

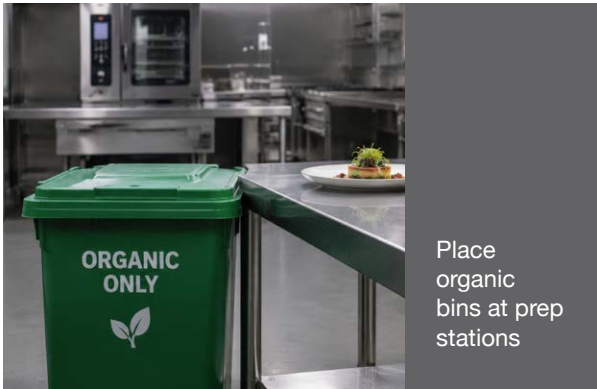
Reducing Food and Packaging Waste – Common Challenges and Practical Fixes



Food and packaging waste increase food costs, bin collection fees, and staff workload. Most waste happens during prep, service, and sorting.

Challenges	Problems	Solutions
Food spoilage and Plate waste	Unpredictable daily demand	Use flexible menus with shared ingredients.
	Large portion sizes	Offer smaller portion options.
	Ingredients expiring before use	Use FIFO (first in, first out) with colour-coded labels. Track food waste weekly/ rapid visual waste audits (tracking waste for even one week can reveal quick savings). Buy locally where possible.
Limited space and Bin confusion	Small kitchens with limited bin space	Use slimline or stackable bins.
	Staff turnover leads to contamination	Place organic bins at prep stations. Include 5-minute waste training during onboarding.
	Different council rules create confusion	Add simple icon-based signage above bins. Use coloured labels and wall posters.

Challenges	Problems	Solutions
Waste management	Organic waste is heavy and costly	Separate organics properly. Diverting organics can significantly reduce bin weight.
	Coffee grounds often end up in general waste	Divert coffee grounds where possible. Train baristas on clean separation.
	Fear of liability when donating food	Donate safe surplus food to registered food rescue organisations. Know that the Good Samaritan Act protects safe food donation.
	Confusion around 'compostable' packaging	Learn about the different classifications of compostable and dispose of properly. If in doubt, landfill is better than contaminating compost.



Business benefit:

Lower food spends > Reduced bin fees > Positive community impact

Track > Train > Simplify