

Food Waste Prevention

TV and Film Production

Measure YOUR Food waste

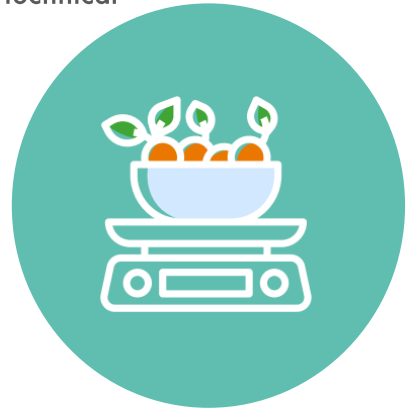
Ensure a robust Monitoring and Measuring (MMT) process is adopted to allow caterers to identify hotspots by waste stream (Plate/Spoilage/Prep).

Monitoring and Measuring (MMT) systems are estimated to allow savings between 5% and 10% of total food waste volumes, and therefore cost savings. In recent pilot projects, conducted by Zero Waste Scotland, 70% of participants who simply measured their waste, reduced their baseline waste tonnage by as much as 30%.

Regular and targeted food waste monitoring programme would reduce the food waste tonnage and cost. The MMT does not need to be highly technical or require bespoke equipment. Simply a monitoring spreadsheet and scales required, as well as a 3 bin system for waste Plate/Spoilage/Prep.

Monitoring & Measurement should be performed at defined, regular intervals, generally after each service – Breakfast / Lunch / Dinner.

This will help you identify hotspots and areas for improvement.



Segregation of Waste

It is recommended that production team segregate waste and facilities have the infrastructure in place to allow ALL waste streams to be recycled e.g. food waste, dry recyclables, cardboard, compostables. This would ensure that;

- All that can be recycled IS being captured
- Plate waste could be measured accurately and,
- Food waste was being treated higher up the waste hierarchy being recycled and NOT inadvertently sent to landfill.

Extracting the value of these resources by recycling will reduce the carbon impact of future productions.

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WASTING
& START
SAVING**

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Refrigerated units for 'Grab n Go' offering

Fridges be put in place for grab and go.

Fresh goods and produce should be stored at a temperature below 4 degrees Celsius, at all times. The shelf-life of perishable goods will be longer if they are kept at the recommended temperature, reducing waste arising.



Pre-orders for meals

Pre-ordering of meals would result in waste reduction.

A pre-order system could eliminate some of the educated guess work that is typical with this type of catering.

Timing and communication is key to ensuring a successful pre-order system. Some productions have used a 'WhatsApp' group with the production crew. The menus are made available, and selections submitted the day before serving. This has proved to be highly effective, and participation was high resulting in a reduction of food waste

Confirmation of diner numbers

Confirmation of accurate diner numbers would decrease food waste. Having a more accurate figure for diners would reduce preparation / over-preparation waste incurred during breakfast service.

It is difficult to ascertain who will actually eat, therefore, a system of intent to dine would need to be put in place. Recent productions have found that creating a 'WhatsApp' group (as above) for confirmation has been successful.

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Communication, Training and Engagement

Awareness of your ambition to reduce food waste and changes in procedures to do so are more likely to be adopted by all if this is communicated prior AND during production. Examples of this dialogue could be;

- Training caterers on food waste measurement and reduction techniques;
- Ensuring that at all teams (Caterers, production, facilities) understand what role they play in reducing food waste;
- Consistent messaging, reinforce messaging on call sheets or dietary requirement requests.
- Posters on the 'grab n go tables' and/or catering truck reiterating your aim to reduce food waste
- Waste bin signage – ensure that the signage on waste bins is clear and aligns with the desired outcomes of the business i.e. the right things in the right bins.



Procurement

When seeking future caterers, consider including a section on food waste prevention. e.g.

“ (Insert production company) are endeavouring to reduce the carbon impact of our productions by reducing food waste. Food waste and loss is a major contributor to climate change by reducing what we waste can contribute to greater food security and together we can lower our impact on the environment.

We would ask that when food is used in a production and / or catering during the production, all suppliers consider your food surplus;

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- do you currently measure waste?
- is it waste?
- is it avoidable
- can it be redistributed?
- Finally, if all the above has been addressed, then ensure your unavoidable food waste is recycled in food waste bins.”