



PROFITWATCH'S FOOD WASTE PROJECT

FORUM ON FOOD WASTE 9TH MARCH 2017

Profitwatch: Linking food waste to lost profits in the food service industry

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Special Thanks

- ▶ EPA
- ▶ Monaghan County Council EAO Nial O'Connor
- ▶ Stop Food Waste.ie staff - Colum Gibson, Sarah Broderick and Mary Purcell
- ▶ Mark Kelly from Profitwatch
- ▶ All the participating organisations

What did Profitwatch set out to achieve

- ▶ What is the acceptable amount of food waste allowable ?
- ▶ Set the food industry 'Target' percentage of acceptable food waste
- ▶ Food Waste Percentage FW%
- ▶ Get better compliance to food waste disposal
- ▶ Reduce food waste disposal costs
- ▶ Establish a more dynamic/hands on approach to reducing food waste through sharing "Best Practice" knowledge
- ▶ Increase organisation's profits
- ▶ Share Best Practice
- ▶ Provide this service free to clients through various funding

Throwing out just 1 food bin per week, every week for a year, is costing any food business

1 x



= € 11,000

(Based on a standard 140 Litre Food bin weighing 100kg)

Throwing out 13 food bins per week, every week for a year, is costing any food business

13 x



= € 143,000

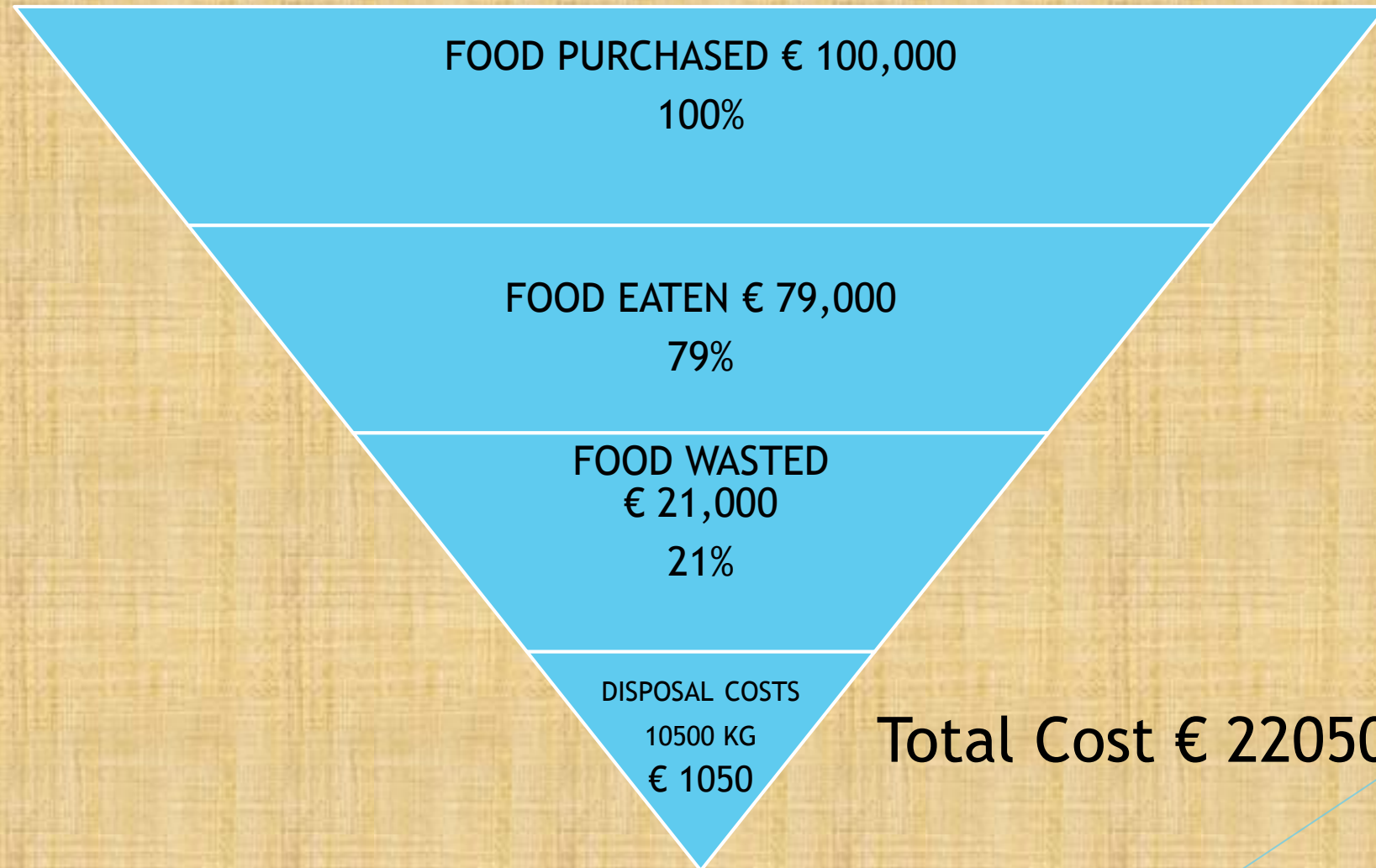
(Based on a standard 140 Litre Food bin weighing 100kg)

Food Waste Percentage %

What is the acceptable and allowable amount of food waste ?



Food Waste Percentage FW%



Total Cost € 22050

Food Waste Audit survey

- Food audit/stocktake over one month
- Track the food waste for the same period
- Establish the Food Gross Percentage Margin GP%
- Establish the Food Waste Percentage FW%

Food Stocktake

Net Food
Purchases

Net Food Sales

Food Waste
Collection info

Food Waste
Percentage FW%

Comparison
Report



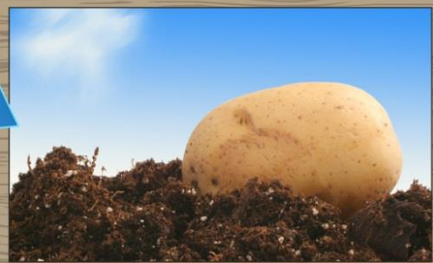
**‘Target’ Food Waste Percentage is
between 10% - 12%**



First Visit Results to date have ranged between 10% - 22%

The Life Cycle of a Spud.

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So why didn't the spud get eaten ?

How do you reduce food waste ?

- ▶ Find out the food waste percentage FW%
- ▶ Conduct a food waste characterisation
- ▶ Study Profitwatch's 40 ways to reduce food waste
- ▶ Start to make small tweaks and changes to the food operation
- ▶ Trial and error to see what works
- ▶ Changes should, for the most part, remain unnoticed by customers
- ▶ Changes should improve the product and increase profits
- ▶ Engagement - Interaction - Support

Food Waste Characterisation

Measurement of the quantity and type of food waste

- ▶ Preparation waste
 - ▶ Unserved waste
 - ▶ Plate waste
-
- ▶ Establish the food waste KG per cover



The Visual that staff notice

Food Waste Characterisation



The Visual that owners/managers notice

Food Waste Characterisation



5kg prepared - 3.37kg collected

Equates to 1.23 tonnes coleslaw waste per year or
12 full food waste bins



Weigh the food portions

This plate came back 26% uneaten.
How much food should be on a plate ?



Ways to reduce food waste

Profitwatch has split this into four areas

- ▶ 1. The Back door
- ▶ 2. Kitchen
- ▶ 3. Front of house
- ▶ 4. Food quality

1. The Back Door

- ▶ Purchase order system
- ▶ Stop suppliers over delivering
- ▶ Par stock levels
- ▶ Staff need to be confident to challenge “Bad Stock”

2. Kitchen

- ▶ Communication with front of house
- ▶ Vac pac machine
- ▶ Temperature checking of fridges
- ▶ Portion control and portion cutting
- ▶ Last minute menu changes
- ▶ Too many menus, excessive “Mise en Place”
- ▶ Reuse/Recycling of food
- ▶ Proper sealable containers for storage

3. Front of House

- ▶ Communication with back of house
- ▶ Age related portions
- ▶ Good docket ordering system
- ▶ Poor costing of menu items, low profit, high FW%
- ▶ Bad handwriting !
- ▶ Feedback on portion control and plate waste

4. Food Quality

- ▶ Tasty food gets eaten
- ▶ Home cooked food gets eaten
- ▶ Healthy food get eaten
- ▶ Pre-prepared food can contain preservatives and chemicals
- ▶ Remember the poor ol spud, it will never get eaten simply because it didn't taste nice and there was too many of them on the plate

Case study and success story

- Initial Food waste result 15.41% (100% of waste)
- Consultation of high FW% and Low GP%
- Deeper investigation & menu costing
- Food waste characterisation
- Revisit for the same period 12 months later
- Food waste percentage is now 4.79%
- Net saving per year is € 99,324
- Business has gone from 13 food bins a week ↓ 4.03
- **Food waste reduced by 69%**

GP% up 5%

FW% 4.79%

Yearly Saving
€ 99324



Thank you

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