



# Food Waste Reduction Good Practice Guide for **Food and Beverage Sector**

**Food Wise Hong Kong Campaign**

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## Introduction

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Hong Kong's waste problem is a worry. Food waste is a major component of this solid waste.

When food is wasted, apart from the cost implication, all the land, water, fertiliser and labour needed to grow that food are also wasted. In addition, greenhouse gas emissions are produced when transporting food waste to landfills and during decomposition of food waste. To realise the vision of a truly sustainable world, we all need to change the way we produce and consume our natural resources.

**We can all play a useful part to reduce food waste for the benefit of our community.**

## Purpose of this Guide

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The aim of this Guide is to help you run a more cost-effective business as well as make a worthwhile contribution to the environment. There are very firm reasons why every restaurant, cafe and food outlet would be interested in reducing the amount of food waste generated for disposal. There are 'hidden' costs incurred through over-ordering and poor procedures. The cost of collecting and disposing of this unnecessary waste to the landfills is going up and the landfill sites are progressively being filled up. With this Guide, you can customise your plan to suit your business. Like most things in business, a small up-front investment of time and money will support positive long-lasting gains in cost-effectiveness. We all have a duty to find alternative ways to deal with food waste.

The best way is to **AVOID** food waste from the outset.

This Guide presents **PRACTICAL TIPS** to help you:

1. Avoid food waste;
2. Reduce food waste production; and
3. Minimise food waste disposal.

This Guide will be subject to refinement/revision as if necessary.

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## Good Practices - Overview and Checklist

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Cost savings can be achieved through various procedures such as (a) improved purchasing, (b) better use of food materials, (c) better management of food supplies, (d) surplus food donation, and (e) food waste separation and recycling. To succeed, you have to determine where your opportunities for food waste reduction exist.

A checklist for food waste reduction is given below for reference.

### A Checklist for Food Waste Reduction

- Prepare a food waste reduction plan
- Educate and train staff
- Assess waste generation
- Set goals
- Motivate staff and stakeholders to reduce waste
- Put plan into action
- Review progress

Your greatest savings and gains will come from first focusing on waste **avoidance and reduction**, followed by reuse and recycling.

## Good Practices – ‘Tip-C’ to Reduce Food Waste

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Good practices for the food and beverage sector to reduce food waste can be implemented through:

- procurement (**c**all)
  - **c**ollection, storage (**c**ustody)
  - **c**ooking
  - **c**onsumption
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Tips on these procedures (Tip-C) are given below. Riding on the procedures, the following messages are vital to reduce food waste:

### Key Messages

- Cherish food
- Reduce, reuse and recycle food waste
- Concerted efforts of all parties (customer, crew, chef & chief) to reduce food waste



#### 1. Call (procurement)

- Call (order) raw materials in appropriate quantity to prevent over-procurement and excessive inventory
- Call (order) raw materials from approved suppliers



*Set green procurement policy and order from reliable suppliers*

## 2. Collection and Custody (Storage)

- Inspect incoming goods for quality (spoilage) during delivery
- Properly control storage procedures, time and temperature to prevent spoilage
- Properly date, label and cover food in custody (storage)
- FIFO (first-in-first-out) food in custody (storage)



*Properly label food in custody*

## 3. Cooking

- Properly handle and prepare food (including procedures, temperature, personal hygiene and pest control, etc.) to prevent foreign materials and to minimise spoilage and rejection by consumers
- Make good use of surplus food and/or food trimmings for 2nd dish (e.g. fish bone/fish head for soup or specialty dish, leftover plain rice for fried rice or congee, etc.)



*Cooking procedures*



*Fish bone/fish head for soup*



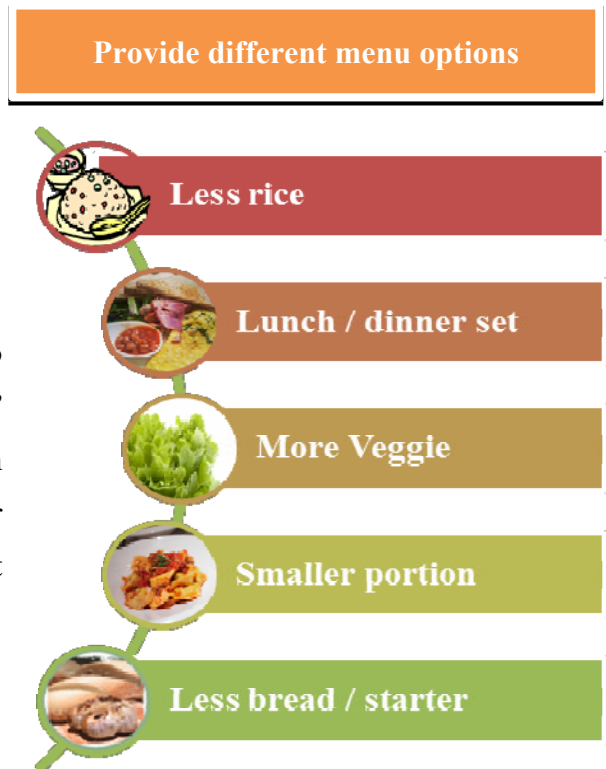
*Fresh fruits for jam making*

### Smart Tips

- Make use of food trimmings / surplus food

#### 4. Consumption

- Proactively remind customers to avoid over-ordering and leftovers (e.g. display materials at menu and table, verbal advice by frontline staff, dish ordering in smaller batches, take-away of unfinished food, etc.)
- Provide different menu options to minimise food waste (e.g. “less rice” option, light portion, cuisine with more veggie and less meat, lesser number of main courses in banquet menu, etc.)



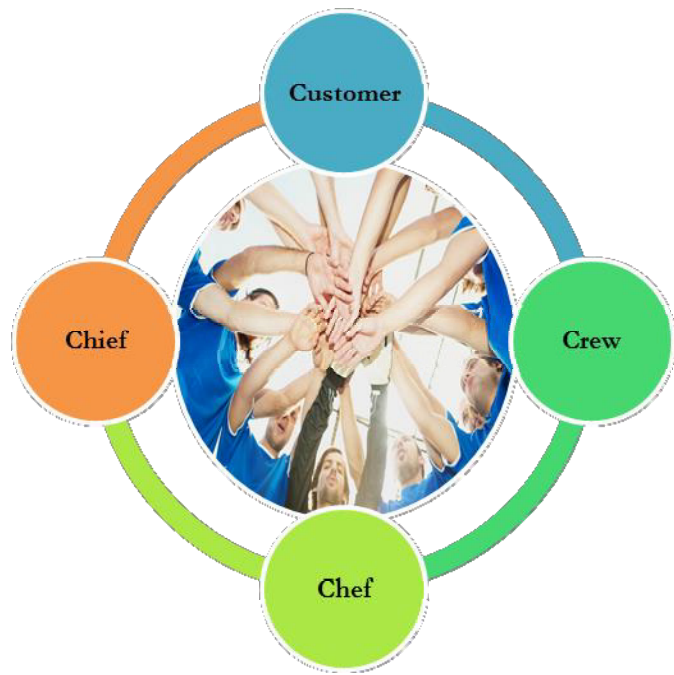
#### **Smart Tips: Avoid Single Use Condiment Packages**

- Avoid using of condiment packages (whenever possible, use refillable bottles or containers instead of individually wrapped single-use packages for condiments (ketchup, sugar, salt, etc.))



## 5. Complementary tips

- All parties (Customer, Crew, Chef & Chief, etc.) commit and collaborate to reduce food waste
- Provide training to staff to instill food-wise culture and reduce food waste
- Donate surplus edible food to the needy
- Separate food waste for recycling (e.g. food waste composter or arrangement of recycler to take away food waste for recycling)



### ***Collaboration***



***Provide training to staff***



***Donate surplus edible food to charitable organizations***



***Separate food waste for recycling***

## Acknowledgement

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This Good Practice Guide has been produced with the concerted efforts of the members of the Food Wise Hong Kong Steering Committee and its working group (Food and Beverage Sector), who have shared their insightful views and practical experience in developing the Guide.

## Contact Us

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Suggestions, comments and enquiries on this Good Practice Guide are welcome. Please email your views to the Secretariat of the Food Wise Hong Kong Steering Committee at [foodwisehk@epd.gov.hk](mailto:foodwisehk@epd.gov.hk).

## Disclaimer

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