



12 steps for a + sustainable catering

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Table of contents

Presentation Pg. 4	8 Menu preparation Pg. 19
1 Communication Pg. 6	9 Service Pg. 20
2 Measurement Pg. 10	10 What to do with leftovers Pg. 22
3 Priorities in food waste management Pg. 11	11 Management of final waste Pg. 23
4 Menu design Pg. 12	12 Monitoring and control Pg. 23
5 Purchasing policy Pg. 16	Annexes Pg. 25
6 Event planning Pg. 17	References Pg. 27
7 Stock management Pg. 19	Summary Pg. 28

TABLES

Table 1: Recommended grammages per serving according to the type of food. Source: Own creation. Table made with the help of SENC 2004, adult recommended servings by type of food.

Table 2: Loss control. Source: Own creation

FIGURES

Figure 1: Information sheets for the client. Source: Menjador Ca la Rosa

Figure 2: Hierarchy for the management of organic waste. Source: US Environmental Protection Agency (USEPA)

Presentation

Delivering a catering service minimizing waste is possible.

We want to show that delicious and nutritious food can go hand in hand with sustainability.

The hospitality sector contributes significantly to greenhouse gas emissions. Conventional food production, processing, delivery and preparation are processes that are associated with a large consumption of fossil fuels as well as the pollution of land and water, the proliferation of plastics and other non-organic waste and local air pollution caused by the transport.

Did you also know that a third of the food produced in the world is lost in transit from the field to the plate each year (FAO, 2011) 1,300 million tons of food that is wasted annually along the supply chain.

Food waste occurs at all stages of the food cycle, including the hospitality sector, has serious impacts on society and contributes to climate change. Throwing away food means wasting all the energy and resources invested in its production.

Did you know that just half of the food currently wasted could nourish the entire population that currently suffers from hunger in the world (Manifest Prou Malbaratar Aliments, PAA, 2014).

The great challenge we face is twofold: to provide food in a healthy and nutritious way and to do it in a way that respects the planet. We cannot do this without recognizing the true value of food.

This good practice guide therefore aims to provide tools to organise and run a more sustainable and responsible food service in the easiest way possible. For this reason, the guide is not all-inclusive and does not go into detail. We assume that you already have a broad overview of the issues we are facing.

Moving towards more sustainable and respectful food systems involves recovering the value of food and you, cooks and associated teams have a great responsibility as a powerful voice within the food system. You work with a high-value raw material: food, and your behaviour acts as a reference point.

Our starting point has been the Hungarian guide “Event Catering Food Reduction Guidelines” of the European Refresh project (eu-refresh.org) and we have also had the invaluable contributions of cooks, chefs and collaborators: Clara Balmaña, Raül Torrent and Rosa Batalla, Sergi de Meià, Ada Parellada, Víctor Quintillà, Nikoletta Theodoridi and Laura Veraguas. Your experience and observations have been very helpful to us.

This guide is aimed above all at commercial catering service teams (private events, conferences, congresses, etc.) and catering for anchor institutions (schools, hospitals, etc.) with the aim to provide solutions that facilitate the execution of the most sustainable and responsible service possible.

1. Communication

A conscientious, motivated and committed team is essential to modify behaviours and make progress. Beyond the knowledge and skills on food safety, allergies and intolerances, the team must also be aware of the wider potentially negative impacts of their service. The first step to reduce waste is, therefore, to educate the people behind the service. The more knowledge, the more you generate impact and the more change you generate.

1.1. Training your staff

The manager of a food service can influence and promote the reduction of waste but in the end, the person in charge of the day-to-day organisation, storage and preparation is the service staff. Continuous training and encouragement are crucial to ensure proper training of each and every employee, especially if there are many shifts. The more training strategies, the more effective (eg in-person training but also clearly visible signs at strategic points).



Archive image. Source: Pexels

Basic measures for working with the team

waste = resource

- 1 Address the scale of the problem, impacts, the need to take measures and the opportunity that the circular economy presents us.
- 2 Give value to food, the primary material with which we work.
- 3 We recommend that a single person be responsible for purchases and procurement to avoid mistakes and unnecessary purchases.
- 4 Analyse the catering service supply chain with the team and identify the points / spaces and processes where waste is generated, quantify the waste and look at why it was generated.
See the chapter on measurement
- 5 Take care of storage to ensure that the food does not spoil before using it.
See the chapter on stock management
- 6 Design and prepare the menu to reduce waste during food preparation and reduce leftovers returning to the kitchen. *See the chapter on menu preparation*
- 7 Monitor, control and prevent contamination.
- 8 Present and share the menu with the whole team (including front of house staff). In addition to helping to improve the menu, knowing the dishes well enables the staff to present them to the diner with sensitivity and detail and thus reduce the possibility that the guests do not like it or there are intolerances or allergens.
- 9 Foster a fluid dialogue between the restaurant or canteen and kitchen in order to benefit from an exchange of information (and value). Not only from kitchen to restaurant, but also in the opposite direction in terms of customer preferences, last minute changes, customer feedback, etc. Managing this information can mark a major change.

See the chapter on purchasing policy

- An internal competition between teams, recognition and incentives to staff are very motivating tools to generate behaviour changes (for example, not exceed X g of food per person, X kg per group, litres of water recovered, etc.).

1.2. The customer / client

The customer / client is our best ally (their commitment facilitates the commitment of the diners) and it is important that you share our values so that we can take holistic action.

Our values must be clearly communicated on our websites, blogs and social media.

How to get the client on board and committed?

- 1 Transmit a clear message with regard to our values (sustainability, Sustainable Development Goals, maximum respect for the product / food).
- 2 Use concrete data to inform clients and customers about the problem of food waste and overproduction in hospitality and catering.
- 3 Create added value through ingredient sourcing information.
- 4 Flip the narrative: maximizing food utilisation does not imply low quality, quite the opposite: adapting the menu according to availability is synonymous with fresher, more nutritious food at a more competitive price. This could ultimately reduce the cost for the consumer.
- 5 Create a presentation showcasing how the company operates in written or audiovisual format.

See the example of "Menjador Ca la Rosa"

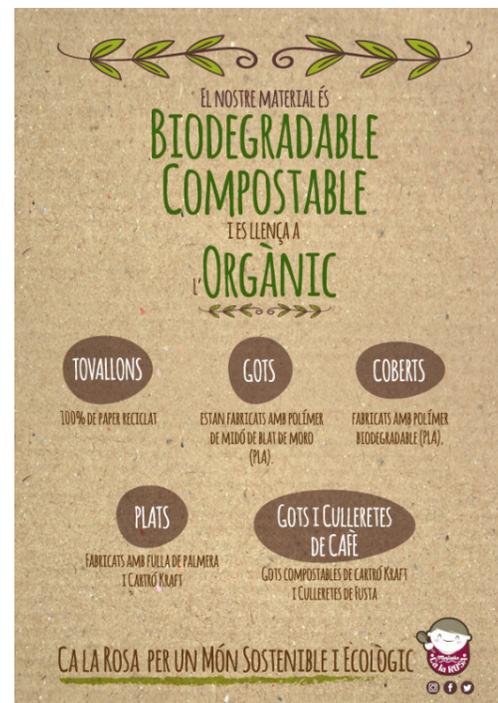


Figure 1: Presentation leaflet for the client. Source: Menjador Ca la Rosa.

Improving the communication with the suppliers and producers can produce very interesting results (see section 4)

1.3. Involving the diners

Commitment from the diners is essential. It is the only way to ensure their satisfaction, important both for the caterer and the client.

Informing guests prior to the event is the best tool to balance our production. Therefore, it is important to obtain and manage the maximum amount of information. Both the information sharing and the commitment of our guests could be achieved through a personalised invitation (either on paper or via email) with a message like "diner, we need you to be part of the sustainability movement".

A QR code could be generated to take the customer to a form like this one:



- Name of the guest and / or companion
- RSVP
- Allergies, intolerances or food preferences
- Brief description of the type of event to be held, and our values and those of the client to help the guest understand what it is about
- Food waste management rules for the day. Information about the materials we are working with
- If possible, encourage the guest to bring their lunch box to be able to take home any unfinished food (or communicate the availability of lunch boxes if applicable).



Picture caption: Basket to deposit the cabbage leaf that was used as a plate on top of a cardboard box. Credit: PAA

2. Measurement

The second step after raising awareness among our staff is to quantify and track our waste. It is useful to know the quantity, the type (eg chicken breast), the state (e.g. raw, semi-finished or finished) and the reason why it has occurred (e.g. overproduction, improper cooking). It is important to understand that to find the best interventions that contribute to reducing food and packaging waste, we need to know more details in addition to the amount of waste generated.

Food is wasted in very different quantities and for different reasons depending on the business. Without quantification, we will achieve little waste management. So, look at your food waste!

How to quantify food waste?

a. There are some very useful tools available internationally:

- Leanpath leanpath.com/solutions
- Winnow winnowsolutions.com
- Chef Eco chef-eco.fr

b. If in your case you do not have access to any tool, you can start by weighing the bags of waste generated at the end of each day weekly and you will see that you will normally have 3 types of food waste:

1. Excess production (finished or semi-finished)
- +
2. Plate scapings
- +
3. Preparation leftovers

- Place containers near waste sources (e.g. at prep stations).
- Put the bins of the organic waste and recyclable packaging on the left (people read from left to right).

Tips to better separate and categorise food waste.



3. Priorities in waste management

The hierarchy for the management of organic waste (see figure 2) helps us to identify the different options in order of preference to manage food waste. Prevention at source is always the best.

In terms of packaging reduction strategies, it closely resembles the food recovery hierarchy:

1. Reduction at source or prevention before the waste is produced.
2. Reuse.
3. Recycling / composting.

Prevention at source is the most effective way to reduce the environmental impact of food waste and packaging because it prevents unnecessary waste from being created in the first place. It is the option that saves the most money by reducing purchasing costs, handling and even disposal fees.

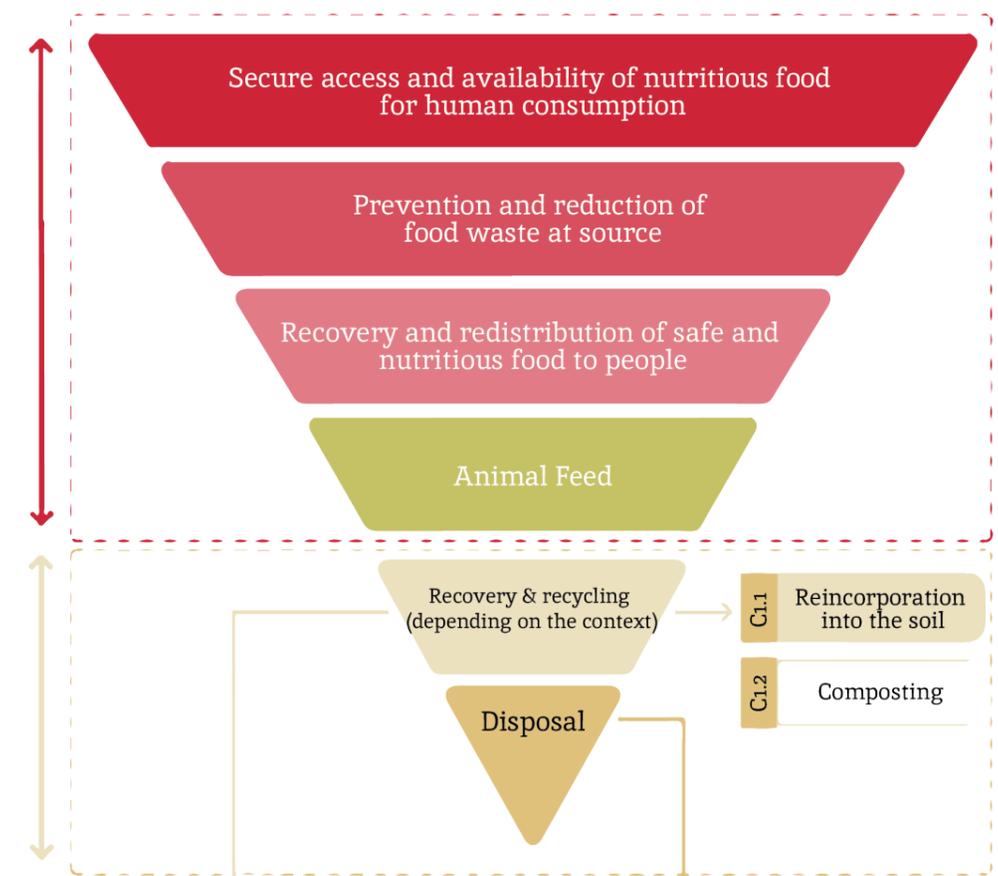


Figure 2: Food recovery hierarchy (US environmental protection agency).

4. Menu design

The circular economy is important when designing a sustainable menu. Although the key to success is knowing the recipient (cultural background, gender, age, religion...), here are some menu design recommendations that can help us to have a good base from which to work.

Also see Chapter 1.3
"Involving the diners"

Everyone serves themselves depending on their need (catering detail from BonAprofit). Photograph by: Sebastian Szulfer



Food

- 1 The demand for a sophisticated menu often generates waste that can be used in simpler recipes or dishes that can be perfectly integrated without having to take centre stage: base layers (*fondos* in Spanish), dishes with the disguise concept, recipes with offal, sauces, purees, leftovers of chopped fruit for smoothies, or the "toppings" of a cream, ice cream, bread "from the day before" for croutons, etc.

If the accuracy of your carrot brunoise causes you to discard the tips, make a carrot cream with the tips! Don't forget the leaves!

- 2 Creativity and daring will help us to take advantage of and adapt the menu to the product we have. Working better by "plate concept" instead of with specific recipes, this gives us more flexibility with the ingredients that we are going to use (e.g. a vegetable stir fry can include lettuce leaves).
- 3 Reduce the amounts of animal protein (we advise moving towards a mostly vegetarian diet, since the production of animal protein has a greater environmental impact). Other strategies could include:
 - Buy / keep the whole animal and adapt the menu to the different parts / organs.
 - Encourage nose to tail eating including offal.
 - Publicise unknown and less popular local species.
 - In the case of fish, opt for local discard fish.
 - Limit the range of options.

- *Full use:* refers to the use of all parts and sub-parts of a product dividing it to get the most out of it.
- *Disguise:* use of the "less noble" parts of the product in a way that is not seen or is not the centre of attention (e.g. a croquette).

Technical data sheets

To avoid production failures, we recommend creating and keeping updated technical sheets for each recipe. Optimising them and respecting their updates is just as important!

In the market there is already software that facilitates the updating and control of purchases, management and production.

Innovate to include recovered foodstuffs on menus. This requires adaptability from both the team and the client.

- 4 Listening to suppliers / producers and trying lesser-known local products can result in pleasant surprises and add value.
- 5 Consider whether there is capacity to design the menu according to the producer's offer (e.g. derived from overproduction due to special weather conditions or fluctuations in demand) to help reduce waste.
- 6 Work with the team on the "food id": staff have to know how to identify edible parts from inedible ones.
- 7 Integrate the use of wild herbs in a responsible way and promote their usage.
- 8 Consulting cookbooks from other cultures can be a great source of inspiration, in the same way as reviewing / recovering traditional cookbooks.
- 9 Running out of stock can be positive. Remember that the kitchen and client can work together.
- 10 Introduce a reusable or compostable container / lunch box so that guests can take leftovers.
- 11 To be able to give a second chance to dishes that have not been served, the food safety recommendations must be respected in order to minimise the risks of contamination / food spoilage (for example for the team).



BonAprofit catering at the EU REFRESH final conference with recovered food such as these quiches using recovered bread rolls. Photograph by: PAA

If we use seasonal products and we have to do a menu test, we may have a problem. The season is usually different. Therefore the food available at the time of the event will be different from the time of the test. In that case, the best option is to test the menu with seasonal foods, which can be adapted or substituted for the seasonal foods of the event. Work with the client to incorporate this into the event.

Lemon and mint water served at the EU REFRESH final conference. Photograph by: Sebastian Szulfer



The market offers us all kinds of organic drinks (from juices, cider and wines), but we can also work with the following options:

Drinks

- 1 Homemade drinks, from infusions, natural juice concentrates, juice, fruit (peel) maceration in water.
- 2 Bulk drinks available in the vicinity (organic if possible, but not necessarily) and dispensers to avoid cans or bottles.
- 3 Implement a "Freshly made" water system that is achieved with a reverse osmosis system that provides immediate pleasant and sustainable water served in reusable glass bottles.
- 4 Support change projects (local bulk drinks, mushrooms grown on coffee grounds, etc.).
- 5 Opt for drinks / soft drinks with an added value of a social and / or environmental project.
 - Peplemon, Moma cider, 9H d'Artcervesers beer & Salvados Beer (made from leftover bread).
- 6 Coffee:
 - Use coffee in bulk and traditional coffee makers such as plunger or strainer and serve in a thermos or other reusable serving device.
 - Opt for fair trade coffee and if possible organic.
- 7 Avoid using coffee capsules as they have a significant environmental impact. If unavoidable use recyclable or biodegradable coffee capsules.
- 7 Infusions: we propose in order of preference:
 - Tea / herbs in bulk or grow and collect your own natural plants.
 - Locally and if possible organically produced tea / infusions.
 - Keep / serve the infusion in traditional teapots, making use of loose leaf tea and reusable filters.
 - If there is no other solution, use a biodegradable teabag free from plastic and staples.
- 8 Milk:
 - Local preferably and organic if possible.
 - Offer alternative drinks or plant-based "milk" such as oat milk.
 - Serve the milk in a jug or thermos.

Our goal is #zerowaste whenever possible. If you can think creatively, you will be surprised by the amount of ideas that may arise!

Materials

- 1 Rent or find reusable or recycled materials.
- 2 Avoid or reduce single-use packaging / tableware / cutlery / glasses.
- 3 Explore creative alternatives such as: 2nd life crockery, glasses made from upcycled glass bottles, edible plates made with food, etc.
- 4 Use your own reusable materials. If this is not possible, try to use compostable or biodegradable crockery / cutlery / napkins.
- 5 Use cloth tablecloths made of natural fabrics such as cotton or linen.
- 6 Try to not use paper as a mat on serving trays, paper usage can be lowered.
- 7 If you have to use paper napkins, use a dispenser that releases one at a time.
- 8 Avoid single-dose formats for items such as condiments, serve bulk in glass containers distributed across the tables.
- 9 Make reusable or compostable containers / lunch boxes available to the diner to take leftovers home.
- 10 Collect unused water from the bottles or jars on the tables and use it elsewhere (to mop the floor or water plants or veg patch).
- 11 Eliminate or reduce plastic materials, or at least be very conscious in how to use this material responsibly. Introduce sustainable substitutes to clingfilm, aluminium foil, kitchen paper and others.
 - For example, WaxWrap.
- 12 Remove EPS foam (expanded polystyrene) foam from the kitchen and replace it with reusable boxes.

- **Biodegradable:** product or substance that can break down into chemical elements that make it up, due to the action of biological agents such as plants, animals, microorganisms and fungi in natural environmental conditions.
- **Compostable:** it is biodegradable but breaks down much faster (8 to 12 weeks). Compostable materials convert into compost.



Reusable food boxes, winner of the best lunch box context at the Final Refresh Conference. Author: Sebastian Szulfer.

5. Purchasing policy

The role of the purchasing manager is very important to achieve a sustainable product or your best option and avoid mistakes and unnecessary over-purchases. Base the buying strategy on buying less and using more.

Ideas for sustainable procurement

- 1 Grow your vegetables and / or herbs, if you can. It is the best way to get what you need when you need it. If this is not possible, another option is to look for a market garden with whom to establish a relation of trust. We also recommend joint planning with your provider annually according to produce seasonality.
- 2 Work with organic products if possible.
- 3 At all times, prioritise proximity and season; work with close-by producers that share our values and establish a relationship of trust. Local products guarantee maximum freshness and reduces transport. In many cases, this can help to reduce the carbon footprint. It also means less packaging since you don't need as much protection and it entails support for the local economy. We need more food networks that are locally based and in the hands of a majority.
- 4 Buy in bulk or large quantities and avoid single serving portions that are individually packaged, this will help to reduce plastic waste (of yoghurt, sugar, jam, honey, mustard, etc).
- 5 Explore the option to negotiate / unify product deliveries which would mean fewer deliveries per week, and in turn, lower emissions (this is easier with local suppliers).
- 6 Monitor and control the pollution linked to distribution.

If we are considering more than one criterium for the selection of suppliers, we can use a Pugh matrix.



Chickpeas, rice and caramelised onion dish served on banana leaves. Credit: Sebastian Szulfer

6. Event planning

Food service or catering is a special segment of the food service sector in which usually there is a company that orders and pays for the service but the final consumer or final diner is another. This leads to a curious situation in which we have a paradox of "over-providing for virtual needs" that ends up causing even more waste.

Food is closely related to culture and habits. Knowing the age, gender, nationality, even the diners' religion can help us adjust the gastronomic experience, menu and quantities.

Knowing what our final number of diners will be is very important. Having an updated number that is closest to the reality will be a key piece of information and for this we recommend:

1. Setting a date / time limit to confirm the final number X days prior to the event, but also ask for a last update to filter last-minute cancelations and avoid that waste.
2. From here, we suggest you revalue the raw materials required by:
 - Applying the grammage guide-table (see below),
 - keeping a control / record of your measurements and results in a spreadsheet or menu database. Learn from different types of consumers to fit their consumption profile, both in terms of quantities and food preferences!

Unlike a restaurant service with variable demand, in a catering service that has been previously agreed, the margin of safety could be eliminated. As a result, final information on the number of guests becomes even more important.

Grammage guide table

These are the reference grammages by type of food to prepare an adult meal, bearing in mind that final portions can vary considerably.

FOOD GROUP	PORTION WEIGHT
Carbs	60 – 80 g of pasta and rice
	40 – 60 g of bread
	150 – 200g of potatoes
Vegetables	150 – 200 g
Fruits	120 – 200 g
Olive oil	10 ml
Dairy products	200 – 250 ml of milk
	200 – 250g of yoghurt
	40 – 60g of cheese
	80 – 125g of fresh cheese
Fish	125 – 150 g
White meat and eggs	100 – 125 g
Pulses	60 – 80 g
Dried fruit / nuts	20 – 30 g

Table 1: Recommended grammages per serving according to the type of food. Source: Own creation. Table made with the help of SENC 2004. adult recommended servings by type of food.

Additional corrections

An optional correction measure (used by BonAprofit) consists of fragmenting the total number of guests in 3 different types of size / portion: S, M, L; where M is the standard measure (regular size) so that we portion 40% of the dishes according to the regular size M and we portion the rest, 30% + 30% in size S and L respectively. (We recommend the 200 g serving as a standard measure or regular size “M”).

The key to the success of this measure is not to exceed the number of diners, that is, if we have 150 diners, we will produce: 45 “S” size servings (30%), 60 size servings “M” (40%) and 45 “L” size servings (30%). And never 150 standard servings, as it would only contribute to overproduction and therefore to waste.

7. Stock management

- 1 Apply the FIFO Strategy (First In, First Out) with the raw ingredients, semi-finished or elaborated to optimize preparation and avoid making unnecessary purchases in the warehouse, cold rooms and freezer.
- 2 Find ways to increase turnover of stock, perhaps with the help of a more flexible menu.
- 3 In the case of catering on demand, the purchases must be exact and be adapted to our needs.
minimum purchase volume ←
- 4 The vacuum packaging technique for meat, fish or sauces lengthens its shelf life and can also be helpful in preserving foods purchased in bulk.
- 5 Labelling is important to ensure food traceability.
- 6 Ensure correct temperatures by the correct sealing of refrigerators, cold rooms and freezers.
- 7 Ensure good lighting in the warehouse and pantries so that everything is very visible.

8. Menu preparation

- 1 Follow the technical recipe sheets: grammages are an important point of inflection to avoid waste, which also helps to avoid overproduction and associated cost.
- 2 As much as possible keep intermediary preparations separate and in the cold chain so that they can be used again while avoiding spoilage.
- 3 Before throwing things into the bin, consider how peelings and other leftovers or unused parts can be given a new purpose. It's a way of getting new ingredients for our catering.
It's good practice to quantify and classify these unused parts, as commented before. →
- 4 Maintain ovens and kitchen equipment calibrated and knives well-sharpened to reduce unnecessary wasting of food and time.
- 5 Reduce sizes of ready-made dishes such as soups or sauces that can be reheated.
- 6 Be careful with the garnishes: ask if they are wanted or allow clients to choose reduced quantities.
- 7 Correct handling of food will reduce cross-contamination and as a result prevent waste due to contamination.

9. Service

This section is important because here we put into practice all the previous work and an error here can have considerable impact.

It is necessary to define the pre-service steps with the intention to avoid exposing food to conditions not favourable to its conservation (reduce exposure times to risky temperatures, avoid mixing preparations ahead of time, application of hygiene recommendations).

Additionally, it can help to find strategies for the following topics:

- Updating the kitchen on last minute changes (guests).
- In the case of using additional staff, plan specific training for them.

9.1 Service preparation

Even if everything works flawlessly in the kitchen, the customer is sure to generate food waste. Although it seems inevitable, clear messages on the menu and by the service staff can make a difference.

- Avoid large portions; it is preferable and advisable to make small portions which the guest can repeat.
- Do not serve bread by default (typical of Mediterranean cultures). Bread is a delicate subject, but should be understood the bread as a valuable food not as a habitual part of the service.
- Having individual portions rather than trays/platters of food can reduce waste up to 30% according to studies.
- Offer the possibility of bringing own lunch boxes from home to take away leftovers or offer boxes.
- Buffet or table buffet option:
 - Suggest the option of presenting the product / food on the table so that each one serves the desired amount. In this case, it is best that the plates or containers that function as plates are small, allowing people to repeat as opposed to overserving.
 - Accompany with a clear message on cards on the tables.
 - Adapt size of platters from the buffet to the number of diners and the frequency of refilling. Find the balance between replacement frequency and consumption.

Depending on the volume of diners and nature of the service we can use infographics scattered around the room as an effective communication mechanism. Make them visual and quick to understand.

Explanatory infographics

- To emphasize the value of food, indicate its origin and other meaningful information (same with drinks).
- “Help yourself or order according to your hunger (remember: You can come back for seconds (and even thirds!)”.
- Indicate where to deposit the leftovers.
Clear messaging on where to put compostable plates etc.
- Indicate if the material is reusable and how to proceed.
- Warn / remind guests to be responsible in the use of napkins and other single-use materials if necessary.
- Invitation to take leftovers home boxes provided or brought by the guest.
- Give recommendations of good practice if you take food in a container / lunch box.
“From the restaurant to the home: take leftovers home safely”
- Inform that unserved food will be delivered to social entity X of the neighbourhood so others can enjoy the food.

9.2 Storage and transport

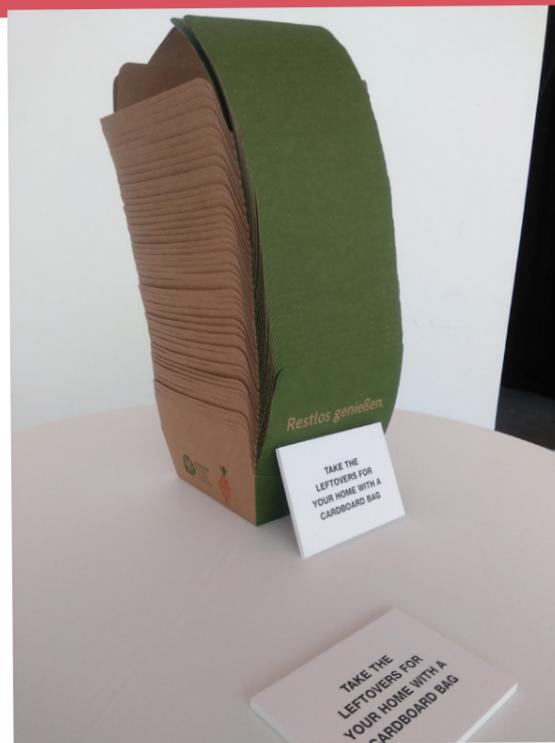
In the event that the event is outside one’s own premises and food has to be transported, consider the following:

- At the time of designing the menu, decide which foods better withstand transport (T°, movement...).
- Respect the separation of food during transport.
- Respect the storage temperatures and reduce exposure times to risk temperatures.
- The risk is lower with food that has just been cooked or reheated on-site.
- Think in advance of a valid option to give these foods a second life considering associated transportation.

10. What to do with leftovers

By now, we are clear that we must think of leftovers as a resource.

- 1 Encourage guests to bring their own lunch box or put preferably reusable, compostable or biodegradable boxes at their disposal.
- 2 Use the concept of *adoption* to give value to these leftovers and allow guests to take responsibility.
- 3 With unprocessed leftovers from the kitchen, another option is to deliver vacuum packed and labelled leftovers, together with the recipe on how to prepare the food on another occasion.
- 4 Have a network of entities / soup kitchens in the area where leftovers can be donated, ensuring that they have transportation, volunteers, and cooling capacity.
- 5 Depending on the nature of the leftovers, giving them a second life might be an option.
Other catering events with a similar menu, staff lunch, a charity...
- 6 Always label with details and keep the leftovers in optimal conditions.



Cardboard boxes with an information label on how to take leftovers home safely. (Credit: PAA).

11. Management of final waste

It is important to address this issue with the managers of the space where the event / catering service will take place. It has to be agreed and made clear that as a sustainable catering service, we must ensure that waste is selectively collected and deposited correctly.

Research and contact in advance the nearby composting facilities to see if they can receive an agreed amount and type of organic waste.

12. Monitoring and control

The information that we can provide ourselves will be the most valuable to support internal improvement strategies. What is needed here is awareness and teamwork. Each manager should share their results and analysis so that then the best solutions can be found amongst the whole team. Be creative! Small gestures can be powerful.

Awareness, willpower, and passion are key. Our work contributes to raise awareness.

- 1 Quantify the waste that is generated with the help of a scale or software. Regarding food waste, specify the spaces and processes (kitchen, dining space, plate waste, buffet, etc.).
- 2 Monitor each event.
- 3 Propose measures / challenges to reduce waste in upcoming events. Emphasize the preparation of the menu making the most of all parts of the ingredients.

Annexes

This guide aims to be a living document that we can improve among all. We encourage you to introduce the guide to your teams and agree on which measures you can apply for each service. Your progress and suggestions are very welcome as they will help us to improve the guide. Sustainability is achieved step by step and the kitchen is a transformative tool!

And don't forget: food is a high-value resource: don't feed the bin, feed people!



Kitchen team reflecting about the quantity and the type of surplus that was generated. Picture credit: PAA

• For comments or suggestions
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Nikoletta Theodoridi

Anti-waste culinary events and catering

 @sobresmestres

Raül Torrent y Rosa Batalla

Menjador Ca la Rosa. Quality canteen, popular kitchen for groups |

menjadorcalarosa.cat

 @menjadorcalarosa  @mcalarosa

Sergi de Meià

Restaurant Sergi de Meià | restaurantsergidemeia.cat  @Sergi_de_Meia

Víctor Quintillà

Restaurant Lluerna | lluernarestaurant.com  @lluernarest

Restaurant Verat | barverat.com  @barverat

Suppliers of sustainable materials and packaging in Catalonia

Nowadays we already have different materials alternative to plastic. Let's look and ask to your provider for compostable materials such as sugar cane, coconut fiber, bamboo, areca (palm leave), corn, wood, potato starch etc.

Clean Barcelona cleanbarcelona.com info@cleanbarcelona.com | Tel. 934 617 676
Garcia de Pou garciadepou.com/cat info@graciadepou.com | Tel. 902 551 399

Eco festes ecofestes.com ecofestes@ecofestes.com | Tel. 938 371 548
Iniciatives Jàssera/Sarau sarau.cat info@sarau.cat | Tel. 934 221 180

Eco-reciclat ecoreciclat.com ecoreciclat@gmail.com | Tel. 932 966 224 / 640 632 502
Pick'D'Pack pickdpack.com Tel. 935 65 09 72

Effimer effimer.com/es administracion@effimer.com Tel. 972 21 60 49
Reusabol reusabol.com
La Eco Cosmopolita laecocosmopolita.com/usaryreusar/ info@usaryreusar.com

Complementary template: waste control

This template will allow us to quantify the total waste during production and after the event. It will also help to record the reason why the waste has occurred. The inedible parts are not quantified within food waste, but they can be composted.

DATE	EVENT	PRODUCTION / AFTER THE SERVICE
Ingredient or dish	Weight	Reason for the waste
		<p><i>In this column a brief explanation is provided of the reasons for the waste: inedible parts, cross-contamination, not possible to use in other dishes.</i></p> <p><i>This will help to identify weak points: lack of information, lack of monitoring, to facilitate the implementation of additional measures.</i></p>
TOTAL:		

Table 2: Waste control.
Source: Own creation

References

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Malena Events& Catering. (2019). Las tendencias del sector de catering para 2019. The gourmet journal.

<<https://thegourmetjournal.com/food-cost/las-tendencias-del-sector-de-catering-para-2019/>>

United States Environmental Protection Agency (EPA) Reducing Wasted Food & Packaging: A Guide for Food Services and Restaurants

<https://www.epa.gov/sites/production/files/2015-08/documents/reducing_wasted_food_pkg_tool.pdf>

Winnow, 2018. Addressing Foodwaste in the hospitality and foodservice sector. An overview of why and where food waste happens.

The final page of this guide has a diagram summarising the key points of this guide, for you to print and have to hand!

12 steps for a + sustainable catering service

