



Working with your supply chain

- Guide No.5 -
in a series of 10 for you to collect and keep

WASTE NOT WANT NOT

Bite sized guide to help hospitality businesses to find innovative
ways to reduce waste



Looking at your supply chain

Supply chains can be very different for each business and sometimes very long. Whilst investigating your supply chain can be time consuming, it is key to running an efficient business. As well as potentially making the biggest waste savings, it could also strengthen your partnership with suppliers and clients, protect your business against risk, and fulfil due diligence procedures.

FARMER

Are there products that are not making it to market that otherwise could?



MANUFACTURER

Is there too much packaging on your products? What's being wasted that could be used?



SUPPLIER

Could you reduce your packaging or deliveries?



CATERER

Could you cut food waste in your restaurant or catering business?



DISPOSAL OR REDISTRIBUTION

Where is your waste going and are there other options or providers that can meet your business' requirements? Can your waste be used by another company?



"Businesses can find plenty of cost saving opportunities by interrogating various stages of the value chain - ensure you build a strong network of suppliers and clients willing to take that journey with you"

Anthony Kingsley - Sustainability & CSR, Vacherin

1 **Review your orders.** You might have been ordering the same items from your suppliers for years, but have you considered alternatives which could save you money as well as reducing your food and packaging waste?

Vacherin is one company which has been using imperfect fruit and vegetables in their recipes. Working with growers and distributors, they have developed a supply chain where their produce may not fit cosmetic standards of large retailers, but are still perfectly delicious for any dish. If there is no demand for these items, they would end up in landfill.

2 **Smart ordering systems for fresh items.** Electronic ordering systems allow for greater flexibility in terms of lead times. Use your sales forecasts and projections to inform orders to keep wastage to a minimum.

3 **Packaging.** Work with your suppliers to design your packaging to minimise materials yet make sure that there is enough that fresh produce arrives in good condition. Request recyclable or compostable packaging and ensure that it is designed most efficiently, for example so that it can be stacked securely.

Bartlett Mitchell has been working with the supply chain to redesign packaging to keep fruit and vegetables fresher for longer. By developing a system which allows the farmers to ship greater quantities of produce, there has also been a significant reduction in the amount of packaging required. This in turn allows Bartlett Mitchell to reduce the number of deliveries to sites, reducing fuel consumption considerably.

4 **The fresh meat sector** has been identified as the largest producer of waste in the food and drink industry. Meat is also a high value item, and resource intensive to produce, so reducing waste in this area will really improve gross margin and environmental impact. A good starting point is to work with your meat supplier to ensure there is clear labelling of all meat packaging. This should detail storage and use-by dates. Be creative with your menus to include some lesser known cuts of meat, such as brisket, skirt and shin.

Top Tips

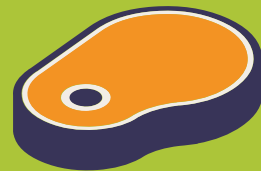
Where possible, use returnable crates for deliveries. In some circumstances, Health & Safety regulations will prevent the crate being directly re-used, however there may be opportunities to return them so they are reprocessed further down the supply chain.



Ask for waste information. Find out what your suppliers are doing to minimise waste, and ask how you can work with them to find solutions.



Fresh meat accounts for **25%** of total waste arisings in the food and drink industry in the UK and **14.5%** of global greenhouse gas emissions.



Many companies underestimate how much waste is costing; it could be as high as **4%** of turnover.



5 Consolidate deliveries. It is possible for suppliers to utilise one company's delivery vehicle. Ask your suppliers to consolidate their deliveries to one main supplier. You'll then only need one delivery at a time and remove vehicles from the road, in turn reducing CO2 emissions.

6 Backhauling waste. A number of companies in the food service sector use their delivery network to collect and remove recyclable waste including food, mixed recycling and glass from their premises to their depots for sorting, saving time, space, resources, and emissions. Ask your suppliers if they are considering operating such a scheme – it may be that they would like to but don't yet have the customer demand.

7 Work with chefs to plan smart menus, making use of items with the shortest shelf life on the day of delivery. Food surplus can be blast chilled or refrigerated to use the next day. For example, surplus chili-con-carne from Monday, can be a great jacket potato topping for Tuesday.

8 Check your waste plan. Where is the best place for your waste to go? There are innovative companies who collect specific food waste items, from coffee grounds to oil.

At CH&Co Group, waste oil is collected by one of their farmers, who then turns it into bio-fuel for his farm machinery. Technology is constantly being developed and you can stand out from the crowd by doing something a little different.

Legislation: The Modern Slavery Act requires businesses over £36 million to state what they are doing to stamp out slavery in their supply chain. Make sure that you are doing the appropriate check on your suppliers when buying products.

Food waste in professional kitchens

Professional kitchens can waste up to 20% of food. This is mainly generated during the preparation of drinks, snacks and meals and can occur at any point of the production process including:

Spoilage



1-5%

Preparation



1-6%

Overproduction



1-10%

Plate waste



3-20%

Source: [WINNOWN](#)

Practical advice and expert know-how for the hospitality industry created through collaboration between Winnow, SWR and the BHA:



The BHA aims to be the single most powerful voice actively championing the interests of the whole industry and its business partnership scheme enables the best suppliers and partners to the industry to participate in developing insight and sharing best practice.

www.bha.org.uk



SWR offers a comprehensive, integrated waste management service, helping companies control costs and improve their recycling and sustainable environmental performance.

www.swrwastemanagement.co.uk



Winnow is the revolutionary smart meter that helps kitchens cut food waste in half by automatically measuring what's put in the bin.

www.winnowsolutions.com

#wastenotwantnot

Get in touch with us - we'd love to hear from you!

policy@bha.org.uk