

Food Waste Minimisation Plan

University of Westminster and Aramark, 2018

Aramark is committed to reducing our food waste, during the ordering, preparation stages, as well as looking to reduce our food waste from customer plates. All food waste generated on our sites is sent to anaerobic digestion but we are committed to the principles of the waste hierarchy and as such strive for reduction above other strategies of food waste management.

At corporate level, Aramark sets a 5% maximum wastage target based on cost of sales. Using this as a guideline figure, we also aim to reduce our food waste figures year-on-year. For the purposes of Aramark's policy, food waste is defined as: "All food items left over at the end of service or consumed by team members, regardless of whether they are used the following day or not."

We work to continually reduce our food waste, through staff training and feedback, working with suppliers and customers, appropriate ordering, storage and food preparation. We will continue to monitor our food waste data to identify improvements. This is detailed in our food waste minimisation plan below.

Aims

- To reduce food waste at preparation stage and from the customer plate
- To inform our staff and customers on how to reduce food waste
- To monitor our food waste and work to continually reduce food waste
- Our senior management fully supports our food waste action.

Communication with staff

We work closely with our staff to minimise food waste. We encourage new ideas on how to reduce food waste, we communicate waste reduction initiatives frequently, through newsletters, team meetings and on-site posters.

All staff are aware of our food waste policies, and receive appropriate training.

Monitoring food waste

We record wastage through spoilage and overproduction each day in wastage reports.

Our waste contractor provides us with data on estimated weight of food waste collected each month.

We analyse this data on a monthly basis, to see where there are any food waste trends that we can combat.

Prevention of food waste – working with our customers

We make sure that our portion sizes are appropriate to our customers.

We make sure that dishes are tried and tested before they are put on the menu.

We offer take away containers for customers who may wish to take away leftovers.

Monthly customer-facing environmental performance communications campaigns include information on our performance against food waste targets.

Prevention of food waste – staff training

Staff attend an annual environmental management training day, which includes food waste.

Staff receive training in:

- Food preparation to reduce spoilage, portion control to ensure consistent appropriate portions for our customers.
- Stock rotation: last in first out basis therefore minimising food waste.
- Storage. Making sure food is stored appropriately to reduce any spoilage.

Optimisation of food waste

We actively seek out opportunities to make sure that food which may be wasted can be put to good use.

There is some flexibility in menu planning to allow surplus food to be repurposed and sold the following day.

Two further initiatives are being pursued:

- Sandwiches and other prepackaged foods that do not need to be kept hot may be donated to local charities. Aramark operates some Salvation Army sites and we are working with them to find a way to redistribute surplus to them.
- The National Union of Students is putting together a programme to support food surplus redistribution initiatives at 15 universities. We have registered our interest to participate in this programme.

Recycling of food waste

Our food waste is disposed of through a separate food waste collection service, which ensures our food waste does not go to landfill.

Our waste cooking oil is disposed of in a separate collection for recycling into biofuel.

Food waste reduction targets

We have committed to reducing our food waste each academic year by 5%.

Our targets shall be reviewed annually, and shall be specific, measurable, realistic and have an appropriate timescale.

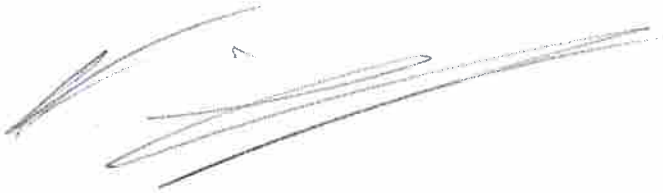
Our targets shall be based on the food waste monitoring from each of our sites.

Food waste minimisation plan review process

Progress against targets is reported monthly.

The food waste minimisation plan is reviewed each year. The deadline for review is January 2019.

Responsibility for the food waste minimisation plan is with Nathan Johnson, Group Manager.



Nathan Johnson

Group Manager

Aramark at University of Westminster