

FOOD WASTE ON CAMPUS



Importance of reducing food waste?

Reducing food waste is a pressing concern as according to the U.N. Food and Agriculture Organization, 30% of food is wasted globally across the supply chain, contributing 8% of total global greenhouse gas emissions.

- Landfill sites release greenhouse gasses, which cause dramatic changes to the global climate, and produce leachate, a toxic sludge that can seep down and contaminate groundwater.
- Reduced pressure on land and water resources.
- The demand for resources, costs of raw materials.

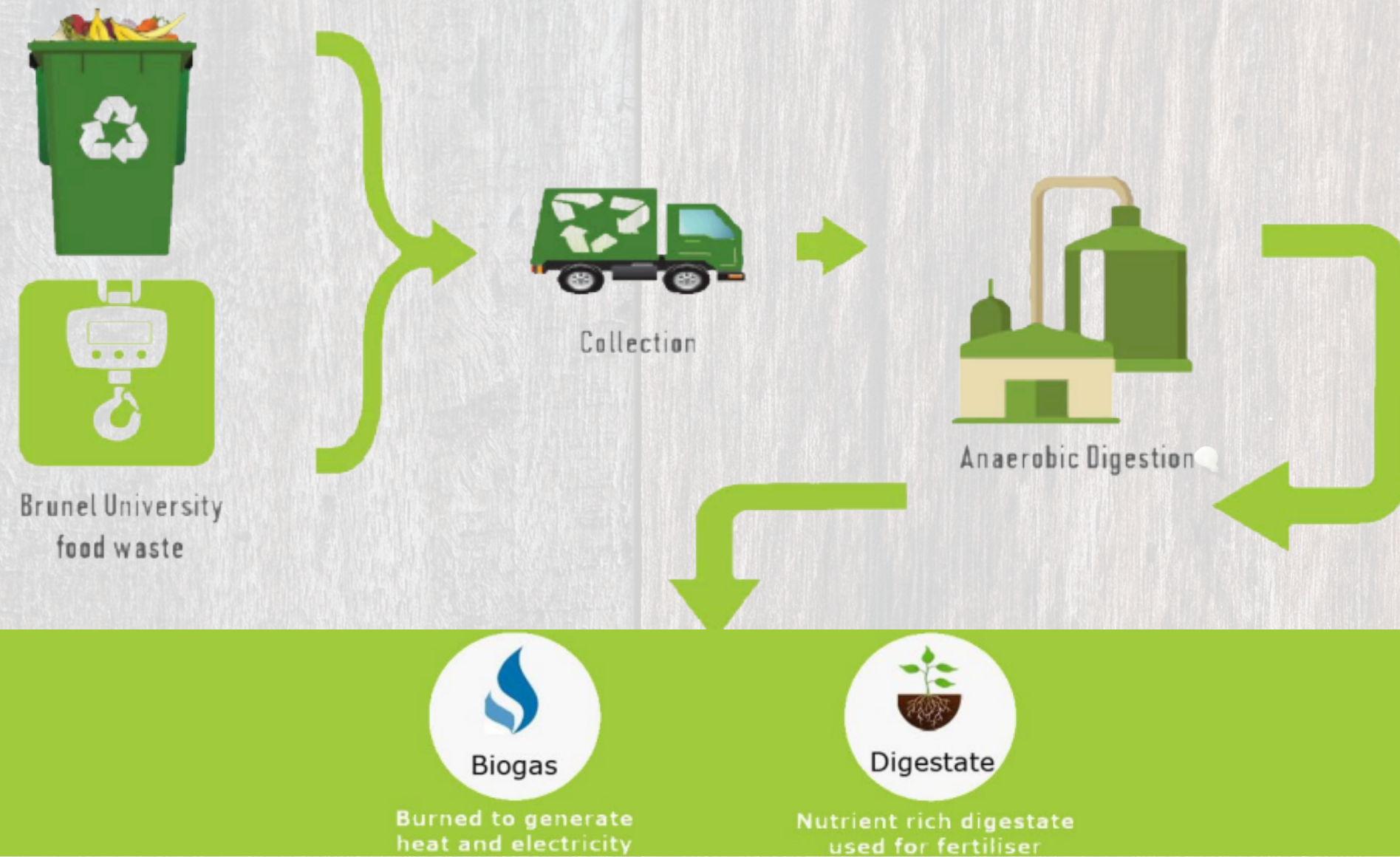
What are our initial measures to reduce food waste?

- We choose products that can be reused and refilled over single use disposable items. This is evident as all of our outlets are provided with crockery, thereby reducing the need for plastic.
- All frontline colleagues must complete the environmental awareness training toolkit.
- During the planning of events we plan food production volumes to match demand.
- Engaging with the Olio app, whereby food can be shared around the local area to reduce food waste.

Where does our food waste come from?

- Our catering food waste on campus is generated from 3 main sources, food preparation, plate waste and unused or unsold items (food waste is also collected from student accommodation on campus).
- All production kitchens on campus have designated food waste bins to collect all fruit and vegetable cuttings/peelings and all waste generated during production of the outlets menus. This is collected from outlets daily and delivered to the central food waste bins.
- Plate clearing stations offer a food waste 'shutte' for consumers to dispose of non eaten food this waste is also collected daily and added to the central bins. Unsold counter held food items are also disposed in to food waste following closure of the outlet they have been sold in.

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What happens to our food waste?

1. Food waste is collected from the catering outlets on campus and delivered to the Anaerobic Digestion Facility where it is tipped into a bunker before it is packaged and macerated.
2. The macerated food is then placed into large, sealed, Oxygen free digester tanks. During the anaerobic digestion process, the food is broken down by micro-organisms, creating a biogas (methane and carbon dioxide) and a rich liquid fertiliser called digestate.
3. The digestate can then be sent for spreading on farmland as a valuable organic fertiliser which enriches the soil without the use of petrochemical fertilisers, which are costly to the environment.

Continual reviewing of food waste

- The catering team use menu software to constantly review the sales of menu items sold in their outlets, the production numbers are adjusted each day to reflect previous sales patterns, this reduces the quantity of food left over and enables efficient stock ordering. A reduction in delivery weights has a direct effect on emissions and over all carbon footprint.

The Compass Group - food waste policy

We aim to halve food waste across the Group by 2030. Delivering on our sustainability strategy starts by understanding why food is being wasted. Each year, measurement technology is introduced in new units as we continue the global roll out of our strategy helping our kitchen teams measure, monitor and reduce food waste.

We use different systems in different markets, all of which are driving down food waste and improving our oversight.

