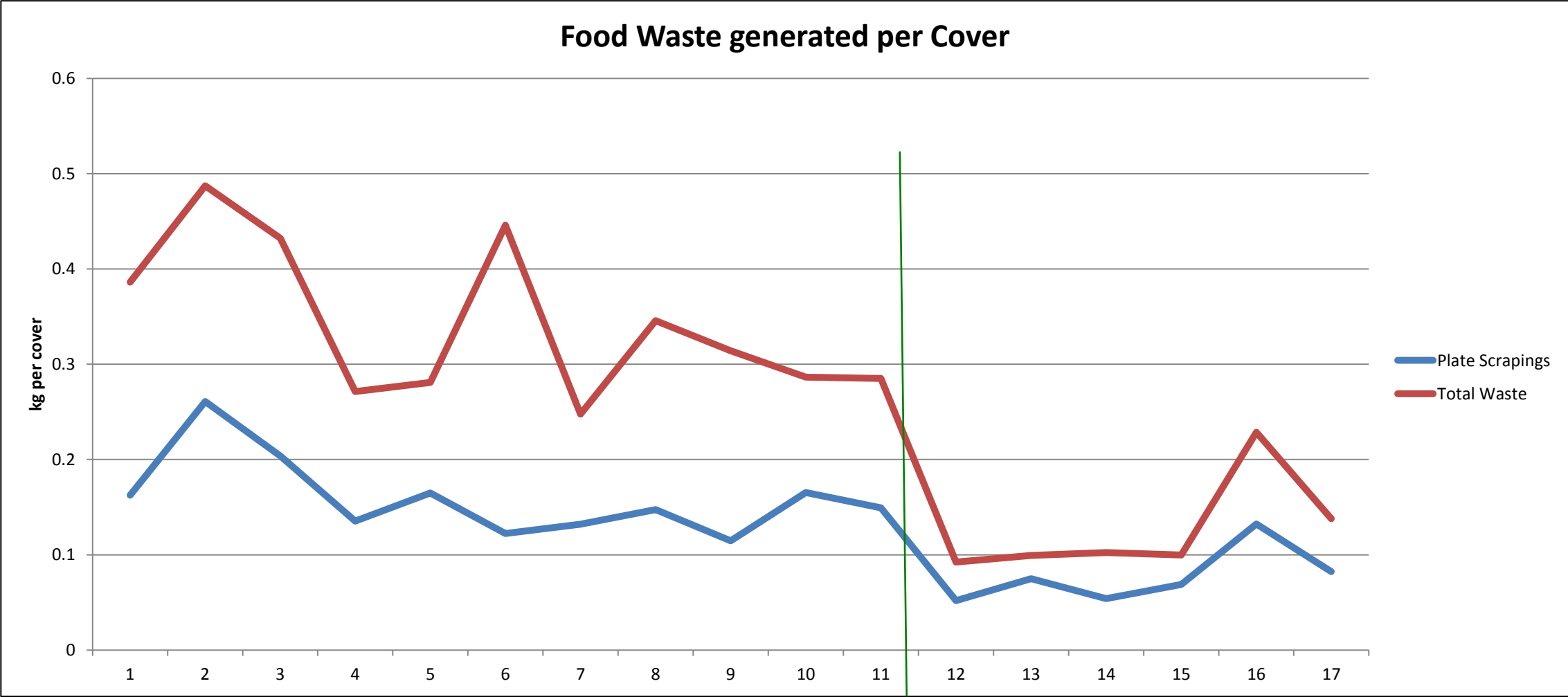
Total Food Waste



Food Waste per Cover

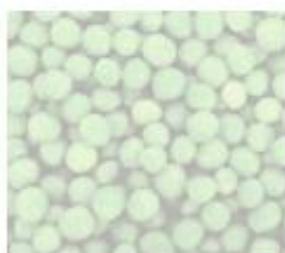


Food Waste generated per Cover



**COMING TO A
WASTE
MANAGEMENT
AREA NEAR YOU**

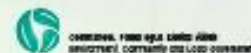
IN 3D



For more information contact:
Clean Technology Centre
Cork Institute of Technology
E: ctc-cork@cti.ie
T: +353 21 4344864
ctc-cork.ie



REDUCING
COMMERCIAL
FOOD WASTE
IN IRELAND



Sources of information

- www.stopfoodwaste.ie
- www.localprevention.ie
- www.greenhealthcareprogramme.ie
- www.ctc-cork.ie