

TRASHED

CREATIVELY REDUCING FOOD WASTE

Top 10 Ways to Reduce Food Waste

Creative Dining Services takes food waste seriously, as it has negative environmental, social and economic impacts. As stewards of our clients' resources, we are compelled to fight food waste at all our locations.

Source Reduction: the Highest Priority in Overall Waste Reduction

The most sustainable waste is no waste! Reducing waste during production and before dining service will deliver the most favorable environmental and economic impact to the operation.

1. Inventory Accuracy: knowing what we have on hand before ordering. No guessing!
2. Buying only what we need before the next deliveries arrive—especially perishable produce!
3. Label and date everything and practice First in First Out (FIFO).
4. Use Production Sheets and Prep Lists with quantities recorded. Save production sheets for one year, with notes on quantities produced and excess food.
5. Whenever possible, eliminate self-service on food lines. Self-serve portions on average are 10% larger than served portions.
6. Practice portion control when food is served by staff, and in retail grab and go. Recipes should always include portion sizes. This is especially important with animal proteins, both environmentally and economically.
7. Consider vessel size in All You Care To Eat (AYCTE) operations. Downsizing plates and bowls can make a large impact on food waste.
8. Trayless AYCTE operations realize food, energy and water savings of 10%+.

Post-Consumer Food Rescue: You have too much food, now what?

9. Getting creative with leftovers! Unused prepared food that never made it to the service lines should be cooled per appropriate sanitation standards. Leftover grains in soups can be rinsed and placed on the salad bar; vegetables can be used at the egg line for breakfast or sautéed and on the pizza line. This adds color, nutrients and gets properly handled pre-consumer food back in service.
10. Food Rescue. Under the liability umbrella of the Bill Emerson Good Samaritan Act, Creative Dining Services encourages appropriate food donation to local agencies that are feeding food insecure people. We are partnered with programs both at local and national levels. To balance client expectations and assure code compliance, both client and Operations Director approval is required prior to setting up a donation schedule. Donations can occur multiple times per week or as little as even a few times per year.