

Tourism Summit
WF Guardians and Grub

Support to
become a food
waste champion



JOIN US TO RISE UP AGAINST FOOD WASTE



Gemma Procter
Cumbria Tourism's
Sustainable Tourism Officer

Key stats

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1.1m tonnes
of food thrown
away by the
sector PA

3/4 of
this could
have been
eaten



£10,000
Av. Cost per
outlet per
year

18%
Of all food
purchased is
wasted



1 in 6
meals
served



Hospitality & Food Service Food Waste
Stats provided by WRAP



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CASE STUDY

The Ship Inn near Barrow

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-OF GRUB-**



BEFORE

13.5 kilos or £16.20 wasted per day
2.8 tonnes or £3,418 PA
£6,040 PA with associated costs



CHANGES MADE

Spoilage reduced through working practices
Prep waste reduced through training and purchasing
Plate waste reduced through smaller portion sizes and scrapping garnish



SAVINGS

Spoilage down by 84%
Prep waste down by 80%
Plate waste down by 67%
Total waste down by 72%
Total estimated saving of £2,454 PA



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What's required

- Quick participation survey, briefing and target setting discussion to get you set up on the system
- Commit to four weeks of weighing and monitoring food waste
- Complete one foundation and five 15–20-minute modules
- Attend/watch two 30-minute webinars about how to share your surplus food (and potentially make some income) and the benefits of onsite, low-carbon composting
- Develop and implement (with help and support) a Food Waste Reduction Policy and Action Plan

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What you get

- Free online training, help, hints and tips and additional person to person support
- A weekly report showing you the impacts and costs of your food waste and helping you identify where you can make changes
- A Food Waste Reduction Policy and Action Plan to take things forward
- Referral to the small grants scheme to support applications for composters and other measures to reduce wasted food
- Savings on your bottom line



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"You might think you don't have the time to do this but you do. Once you get the buckets in the kitchen and brief the staff it really doesn't take much time at all"

"The savings you make over a year, the improved experience of customers and better understanding and skills of kitchen staff really make this worth doing."

Dave

Licensee @ The Ship Inn, Barrow in Furness

Contact: gprocter@cumbriatourism.org



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How to get involved

Sign up for the 15-minute costs saving course and become a Guardian of Grub
@ guardiansofgrub.com/courses

Contact **Gemma Procter** @ **Cumbria Tourism** and sign up to become one of our 20 Westmorland & Furness food waste champions

Contact: gprocter@cumbriatourism.org



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