1st Meeting of the Food Loss and Waste Monitoring Sub-Group

Monitoring Food Waste in Food Services and Hospitality why, how, what?

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13 June 2022
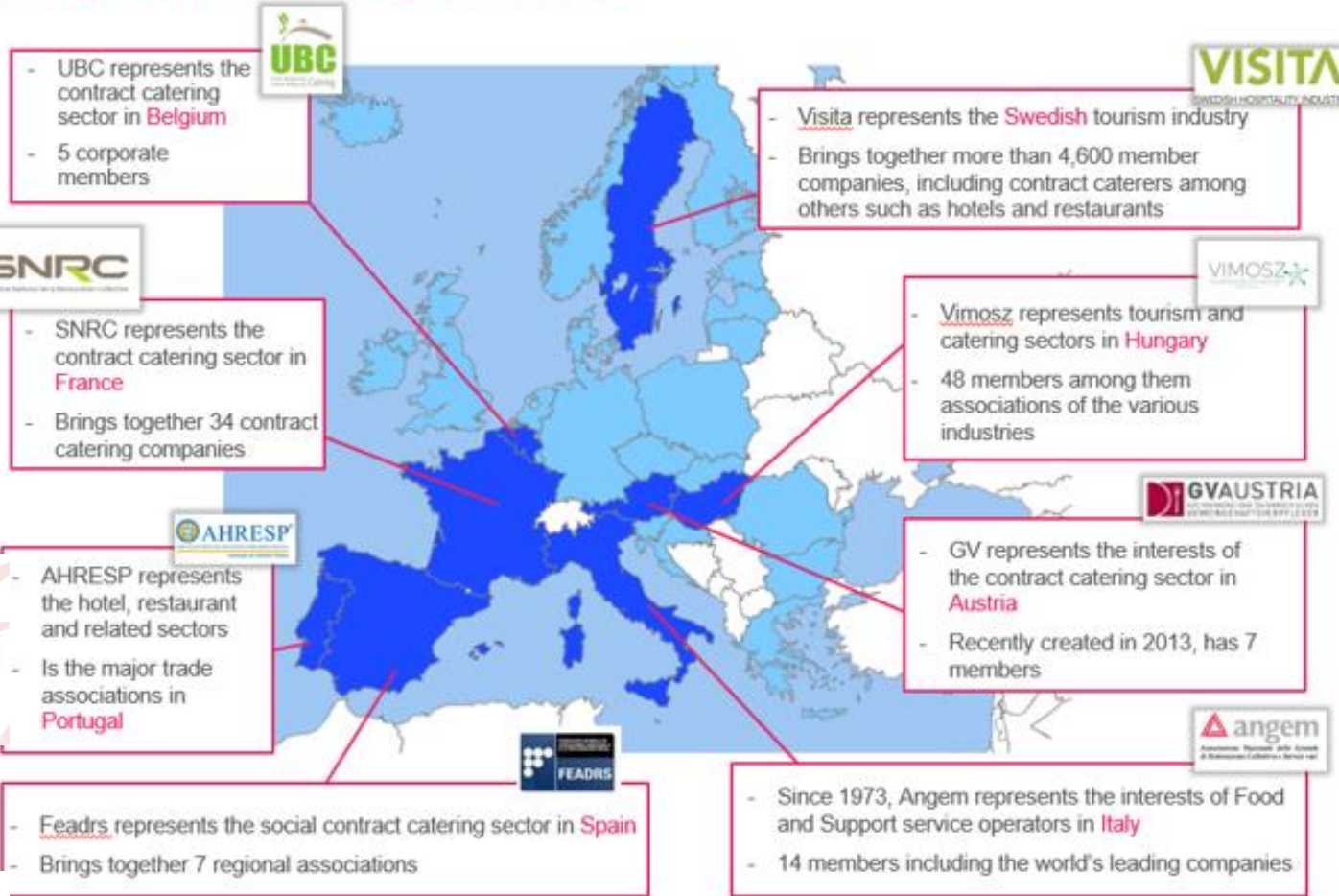
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8 National Associations

4 Leading Companies

COMPASS GROUP

elior

sodexo

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- UBC represents the contract catering sector in Belgium
- 5 corporate members

UBC

VISITA SWEDISH HOSPITALITY INDUSTRY

- Visita represents the Swedish tourism industry
- Brings together more than 4,600 member companies, including contract caterers among others such as hotels and restaurants

SNRC

- SNRC represents the contract catering sector in France
- Brings together 34 contract catering companies

VIMOSZ

- Vimosz represents tourism and catering sectors in Hungary
- 48 members among them associations of the various industries

AHRESP

- AHRESP represents the hotel, restaurant and related sectors
- Is the major trade associations in Portugal

GV AUSTRIA

- GV represents the interests of the contract catering sector in Austria
- Recently created in 2013, has 7 members

FEADRS

- Feadrs represents the social contract catering sector in Spain
- Brings together 7 regional associations

angem

- Since 1973, Angem represents the interests of Food and Support service operators in Italy
- 14 members including the world's leading companies
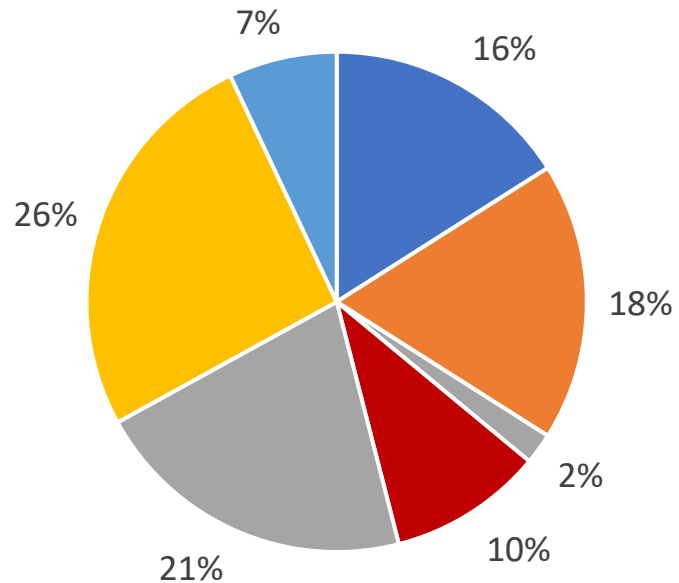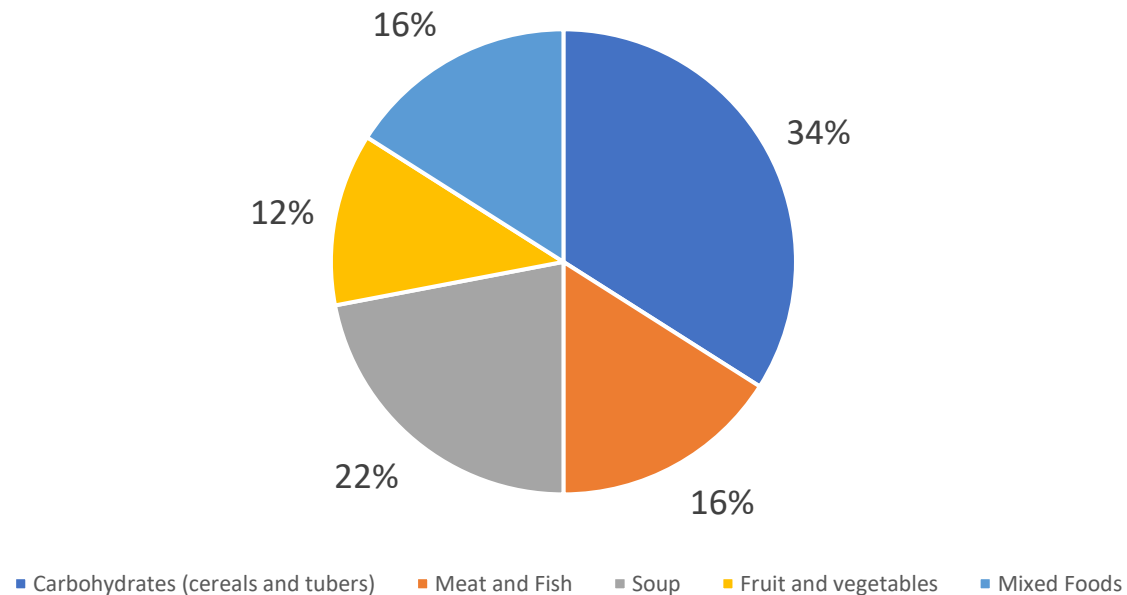
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AHRESP

1. Evidence-based practices and solutions, experiences

Evaluation of food waste:
in Health unities (Hospitals)
in Industries unities (Automobile)

Total Waste by group of food - Hospitals

- Carbohydrates (cereals and tubers): 16%
- Milk: 18%
- Bread: 2%
- Meat and Fish: 10%
- Soup: 21%
- Fruit and vegetables: 26%
- Mixed Foods: 7%

Food Waste 22%

1. Evidence-based practices and solutions, experiences

Evaluation of food waste:
in Health unities (Hospitals)
in Industries unities (Automobile)

Total Waste by group of food - Industry

- Carbohydrates (cereals and tubers)
- Meat and Fish
- Soup
- Fruit and vegetables
- Mixed Foods

Food Waste
12%

1. Evidence-based practices and solutions, experiences

Evaluation of food waste:

in Health unities (Hospitals)

in Industries unities (Automobile)

Food Waste in Hospital

Bread
21%

Food Waste in Hospital

283 units/daily average

Peak: 317 units

Role: Contracts and Specifications

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1. Evidence-based practices and solutions, experiences

Evaluation of food waste:
in Health unities (Hospitals)
in Industries unities (Automobile)

	Hospitals	Industry	Hospitals (Without Milk)
Carbohydrates (cereals and tubers)	16%	34%	24%
Milk	18%	0%	-
Bread	2%	0%	- (considered in carbohydrats)
Meat and Fish	10%	16%	13%
Soup	21%	22%	28%
Fruit and vegetables	26%	12%	34%
Mixed Foods	7%	16%	1%

2. Definitions and indicators used

Food waste or not??

2. Definitions and indicators used

Not-edible
46% ± 4,35% average
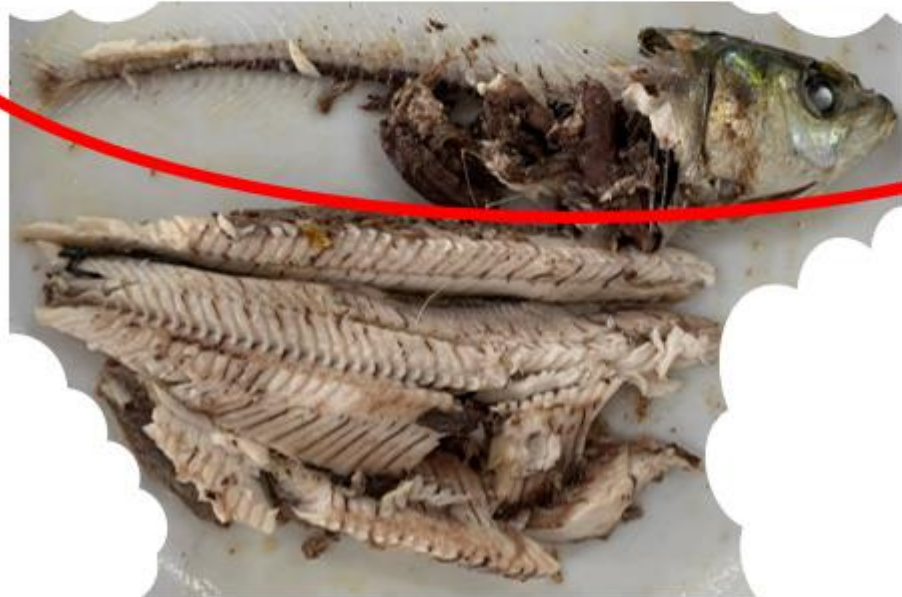
Food Waste

Skin ???

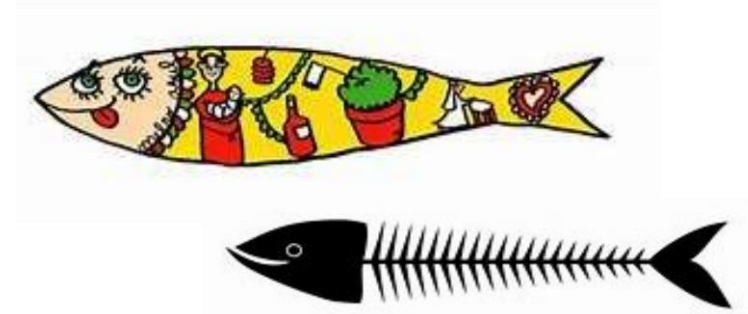**Fishbone and Head !!!**

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why, how, what?

Know where the waste occurs;
Know the different types of waste;
Know the amount of waste by type, local;
Prevent the waste;

why, **how**, what?

Weighing the leftovers;
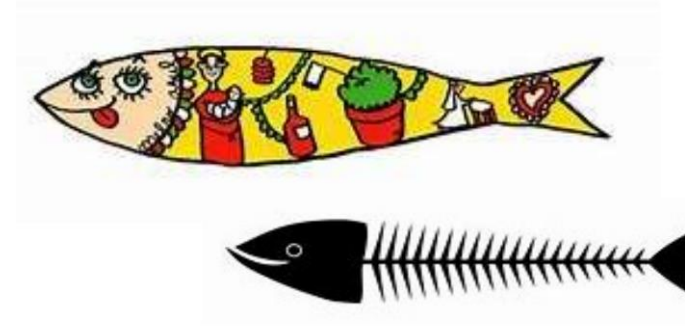Weighing the remains;
Calculating food purchased and food
prepared to serve;

✓ Out of date or damaged products;
✓ Remains from food preparation in kitchens;
✓ Leftovers in the service line;
✓ Leftovers from the dishes;

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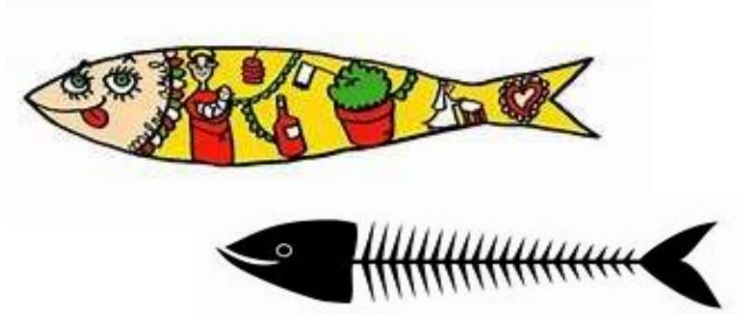# why, how, what?

Waste separated by type
(ex: Leftovers and remains, coffee grounds, tea bags, paper napkins or packaging, …)
Edible portions;
Not edible portions;

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Monitoring food waste

Variability of Organic Food Residues

 Seasonality of raw materials

 Offer Variability (by Areas or Region)

 Processes (minimally processed foods/ pre-booking meals/ tenders and contracts)

 Moment and Duration of data collection (Days? Weeks? Lunches? Dinners?)

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Thank you