

# Food waste management

*Reducing the amount of food waste through: transitioning to Uni Food Hub, Olio and food waste events.*







# Food waste on campus

- Introduction



# FOOD WASTE ON CAMPUS

## Importance of reducing food waste?

Reducing food waste is a pressing concern as according to the U.N. Food and Agriculture Organization, 30% of food is wasted globally across the supply chain, contributing 8% of total global greenhouse gas emissions.

- Landfill sites release greenhouse gasses, which cause dramatic changes to the global climate, and produce leachate, a toxic sludge that can seep down and contaminate groundwater.
- Reduced pressure on land and water resources.
- The demand for resources, costs of raw materials.

## What are our initial measures to reduce food waste?

- We choose products that can be reused and refilled over single use disposable items. This is evident as all of our outlets are provided with crockery, thereby reducing the need for plastic.
- All frontline colleagues must complete the environmental awareness training toolkit.
- During the planning of events we plan food production volumes to match demand.
- Engaging with the Olio app, whereby food can be shared around the local area to reduce food waste.

## Where does our food waste come from?

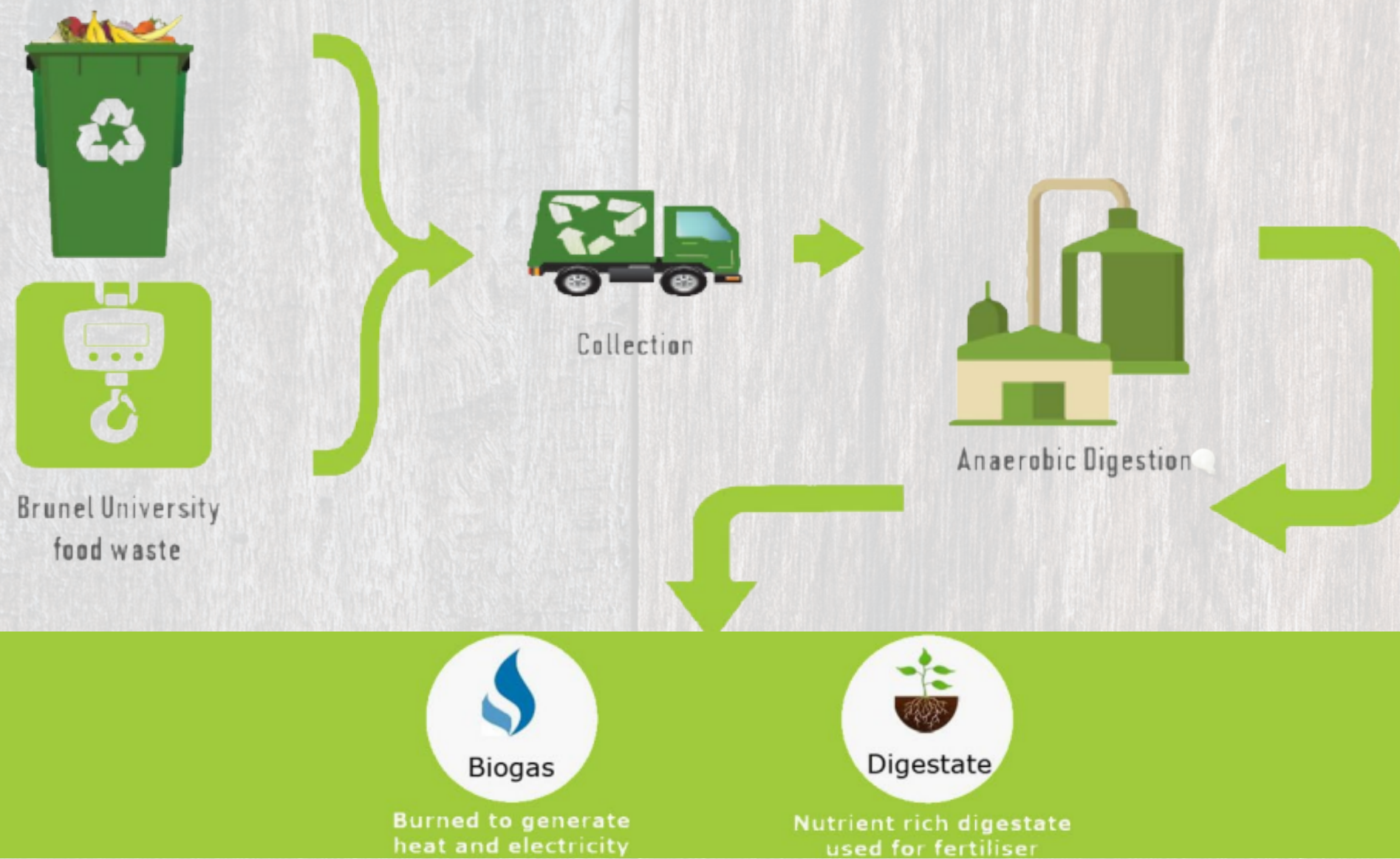
- Our catering food waste on campus is generated from 3 main sources, food preparation, plate waste and unused or unsold items (food waste is also collected from student accomodation on campus).
- All production kitchens on campus have designated food waste bins to collect all fruit and vegetable cuttings/peelings and all waste generated during production of the outlets menus. This is collected from outlets daily and delivered to the central food waste bins.
- Plate clearing stations offer a food waste 'shutte' for consumers to dispose of non eaten food this waste is also collected daily and added to the central bins. Unsold counter held food items are also disposed in to food waste following closure of the outlet they have been sold in.

## Catering food waste





# FOOD WASTE ON CAMPUS



## What happens to our food waste?

1. Food waste is collected from the catering outlets on campus and delivered to the Anaerobic Digestion Facility where it is tipped into a bunker before it is packaged and macerated.
2. The macerated food is then placed into large, sealed, Oxygen free digester tanks. During the anaerobic digestion process, the food is broken down by micro-organisms, creating a biogas (methane and carbon dioxide) and a rich liquid fertiliser called digestate.
3. The digestate can then be sent for spreading on farmland as a valuable organic fertiliser which enriches the soil without the use of petrochemical fertilisers, which are costly to the environment.

## Continual reviewing of food waste

- The catering team use menu software to constantly review the sales of menu items sold in their outlets, the production numbers are adjusted each day to reflect previous sales patterns, this reduces the quantity of food left over and enables efficient stock ordering. A reduction in delivery weights has a direct effect on emissions and over all carbon footprint.
- Taste Kingdom annually reports on the amount and type of packaging we, pack, fill and sell.

## The Compass Group - food waste policy

We aim to halve food waste across the Group by 2030. Delivering on our sustainability strategy starts by understanding why food is being wasted. Each year, measurement technology is introduced in new units as we continue the global roll out of our strategy helping our kitchen teams measure, monitor and reduce food waste.

We use different systems in different markets, all of which are driving down food waste and improving our oversight.

**1. PREVENT**

Preventing food waste at source by:

- improving forecasting to make orders more accurate
- using best practice methods for storing food
- making use of every edible part of an ingredient in the kitchen
- understanding our impact by measuring
- taking action on data insights.

**2. INSPIRE**

Inspiring our people and consumers to waste less, and repurposing food into new dishes.

**3. RECOVER and REPURPOSE**

Redistributing surplus food in the community





# Transition to Uni Food Hub

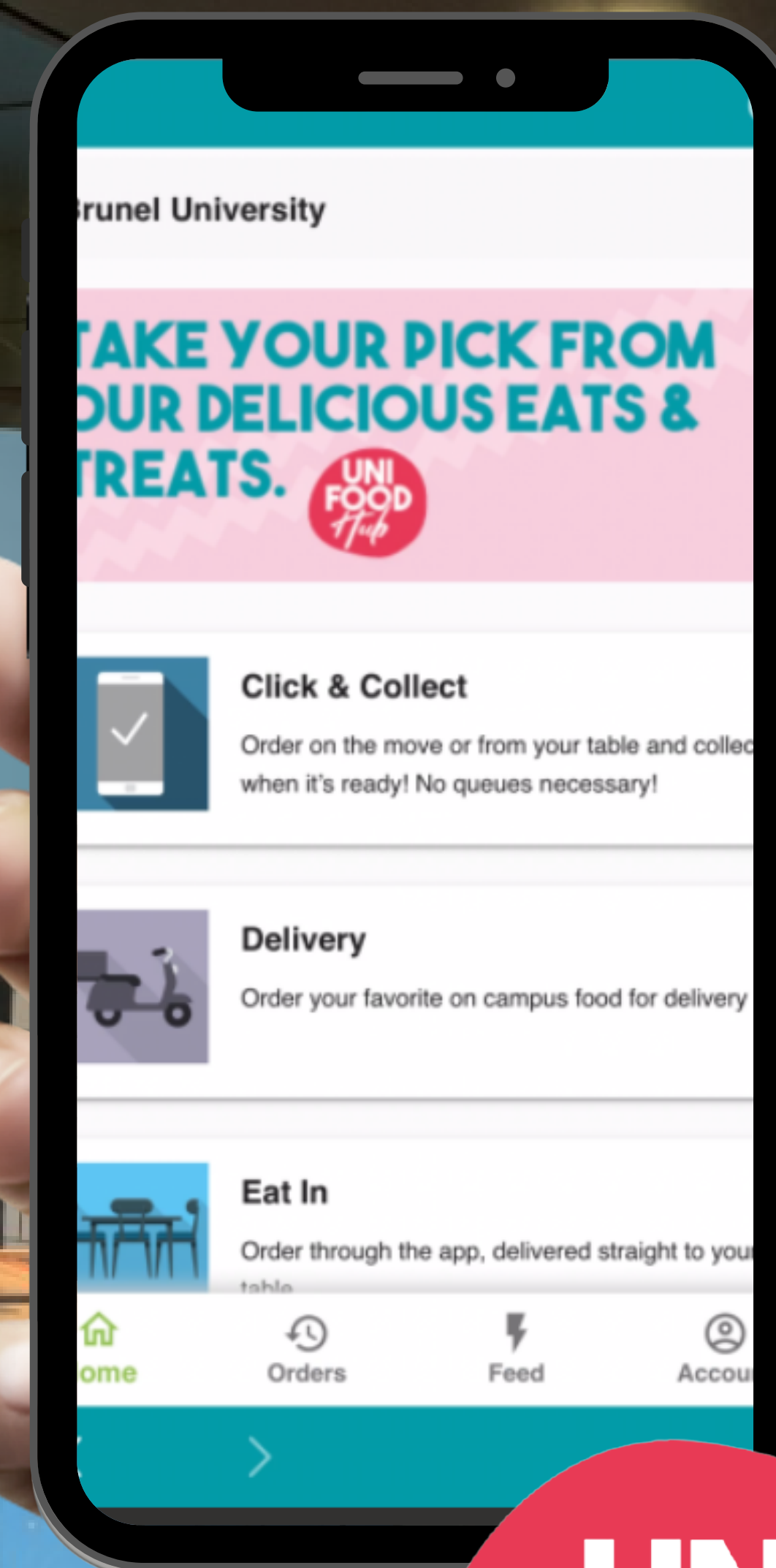
– Introduction



## Transitioning to Uni Food Hub

- Brunel Uni Food has moved towards a new app called, Uni Food Hub. This app operates through a dark kitchen model utilising both click and collect and on campus delivery at our various different outlets.
- Transitioning towards a ghost kitchen, reduces food waste as we do not make it until you order it. This means less food is left out on the side and the food arrives hot reducing the need to dispose of it.
- Uni Food Hub allows individuals to get their food delivered across campus. This means Brunel Uni Food has the potential to reduce the amount of waste over a large area.

**Our Ghost Kitchen reduced the food waste by 56% and reducing further.**







# Olio

- How it works
- Advertisement





OLIO

THE FOOD SHARING APP



# OLIO

## The world's only neighbour-to-neighbour food sharing app

OLIO is a free app (mobile & web) that connects neighbours with each other so surplus food and household items, can be shared, not thrown away. If you love food, hate waste, care about the environment or want to connect with your community, OLIO is for you.



- 1 Snap a photo
- 2 Neighbours receive alerts
- 3 Browse listings & request
- 4 Arrange pickup
- 5 Pickup on doorstep







## Olio Food waste heroes

In order to make use of all the food left over from our kitchen operations we have food waste heroes - in partnership with Olio. These food waste heroes collect the left over from from the outlets and put it onto the app. This is a fantastic way to reduce food waste and help feed those in the local community.



# Take Climate Action!

Become a...

# Food Waste Hero

The position will involve managing the food waste from the outlets on a daily basis

In partnership with... **OLIO**

**GET PAID WITH FOOD VOUCHERS!**  
**DM @brunelunifood FOR MORE INFO**



The background features a teal-tinted image of several hands holding a variety of fresh vegetables, including carrots, onions, and leafy greens. In the upper right corner, there is a faint, light-colored shield-shaped logo containing a five-pointed star.

**IN MAY 2023 WE  
DONATED 15.62KG  
OF EDIBLE FOOD  
VIA THE OLIO APP.**





# Stop Food Waste Day

- Introduction
- Advertisement





# Introduction

Food waste is central to some of the key challenges facing the world today, including hunger and poverty, climate change, health and wellbeing and the sustainability of agriculture and oceans. As a global leader in foodservice, Compass Group USA introduced Stop Food Waste Day in 2017 before going global in 2018. Our commitment to tackling food waste is aligned to the United Nation's Sustainable Development goal #12.5 as we work to halve food waste by 2030. Our commitment stretches from working with suppliers, implementing sustainable practices in our operations and raising the public profile of the issue.



**EAT WHAT YOU WANT,  
EAT WHAT YOU WILL,  
JUST DON'T LET FOOD  
END UP IN A LANDFILL.**





# Advertisement (Pop-ups)



During food waste week we placed food waste recipe cards around outlets for everyone to get inspired of some quick meals they can make with leftovers. For this years food waste week pop-up we got out the smoothie bike. This provides students with the opportunity to make their own smoothies through peddling.

Brunel Uni Food supports Brunel University London students with the rising cost of living by creating a programme of offering a free vegetarian meal each Saturday (made with vegetables that would ordinarily have gone to waste).



# Advertisement (Social media)



To raise awareness of the importance of reducing food waste we posted a number social media posts during the Compass stop food waste week.