



# GUARDIANS — OF GRUB —



Each year the hospitality and food service industry throws away food that could have been eaten, costing businesses a staggering £3.2bn. This is a problem not just for your bottom line, but also for the planet; for every gram of edible food that ends up in the bin there is an economic, social and environmental cost.

“Food waste is the enemy of a chef because it eats into profits and undermines a good menu. We have always instilled a strong ethos in our chefs that everything possible should be done to avoid food going to waste. It is great to see this being reflected in the Guardians of Grub campaign. No one’s profits should end up in the bin, and no one’s food waste should contribute to global warming.”

Albert Roux OBE, Formerly Vice President and Trustee, Royal Academy of Culinary Arts

**1.1 MILLION  
TONNES**

1.1 million tonnes of food is thrown away by the sector each year.



3/4 of this is food that could have been eaten.



**1 IN 6 MEALS SERVED**

This is the equivalent of 1.3 billion meals or one in six meals served.

**18%**

18% of all food purchased in the sector is wasted.

**£10,000**

The average cost of food waste per outlet per year is £10,000.

**£2,800**

The cost of food waste per tonne is £2,800.

Visit [www.guardiansofgrub.com](http://www.guardiansofgrub.com) to find out what you can save and access all of the free practical tools, learning and awareness raising assets so that you can feed people, not bins.



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## Why reduce food waste?

Food waste can be generated across your business. It can occur anywhere from purchasing, storage and preparation, through to leftovers on customers' plates. What's thrown away is not just food, but also staff time and disposal costs. Here's what you gain by throwing away less food:

- You'll save money on purchasing and waste disposal costs.
- Less food thrown away means more profit and reduced operating costs.
- Reducing the amount of food you throw away helps the environment.

## The food waste problem

Every piece of food we throw away has an impact on our environment and contributes to climate change. The impacts embedded in that wasted food are the CO<sub>2</sub>e greenhouse gases created through its production, because it's not just the food itself we're wasting – it's the resources that go into growing, cultivating, transporting, preparing and cooking it that are wasted too. If food waste was a country, it would be the third largest emitter of greenhouse gases after China and the US.

*"We recommend that all hospitality businesses take a look at the Guardians of Grub resources, do a food waste audit and take steps to reduce possible wastage. Make sure teams are trained using the free Guardians of Grub Becoming a Champion behaviour change course to protect profits and our planet."*

*Kate Nicholls OBE, CEO, UKHospitality*

## Closer to home

Food waste is eating into your profits – you have the power to make a difference to your bottom line, and the planet too. Get a taste for saving by understanding your food waste hotspots and use the [Guardians of Grub tools](#) to tackle and reduce your impact.

Many businesses and organisations are already leading the way across the UK as they rise up and work together to reduce food waste. The Guardians of Grub campaign offers practical tools to empower professionals across the hospitality and food service sector to take a stand against wasted food; saving money, resources and the environment at the same time.

*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. 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.*

*[Dave – Licensee, The Ship Inn case study](#)*

**#GuardiansOfGrub**

**wrap**

Source of figures: <https://wrap.org.uk/taking-action/food-drink/sectors/hospitality-food-service>

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