

Food Waste Food Service

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FoodServInSPIRe Project

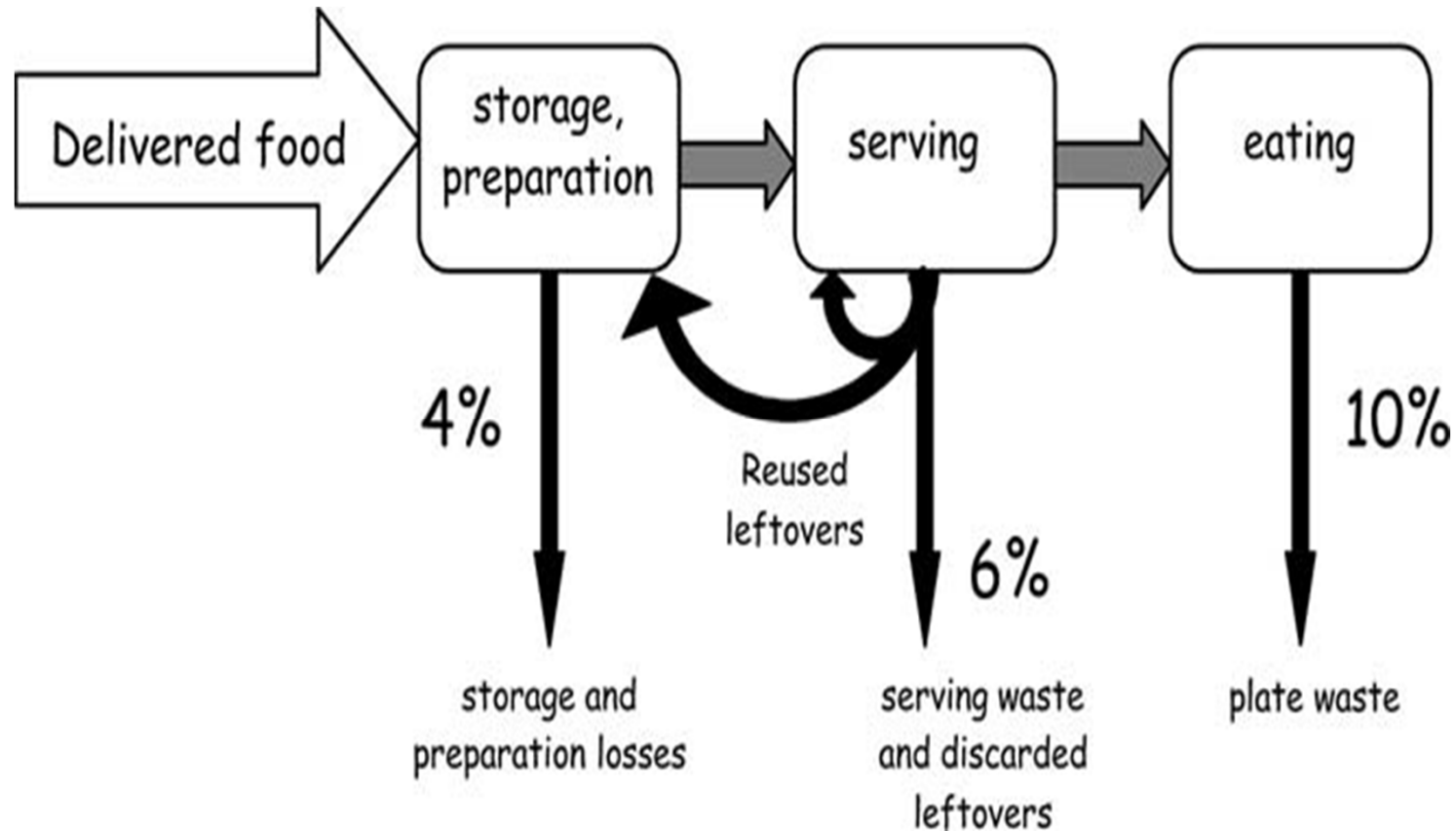
Abstract

The food service sector consists of different players such as the hospitals, dealing with foods for the end user. The sector is confronted with an increasing quantity of food waste from their day-to-day operations and appropriate strategies to reduce it. It is estimated that 20-25% of food waste are generated from the foodservice with plate waste as the single largest source of waste. The FoodServInSPIRe project is taking a lead role to develop a concept to provide accurate estimate, develop an innovative preventive ,reusable food waste strategies and identify policy implications for the economy and sustainable environment.

How big is the problem?

- A total 89 Million tonnes (Mt) of food waste was generated in 27 EU states in 2006
- The overall impact of food waste in Europe can be estimated as equal to at least 170 Mt of CO₂ eq., with an average of 1,9 t CO₂ eq./t of food wasted.
- 12.3 Mt from foodservice waste.
- Is expected to increase to 17.7Mt by 2020
- Food waste in Europe is 280 kg per. person / year
- An average of 25kg per capita from foodservice (Denmark follows the EU average)
- Jensen & Mogensen et al. (2011) estimate the total economic cost of all food waste in Denmark from land to the table to be 8,4 million kroner/ year.
- 1.7-2.1 million kroner of this amount is from the foodservice waste.

Source of Food Waste in foodservice?



*Estimated food waste in different stages in foodservice:
Engstrom et al 2004*

Challenges

- Storage Waste : *Improper storage*
- Preparation Waste: *Improper handling of food products by staff*
- Serving Loss: *Unused food after serving from kitchen and buffet services*
- Portion Sizes: *Standardized portion served to client might be large or small*
- Plate waste : *what client leaves uneaten*
- Logistics : *Difficulty in forecasting number of clients leads to overstocking/overproduction*
- Lack of Awareness : *Poor food waste data and its economic and environment cost*
- Preferences: *Difficulty meeting preferences of clients. etc*

Initiatives /Strategies to be explored

- Logistical improvements (e.g.reservation requirements for cafeterias, ordering flexibility in hospitals)
- Waste measurement activity (e.g. quantification and composition analysis of food waste by canteens)
- Training programmes (e.g. food service staff prevention skills, waste-free cooking workshops for consumers)
- Food recovering programs (diverting otherwise discarded food to charitable groups)
- Informational tools (e.g. sector specific prevention guidelines and handbooks)
- Improving the quality of food served
- Changing the mode of serving *egrestuarant type of serving to patients in ward*
- Restructuring & reorganization of catering system

With all these strategies available WHY foodservice faces the challenges of increasing food waste?

What MENU is planning to do?

- To collect available/generate data on waste food in food service.

Case study in Denmark (Aalborg hospital & University Canteen)

- To develop an innovative strategies, including the use of ICT and online photo monitoring to prevent and serving of excess food
- To test the recommendation and strategies to determine its applicability and effectiveness