

Buffet service & café food waste

– weigh and record separately:



Kitchen bio waste

- Skins, bones, coffee grounds, seed etc. originally **non-edible**



Preparation waste

- Fallen, spilled, spoiled due to **mistakes in kitchen handling/quality**
- Prepared components, mis-en-place wasted in kitchen



Cold & dry storage waste

- **Ingredients** past their use-by-date* or spoiled (*vs. best-before!)
- **Prepared foods** not edible anymore



Serving waste

- **Food left uneaten** at buffet table, or at display
- **Food meant for buffet & display**, but wasted from kitchen



Customer plate waste

- **Customers'** food waste; from plate return station, or dishwasher

FAQ: how do I sort the food waste?

- **Skins, leaves etc. prep waste?**

Even though it's perfectly fine to cook cauliflower and broccoli leaves, or potato and fish skins etc., here they are considered non-edible bio waste.



Kitchen bio waste

- **Customer complaints?**

- Wrong orders, mistakes on plate

- **Food waited** too long at expo (window)?

- All **mis-en-place** and prepped food from kitchen?



Preparation waste
mistakes in quality/handling

- **Food from cold and dry storage**

past their use-by-date?

- Ingredients/products
- Prepped components
- Ready foods



Storage waste

- **Prepared food meant for buffet or display,**
but gets binned from kitchen



Serving waste

* Remember: items past their best-before date are often still edible – smell & taste first!