

Waste not, want not – Questionnaire

For Restaurant Table

Familiarise yourself with the chain of people involved in getting the food from the ground to your table. Invite them to answer the questions below most relevant to their work. Then form a study group to look at the responses and come up with action that your community can take to reduce waste. Why not promote a community compost initiative or lobby for a waste reduction law?

Send in stories about the responses you have received and the actions your community is taking to ccampeau@e-alliance.ch

E. Restaurant table

“Food service operators should closely examine how much food is wasted both in the kitchen and at the table. Industry estimates that 4% to 10% of food is discarded before ever reaching a guest. If you purchase \$1million dollars worth of food annually, that can be up to \$100,000 of your purchases going into the trash!”¹

1. To what extent do you take waste and sustainability into account when you set your menu?
2. To what extent does your menu include local seasonal foods?
3. How much planning is done before your order is sent out to your supplier?
4. How do you decide where your food supplies come from?
5. What specific tactics do you have in place to reduce spoilage and waste?
6. What proportion of your customers ask for their leftovers to be packed to take home?
7. When deciding on the size of serving portions, what consideration is given to waste?
8. a) Do you ever give customers size options for portions to reduce the amount of waste?
b) If size options are offered, do prices encourage purchasing smaller orders?
9. Do you find there is more/less waste depending on the type of meal (e.g. breakfast, lunch, dinner etc.)? If so, how does this influence your efforts to reduce waste?
10. What efforts do you make to reduce the amount of waste left on customers' plates?
11. When you are in possession of excess food, what do you do with the surplus? (e.g. Are you able to donate edible food waste and if so, do you?) Are the regulations in place in order for you to share your excess food before it spoils?

¹ U.S. Environmental Protection Agency:
<http://www.epa.gov/osw/consERVE/materials/organics/food/fd-faq.htm>

