

# Food Waste Reporting

09/01/2023



# Agenda

## Project Summary

1. Project overview
2. Challenges
3. Findings
4. Targets 2023
5. 2023 data input procedure

# Project Overview

The purpose of this project was to develop and implement a framework for monitoring food waste across DLA's catering to reduce catering carbon footprint.

With that goal, we engaged with suppliers to develop a framework and templates for collection of food waste at DLA offices across the UK. Furthermore, the GHG footprint was obtained by applying DEFRA's emissions factors and tracked performance on a dashboard.

# Suppliers activities

# DLA activities

Trained staff on the new DLA standard guidelines and definitions.

Started collecting weekly food waste data at DLA offices across the UK

Reduction of food waste based on site reports and targets

Developed template for food waste and GHG data tracking, including guidelines and definitions to support catering suppliers

Developed a dashboard for tracking performance

Food Waste data recorded, and internal DLA report and site reports generated.

# Challenges

## Data

- Gaps in data
- Reporting into the wrong categories
- Missing information in the form

## Deadlines

- Due to delays in reporting weekly data, the reports destined for catering management and soft services were affected.

# Findings

## Total Food Waste

14,750.11  
Kilograms

May – December  
2022

## Total Carbon Footprint

132  
kgCO<sub>2</sub>e

Anaerobic digestion

With potential to have generated 9,246 tones of CO<sub>2</sub> if sent to landfill

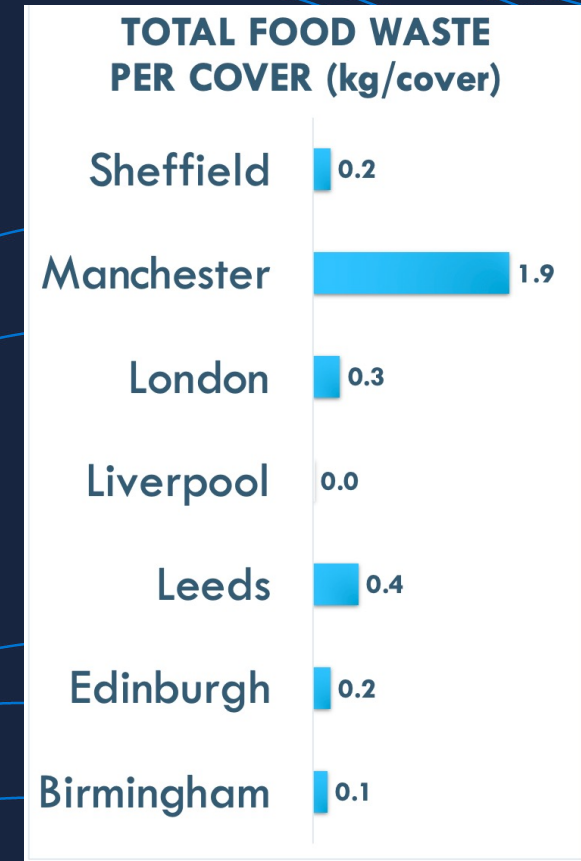
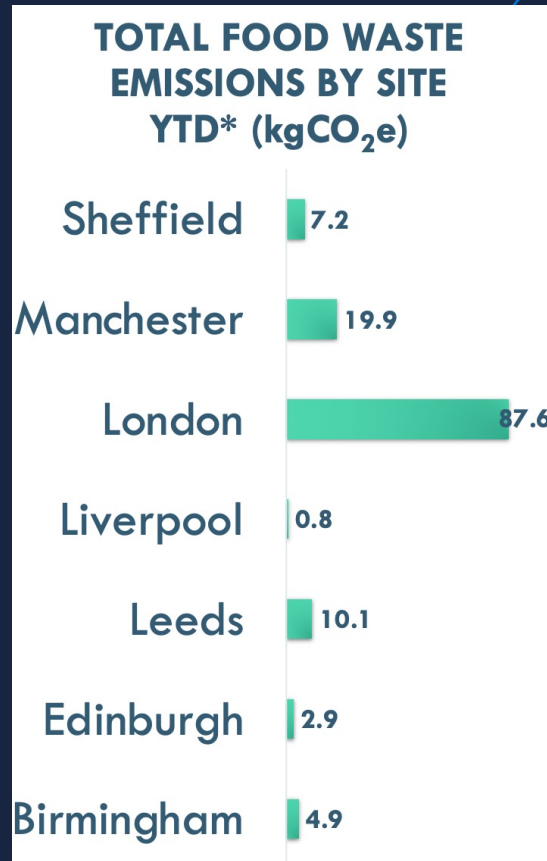
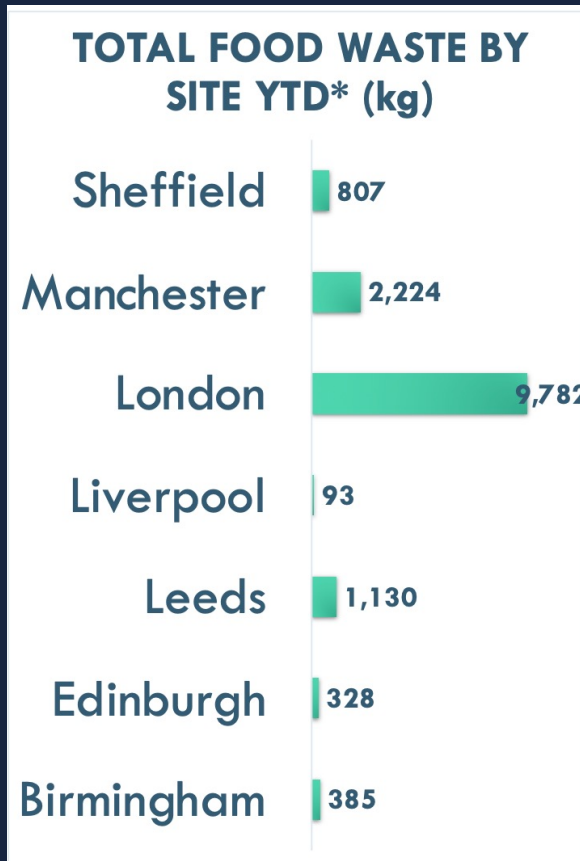
## Top category

Production  
6,725  
Kilograms

45.6% of  
the total  
food waste

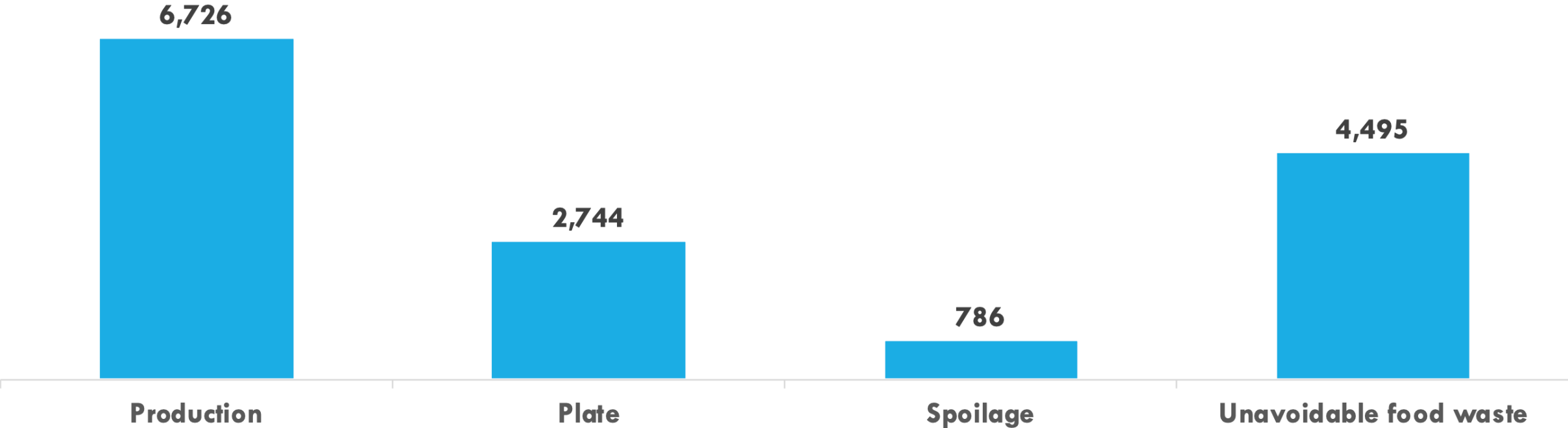
# DLA Food Waste Report

2022



Benchmark by Sustainable Restaurant Association is 191g per cover

# TOTAL FOOD WASTE YTD\* (kg)



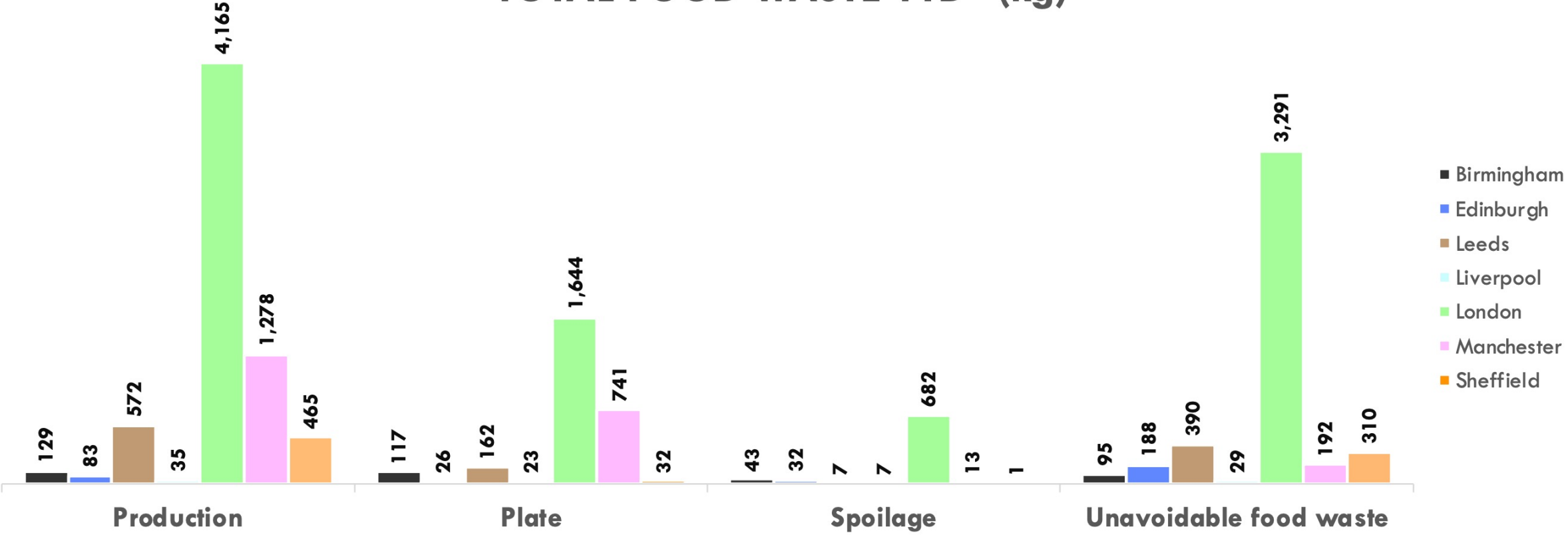


## TOTAL FOOD WASTE BY SITE YTD (kg)

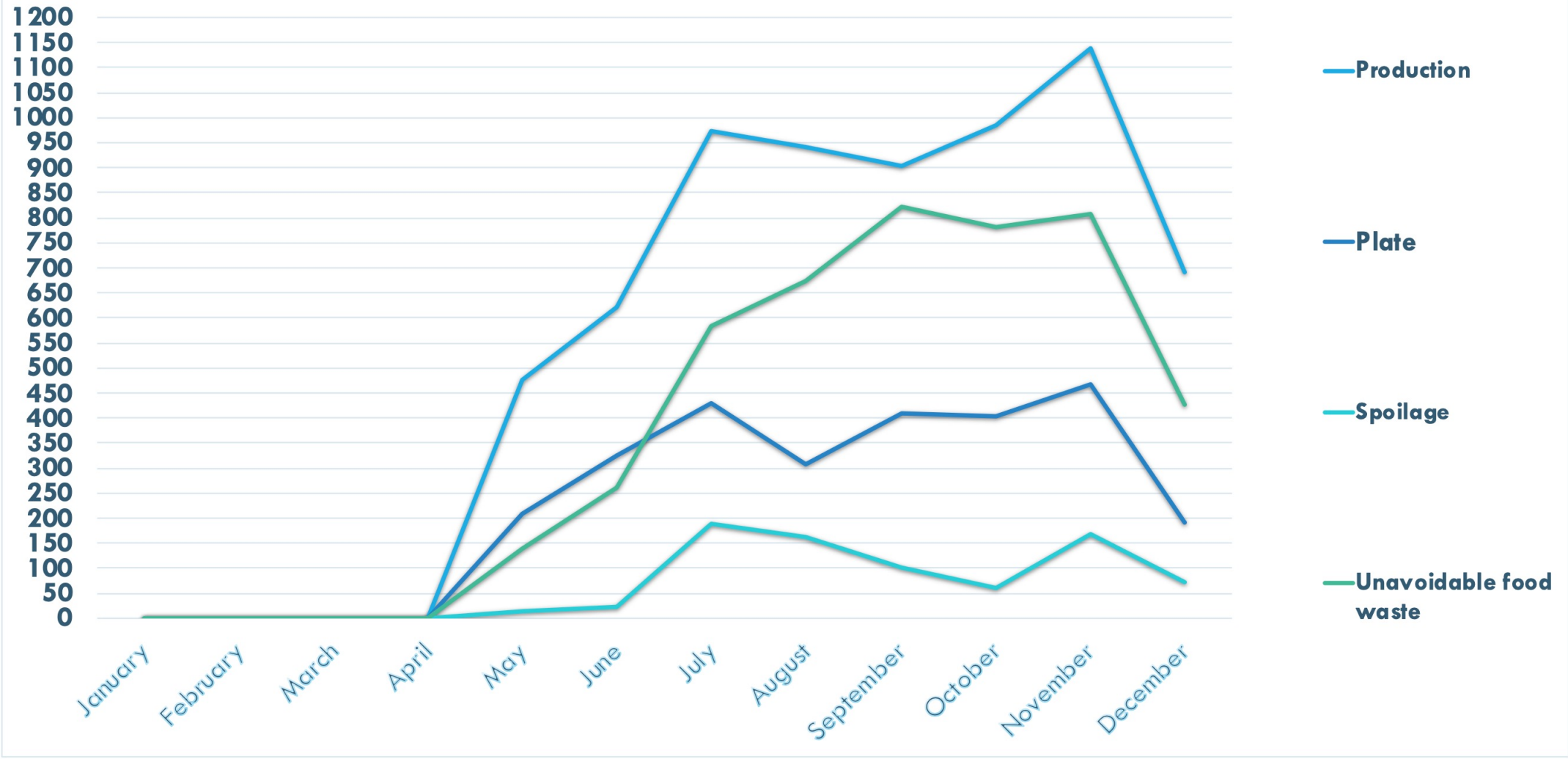
- Birmingham
- Edinburgh
- Leeds
- Liverpool
- London
- Manchester
- Sheffield



# TOTAL FOOD WASTE YTD\* (kg)

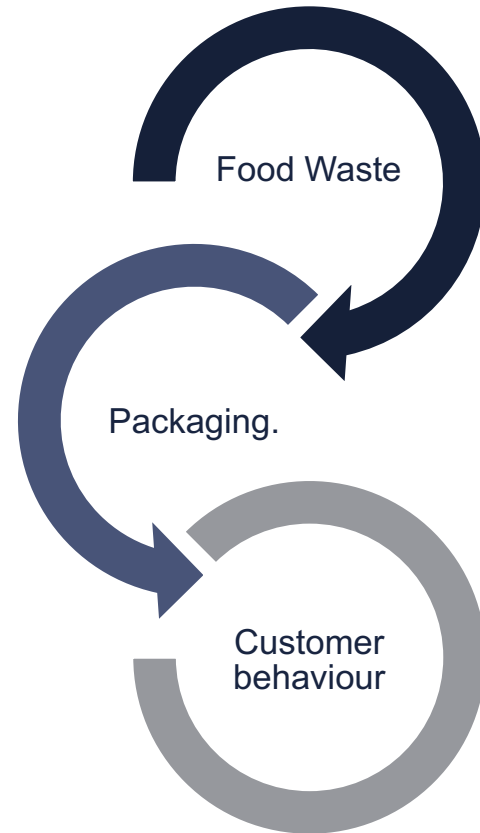


## TOTAL FOOD WASTE BY CATEGORY (kg)



# Targets 2023

Sustainability targets for DLA's Piper catering services



We support UN's Agenda 2030 and Sustainable Development Goals (SDGs) and the SDG 12 on responsible consumption and production, by working towards target 12.3 - By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses. And also target 12.5 - By 2030, substantially reduce waste generation through prevention, reduction, recycling and reuse.

## Our commitments: Food Waste

Food waste has a wide range of negative implications on the environment, economy and society and it is a concern for the catering industry including a growing percentage of the population.

Current extrapolations of food waste quantities in Europe are estimated at approximately 88 million tonnes a year. These quantities are responsible for nearly 16% of the environmental impact of the food supply chain and correspond to approximately 186 million tons of CO2 equivalents per year. Within catering, the average food waste per restaurant, year and per cover is of 6.8 T: 191g according the Sustainable Restaurant Association.

Action	Target	Timeframe
Reduce Food Waste	20%	By December 2023
	40%	By December 2025
	50%	By December 2027

The values used as a base line for the targets are the average values referring to the food waste produced by the catering services in the year 2022.

## Our commitments: Packaging

Packaging plays an important role in safely distributing products throughout today's society and supply chains. With a consumption of about 40% of plastics and 50% of paper in Europe, the packaging sector is a large user of materials. Packaging has a lot of environmental impacts, while it also represents a significant cost in the current supply system.

Action	Target	Timeframe
Remove any sachet on all sites.	Reduce the use of single plastic or paper.	By Dec. 2023
Recycling bins available for customers and staff.	Ensure that all packaging that can be recycled has been sent for recycling.	By Dec. 2023
Remove products that are not recyclable and can be substitute like wooden stirrers.	Ensure the site is using the most sustainable option without impacting customers' experience.	By Dec. 2023
Ensure that sites that have a screen in the restaurant can use it to display the menu.	Reduce unnecessary paper consumption for printing menus.	By Dec. 2023

## Our commitments: Customer behaviour

Customers have become more socially and environmentally conscious when purchasing. Despite this, many customers end up making choices that are not sustainable due to lack of awareness or motivation at the time of choice and also they may find hard to carry them out in practise.

It is part of our commitment to enable customers to have a positive attitude towards buying at our catering services in a sustainable way.

Action	Target	Timeframe
Ensure that customers using crockery receive financial incentive.	Encourage customers to use crockery instead of take-away packaged.	By Dec. 2023
Place take-away packages behind the counters.	Encourage customers to think before taking the least sustainable option.	By Dec. 2023
Gradually remove take-aways coffee cups.	Make customers aware of the short lifecycle of coffee cups but tremendous impact on the environment.	By July 2024

# 2023 data input procedure

- [Wilson Vale Food Waste Dashboard 2023 V01.xlsx](#)
- [Searcys Food Waste Dashboard 2023 V01 copy.xlsx](#)