

Waste not, want not – Questionnaire

For Local Grocers or Managers of Large Supermarkets

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

A. Local grocer or store manager of a large super market

1. Does your store dispose of consumable goods (e.g. discard food products intended for sale)?
2. What are the main reasons consumable goods must be disposed of, rather than sold for consumption?
3. What do you do with the waste?
4. What could be done to ensure fewer consumable goods go to waste?
5. a) Do you keep a record of what foods/from what companies make up most of your waste?
b) If so, how does this influence what products you purchase and from whom you make your purchases?
6. What attempts do you make to ensure that food is sold before it has to be disposed of? (e.g. sale items, freezing, donations etc.)
7. What type of foods (e.g. fresh meats, fresh vegetables, canned goods, frozen goods) make up most of your waste?
8. a) Are there seasonal patterns to types of foods disposed of?
b) If so, how does this influence what you purchase and when?
9. Do companies that you purchase from offer you any support in dealing with food products that you are no longer able to sell?
10. a) Do you make attempts to inform your customers about food waste and its impact on global food security?
b) If so, what do you do and what form of responses do you get from your customers?
11. Do you survey your customers to understand what they are looking for in their food purchases? (e.g. aesthetics versus taste)