

BRISTOL GOOD FOOD 2030

Food Waste Support

18th March 2025



Agenda

- **09.30-10.00** **Coffee & Networking**
- **10.00-10.35** **Presentations followed by Q&A**

Stuart Elliott, Veolia; Sarah Hargreaves Resource Futures; Monserrat Buitrago, Windmill Hill Farm Café, Laura Mellor, Boston Tea Party, Tom Swithinbank, BID
- **10.35- 11.15** **Workshop**
- 10.35-10.40 Workshop intro
- 10.40-11.00 Group discussion - current barriers/challenges with reducing food waste
- 11.00-11.15 Group discussion - sharing current good practice
- **11.15-11.30** **Wrap Up/Feedback**



Supports, informs and connects individuals, community projects, organisations and businesses who share a vision to transform Bristol into a sustainable food city

A citywide collaborative partnership programme to transform our local food system for climate, nature and health



Get involved:

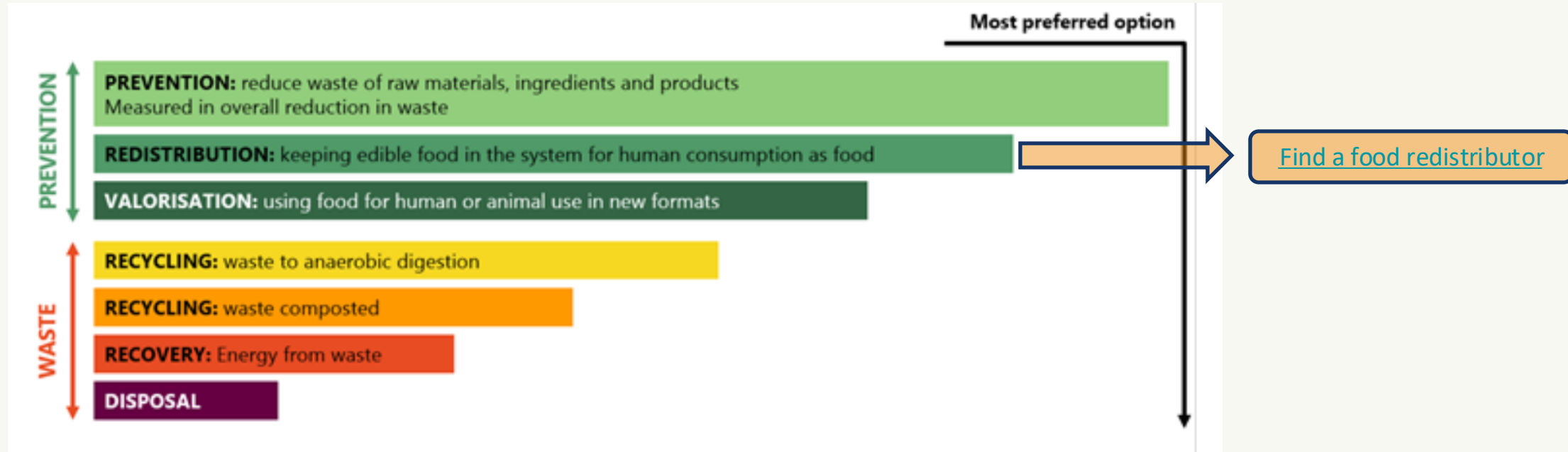
- **Visit** our Sustainability Guide for Bristol's hospitality sector: bristolgoodfood.org/hospitality
- **Join** our Working Groups or ask for more information: hello@bristolgoodfood.org
- **Sign up** to our newsletter [Newsletter - Bristol Good Food 2030](#)

Why take action on food waste?

Globally, 25–30% of total food produced is lost or wasted⁽²⁾

Food waste contributes 8-10% of global GHG emissions ⁽⁴⁾

25% of UK food waste occurs in a commercial, post-farm gate setting ⁽¹⁾



Preventing food waste is sixty times more effective than recycling for reducing carbon emissions⁽³⁾

SIMPLER RECYCLING

A hand is shown dropping a clear plastic bottle into a blue recycling bin. The background is slightly blurred, showing a green recycling bin and a yellow recycling symbol on a wall. A large green circular graphic is overlaid on the right side of the image.

March 2025

Simpler Recycling

Simpler Recycling is set to provide standardised recycling requirements across England, supporting both households and businesses to recycle more

Basic principles for businesses

- All non-household municipal premises, which includes businesses, public organisations (e.g. schools, universities, hospitals and government buildings) and other organisations
- Make arrangements to segregate your waste for appropriate recycling
- A core set of dry recyclable waste and separate food waste collections will need to be arranged



Simpler Recycling

What does it mean for commercial premises?

Timeline



- Businesses with 10 or more FTE > 31 March 2025
- Businesses with less than 10 FTE > 31 March 2027

The FTE criteria applies to the business as a whole, not by site.

Example 1:



A business has 3 sites with 3 Full Time Equivalent Employees at each site

> Total FTE = 9 > Simpler Recycling in March 2027

Example 2:



A business has 1 site with 10 Full Time Employees

> Total FTE = 10 > Simpler Recycling in March 2025

Example 3:



A business has 12 sites with 1 Full Time Employee at each site

> Total FTE = 12 > Simpler Recycling in March 2025

What is food waste?



- All food intended for human or household pet consumption
- Food waste from the processing or preparation of food, including inedible food parts such as bones, eggshells, fruit and vegetable skins, tea bags and coffee grounds



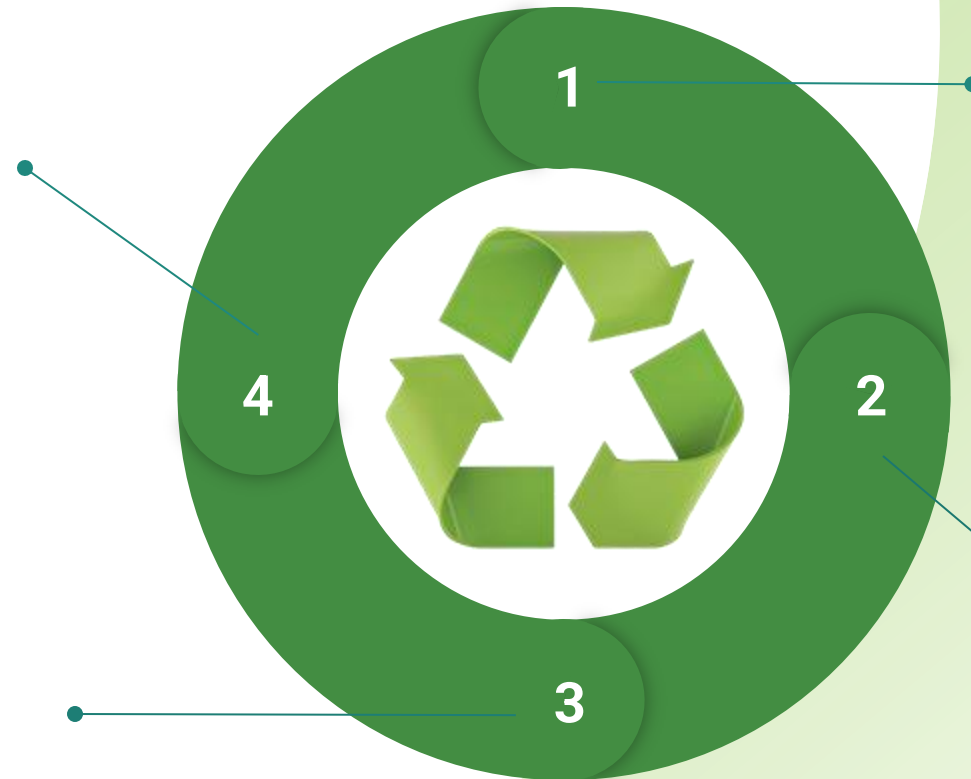
- All food waste generated on site will need to be separated for recycling by the business
- Food waste applies to all workplaces
- There will be no minimum weight threshold for food waste



How is your food waste recycled?

This biogas is collected and stored to be utilised as a green and vital energy source to generate electricity, heat and transport fuels

This process releases biogas as a byproduct which consists of methane, carbon dioxide, and other gases



Your food waste will get picked up by Veolia and sent to an Anaerobic Digestion (AD) Facility

Different types of bacteria work together in a series of stages to break down complex organic compounds into simpler substances

This can reduce your carbon footprint by as much as 25%

WE WILL SUPPORT YOU ON YOUR JOURNEY

Your roadmap to compliance



Taking practical action in preparation for Simpler Recycling

Sarah Hargreaves, Principal Consultant



What can we learn from Wales

Compliance remains varied

- Large organisations are typically ok
- Smaller orgs need more support
- Audits and feedback help improve recycling practice

Biggest challenges so far:

- Space and infrastructure
- Financial cost of set up
- Time to get set up
- Staff engagement

Interesting stats from England

39% SMEs (all sectors) **not separating** any waste for recycling
[Source](#)

66% hospitality organisations **not separating** food waste for recycling
[Source](#)

93% hospitality leaders **concerned** about the impact of legislation on their business
[Source](#)

Top five tips to manage the transition

STEP 1

Rationalise your waste and recycling collections

- What types of waste do you produce?
- Where is it being generated (whole building, tenants, workspaces or departments)?
- Who generates waste?
- Do you have the correct bin provision – size / quantity / collection frequency?

NB: There is advice on the WRAP site for how to conduct a waste audit.



STEP 2

Think about ways to best manage space and infrastructure

Use waste audit to define needs

- Core waste streams/locations

Position bins to maximise convenience

- Consider efficiencies
- Public / kitchen / bulk

Plan ahead and future proof

- Modularity gives good flexibility

Signage and bin types

- Consistency, clarity, colour, icons
- Lids (loss) and apertures (contamination)



STEP 3

Get staff on board early to build best practice habits

Engage staff in decision process

- Explain rationale/legal obligations
- Showcase benefits to the business
- Identify specific people involved
- Engage staff in building solution

Motivate engagement

- Easy - aligned to home recycling
- Provide appropriate training
- Lead by example
- Share successes and thanks.



STEP 4

Seek opportunities to reduce waste

Less waste = less bins = reduced costs

Free resources available to help you measure, monitor and create useful food waste action plans.

Think about:

- Are you over-ordering
- How is your inventory management
- Stock rotation for effective storage
- Staff practices / nose to tail
- Portion sizing

	SERIAL	PREPARATION	PLATE	WASTE
DAY 1				
Total waste generated	kg	kg	kg	kg
Notes				
TOTALS				
DAY 2				
Total waste generated	kg	kg	kg	kg
Notes				
TOTALS				
DAY 3				
Total waste generated	kg	kg	kg	kg
Notes				
TOTALS				
DAY 4				
Total waste generated	kg	kg	kg	kg
Notes				
TOTALS				
DAY 5				
Total waste generated	kg	kg	kg	kg
Notes				
TOTALS				
DAY 6				
Total waste generated	kg	kg	kg	kg
Notes				
TOTALS				
DAY 7				
Total waste generated	kg	kg	kg	kg
Notes				
TOTALS				
WEEK TOTAL				



STEP 5

Make use of the wealth of existing resources

- [The Business of Recycling](#): Everything you need to know about Simpler Recycling for businesses.
- [Guardians of grub](#): comprehensive set of tools to help you monitor and reduce food waste in any business type.
- [Defra guidance](#): official UK Government guidance for workplaces on separating dry recyclables, food waste and black bin waste.
- Your waste contractor / BFN / BID



The benefits to you

Cost savings



Recycling can be cheaper, and less waste means lower disposal costs

Customer loyalty



Customers are looking for sustainable and ethical choices

Improved credentials



Attract new customers by building a reputation for being ahead

Staff retention



Doing the right thing can engender happier and harder working employees

Engaging publicity



Good stories promote good content for you and your customers to share



resourcefutures.co.uk



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Principal Consultant

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Food waste management

Windmill Hill City Farm



The background features a light grey base with large, organic, overlapping shapes in muted olive green and dusty rose. In the top left corner, there are stylized, layered illustrations of foliage, including what appears to be a pine branch and some broad-leafed plants. A thin, white, wavy line curves across the bottom right portion of the image.

REDUCING FOOD WASTE

TIPS

- Design your menu so that ingredients could be use in multiple dishes, reducing the chances of food not being sold.
- Train your kitchen staff to prepare and produce food at the correct time, avoiding preparing more than they need for the day. Ensure kitchen staff is train to correctly label food.
- Train your Front of House members to upsell food that need to be used sooner, making sure you have good communication between kitchen and front of house members to ensure food is use at the correct time.
- Ensure purchasing team is trained to avoid overordering and that they have the correct information about menus and schedules.
- Choose supplier with similar ethos and procedures than you, to ensure the entire food chain is well looked after.



REUSING FOOD WASTE

TIPS

Optimise each ingredient to the maximum- creating a menu the uses every part of a product not only helps you reduce your waste but also helps you increase profits.

Examples:

- Use the skin of unconventional vegetables- like garlic, onions, carrots, parsnips, beetroot and turn into powder. They are perfect for seasoning and as stock.
- Dry the skin of fruits and sweet vegetables to give a twist to your desert decorations.
- Unconventional parts of other ingredients can also be pickled and turned into a new ingredient, like the skin of watermelon.
- Roasting the skin of sweet potatoes, potatoes, carrots, parsnips, etc into nice looking chips to decorate dishes.

RECYCLING FOOD WASTE



TIPS

- Consider sending your food waste to compost makers- example Heart of BS13, Generation Soil, Bristol living soil, etc.
- Measure, record and analyse your waste so that you can reduce and reuse before recycling, helping you save your money and the planet.

The background features a light gray base with large, soft-edged organic shapes in muted red and olive green. A thin white line outlines a shape on the right. In the top left, there is a faint sketch of a leafy branch.

Thank you

Reduce

The 1st R

Boston 
Tea Party

Where does it come from,
where does it go?

Identifying your waste

- **Yields**

- Prepped Veg
- Drained Weights
- Cook Loss

- **End Of Day Waste**

- Counter Food
- Ingredients
- Batches

- **Garnishes**

- **Customer Plates**

- **Process Waste**

- Coffee Grounds
- Infusing Herbs
- Egg Shells

- **Recorded Waste**

- Ingredients
- Batches
- Dishes

- **Condiments**

Development Cycles



DEVELOP &
ADJUST



TRIAL &
LEARN



FEEDBACK &
REVIEW



LAUNCH



MONITOR

Design it out

Menu Design

- Portion sizes
- Mods and subs
- Orphaned ingredients & batches
- Additional uses
- Garnish & condiments

Ingredient Selection

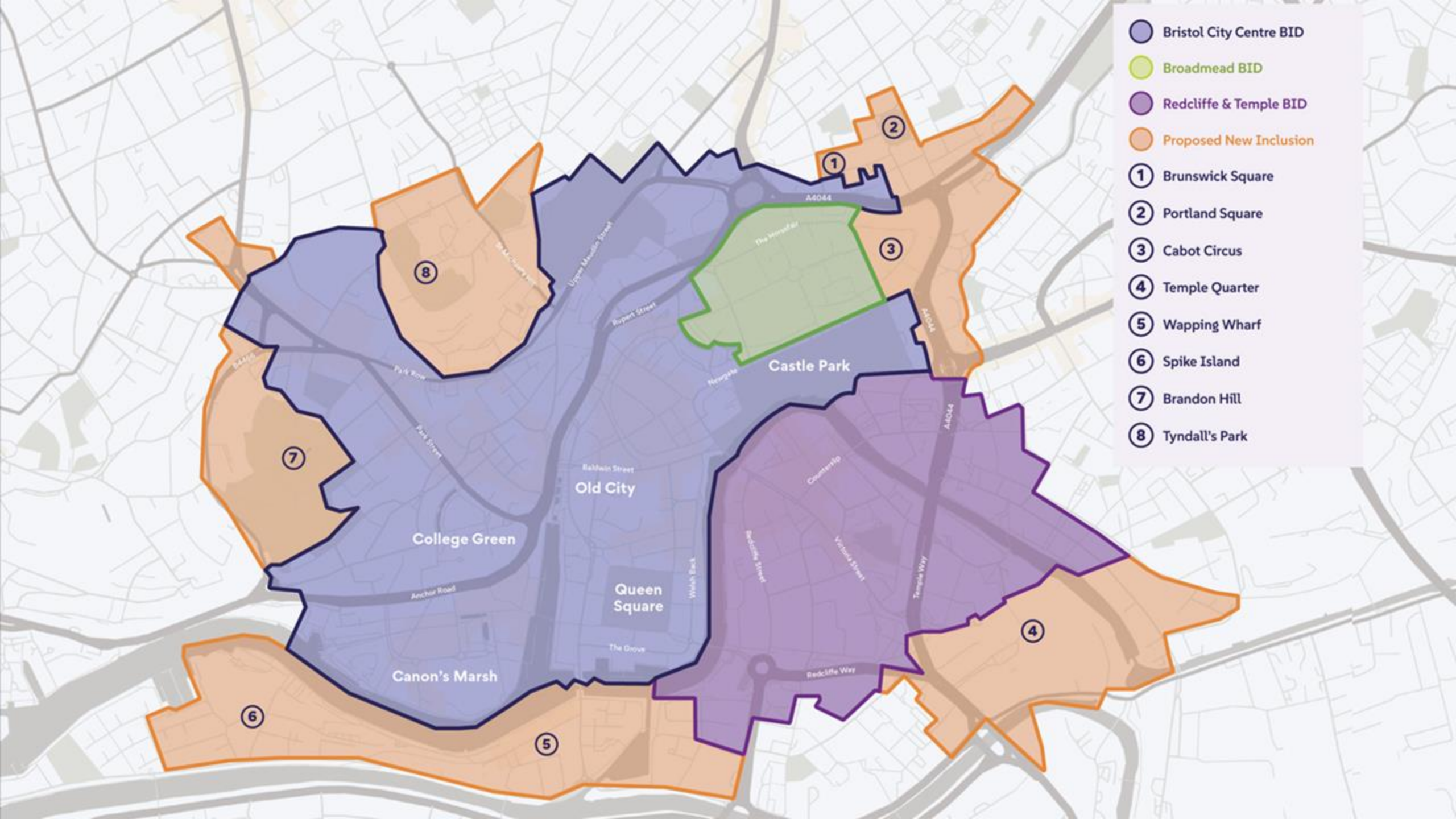
- Seasonality & locality
- Pack sizes
- Shelf Life
- Cross utilisation

Planning and Demand Cycles

- Adjusting for peaks and troughs
- Anticipating change
- Fit for function
- Continuous review

Get help!

Teams
Suppliers
Networking
Customers
Events
Charities & Community



- Bristol City Centre BID
 - Broadmead BID
 - Redcliffe & Temple BID
 - Proposed New Inclusion
- 1 Brunswick Square
 - 2 Portland Square
 - 3 Cabot Circus
 - 4 Temple Quarter
 - 5 Wapping Wharf
 - 6 Spike Island
 - 7 Brandon Hill
 - 8 Tyndall's Park



Experiences & Promotion

Deliver, initiate, and support events, activations, PR, and marketing to promote our city and its businesses.



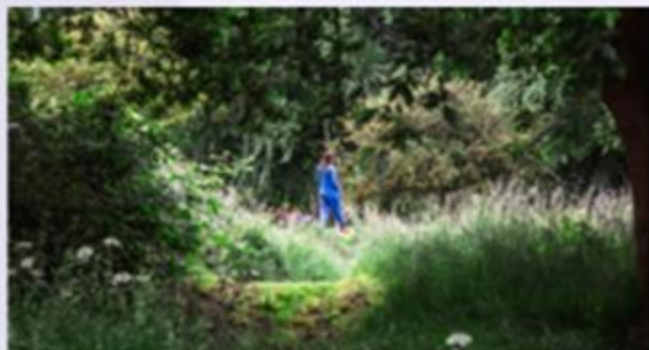
Safe & Supported communities

Deliver projects to increase safety, improve knowledge, promote wellbeing and support growth.



Clean & Welcoming

Create well maintained spaces with dedicated resources to deliver additional cleansing and improve the city's welcome.



Sustainable & Green

Support businesses towards a sustainable future by connecting our community with accessible green initiatives.

Thank you so much for joining us today!

We would hugely appreciate your feedback

