

How to Manage Excess or Unavoidable Food Waste

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hate waste



FOOD WASTE IN THE HOSPITALITY INDUSTRY IS SOMETIMES UNAVOIDABLE, EVEN WITH THE BEST PLANS AND STRATEGIES IN PLACE. HOWEVER, YOU CAN REDUCE YOUR IMPACT ON THE ENVIRONMENT BY ENSURING FOOD WASTE DOESN'T END UP IN LANDFILL.

How to avoid sending food waste to landfill

There are a variety of options for managing unavoidable food waste that will reduce your impact on the environment and ultimately reduce the amount of food that is sent to landfill.

1. Food Rescue

There are a variety of food reuse services that will collect good quality perishable food such as surplus fruit and vegetables, meat, meals, sandwiches, bread and desserts.

Many services will collect excess food on a regular basis or as a one off (e.g. after a function or event). Oz Harvest has redistributed 32,000,000 meals across Australia and diverted nearly 11,000,000kg from landfill since 2004 and operates locally here in the Hunter region.

2. Composting On-site

Depending on your size, location and venue, you could compost on-site. Composting simply works by using air, heat and moisture to break down organic materials into a nutrient rich soil. There are many different compost bins available including electrical units that process food waste into compost in 24 hours. There is a wealth of information available online about compost management.

Alternatively, worm farms or microbial-based systems such as Bokashi may provide options for smaller scale on-site processing. Depending on your location you may need to check with your local council before implementing on-site composting.



3. Engage an organics waste management service

There are a variety of services that can collect and transport food waste to a larger industrial organic composting facility. Here in the Hunter region there are both -

1. Cooperative style services – these services will collect and process your food waste and find local gardening groups or hobby farms to use the compost. This option provides a paddock to plate cycle for your organic waste, while ensuring it is used locally. Here in the Hunter region both Feedback Organics and The Green Helping Hand, provide this service, amongst others.
2. Organics Processing Facilities – In the Hunter region we have the Bedminster Plant that uses Advanced Resource Recovery Technology to turn organics waste into compost. There are numerous commercial service providers who can collect and transport food waste to this facility within our region.

If your business is ready to commit to reducing food waste, become a Love Food Hate Waste Business Partner by visiting the website www.lovefoodhate.nsw.gov.au
To access other resources and fact sheets on food waste avoidance for the hospitality industry visit Hunter Councils Environment Division www.hccrems.com.au/waste
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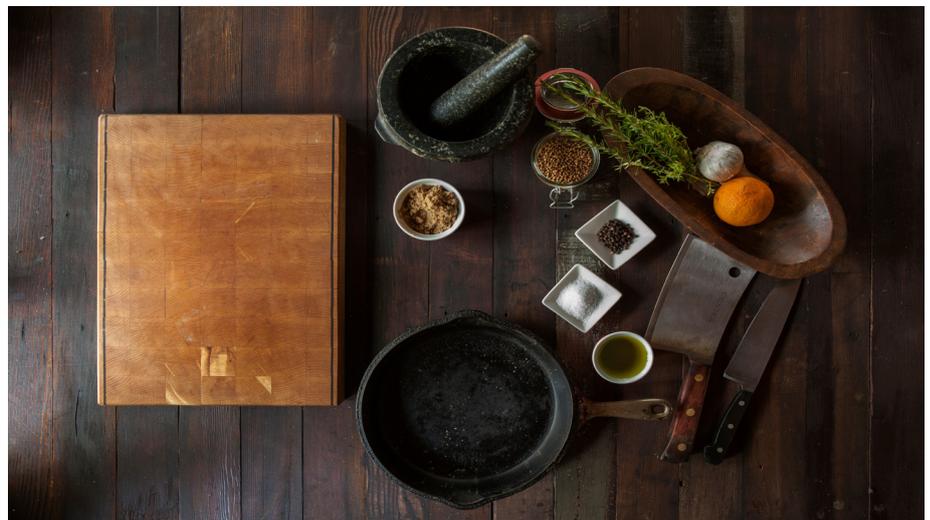
This fact sheet has been produced as a series that includes;

1. How to conduct a food waste audit
2. How to avoid food waste - food preparation
3. How to avoid food waste - spoilage
4. How to avoid food waste - customer plates
5. How to manage excess or unavoidable food waste.

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4. Pre-Processing on-site

There are a number of machines available that will reduce the weight and volume of your food waste. These machines complete the first stage of composting and can reduce your disposal fees at organic processing facilities. There are a few options available including dehydrators and desiccators. Always check the energy usage before implementing one of these systems to make sure it won't be too expensive to operate.



Hunter Councils Inc

