



Hospitality and Catering

Waste Management

Lesson 6

Understand how to manage waste effectively resulting in a safe efficient profitable business.





Reducing waste

- Look at what food does not get eaten on customers plates
- Alter menus and portion sizes





Reducing waste

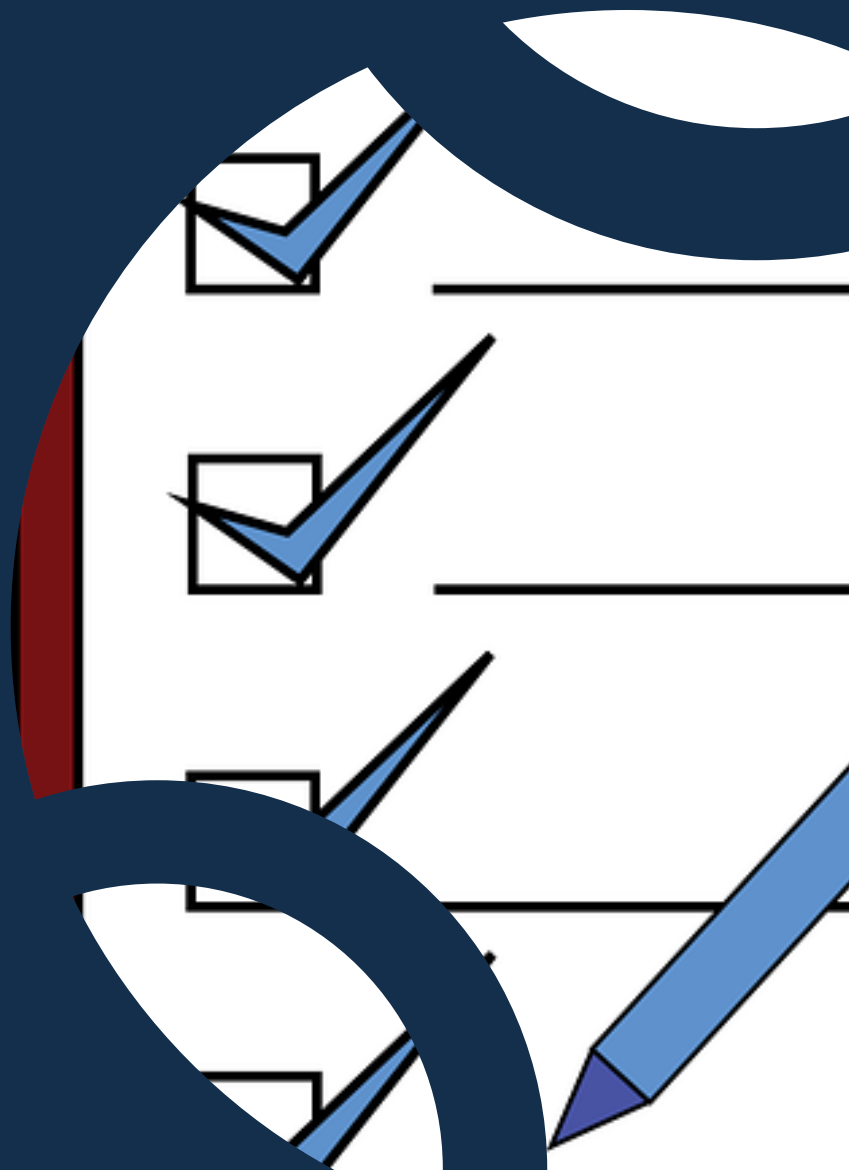
- Reduce stock levels in food storage areas
- Use daily deliveries of fresh foods





Reducing waste

- Double check all food orders are not over ordering large quantities
- Check use by dates daily





Reducing waste

- Use a food wastage book to record all stored food that has been thrown away
- Review this book and look to make changes in the way food is ordered or stored



Accountants and stock checking

Using stock checks to understand what you are storing will give a clear picture of where food is being wasted.

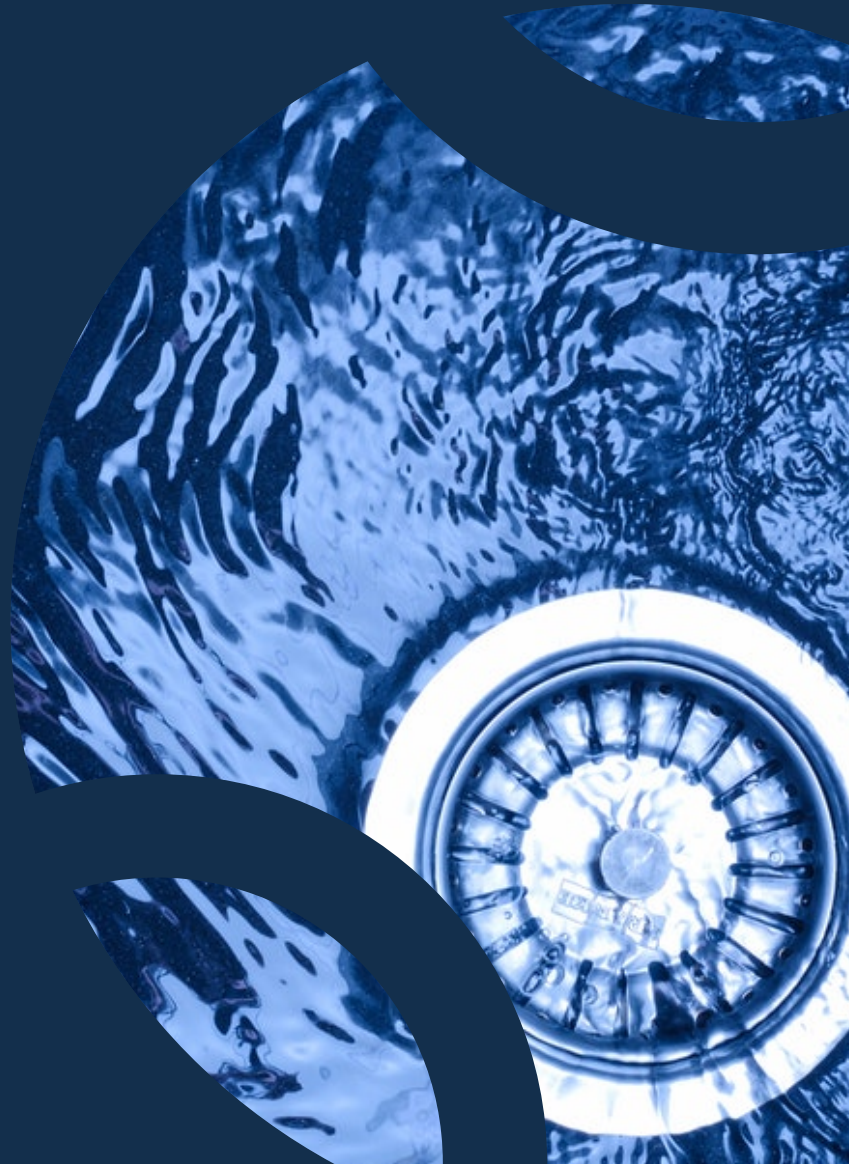
Wasting food will reduce profits.





Fats and oil waste

Managing food waste can help prevent fat, oils and grease from blocking your sinks, pipes and drains.





Fats and oil waste

Check with your Environmental Health Team if there are specific requirements in your area.





Blockages

Use a strainer over the plughole to stop food going down the sink. This will help stop food from blocking the drains.





Separating food waste

The government wants to encourage every business to separate food waste.





Separating food waste

This helps to meet national recycling targets and removes waste from our landfills.





Clearing plates

Scraped into a sperate food container
and then to a food waste bin





Food waste bins

Food waste should be stored in a specific bin and place, away from food preparation, before it is collected.





Food waste bins

This area should be cleaned and disinfected regularly. Open lids and drainage holes on external bins can allow pest access.





Deep fat frying oil

Used and old deep fat frying oil should not be poured down the sink, it will block drains.





Deep fat frying oil

Dirty oils must be collected by a waste contractor. Oils can be recycled for fuel.





Revision Activity 6

How can you reduce food waste?