

WASTEWATCH

CREATE AWARENESS, MEASURE AND TRACK “PRE-CONSUMER” FOOD WASTE

WHY WASTEWATCH?

Quality of life impact

- We live in a world of finite material resources and the planet has a limited capacity to replenish and absorb waste to land.
- Around the world, every part of the food chain –from farm to consumer – has a role to play in reducing food waste. The most important aspect of dealing with food waste is to not create it in the first place (Source Reduction).

Our challenge as a Services provider

- Rethinking material efficiency and consumption, reducing, reusing and recycling have become well-known mantras of our preoccupation with reliable access to materials and food which are integral to maintaining and supporting Quality of Life.

WHO IS WASTEWATCH FOR?

- WasteWatch is a step forward to **measure** and **track** food in our food services sites around the world. It is a simple methodology dedicated to our operational teams that allows them identify the causes of and ways to **reduce food waste in food preparation**.
- **Knowing** how much we are wasting shall provide guidance into taking **actionable practices** with an intention to reduce waste overtime through better **awareness**.

HOW DOES WASTE WATCH WORK?

Two simple steps:

1. Every day, **our kitchen staff collects the food waste through transparent buckets**. Three types of waste are collected: over-production, preparation and out-of-date waste.
2. **The food waste is then measured, tracked and reported** using a central monitoring system.

Benefits

ECONOMIC

- Reduces food waste by up to 45% in 2 to 6 months.
- Reduces waste management

SOCIAL

- Increases employees awareness on food waste
- Improves employee engagement

ENVIRONMENTAL

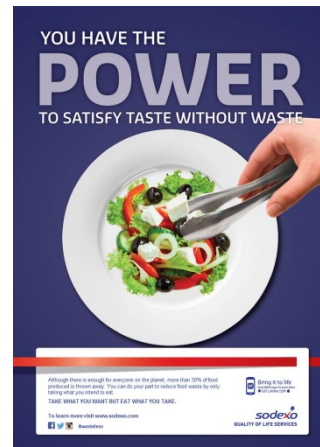
- Reduces carbon emissions
- Reduces water usage
- Less use of natural resources



Did you know ?

- **4 to 10% of the food purchased** in foodservice operations ultimately becomes kitchen waste before ever reaching a consumer.
- **One third of the food we buy is wasted.**
- Consumers and businesses are wasting **nearly \$200 billion** worth of raw food commodities annually.
- **Fresh, perishable food are wasted** in much larger quantities than canned or dry goods.
- Pre-consumer food waste represents a tangible opportunity for restaurants, retailers and institutions to **save over \$30 billion**.
- European Parliament calls for a **50% reduction in food waste by 2025** in the European Union.

Source: WRAP | CleanMetrics Corp | LeanPath



How you can help reduce food waste?

- **Take only what you intend to eat**

Although there is enough for everyone on the planet, more than 30% of food produced is thrown away. Sometimes a smaller size, or appetizer portion can better match your appetite.

In your daily life, you can:

- **Write and stick to a list, when you shop**

That way you won't be as likely to 'impulse' shop.

- **What To Do With Leftovers**

When we add to our refrigerators, items that are already there are often moved to the back and forgotten. Make it a habit to keep them in the front, or on a separate shelf – for easy use on those days when you might not have time to make a new meal.

Sometimes you don't have enough left over to make a complete meal. In these cases, Sodexo chefs have developed recipes you can use at home with smaller amounts.

[Discover the recipes here!](#)