

HOW TO REDUCE WASTE IN YOUR RESTAURANT

A Step-By-Step Sustainability Plan



Sustainable Restaurant Guide



Reducing the environmental impact of your restaurant may seem like a daunting task. However, it's not as complex as you may imagine and the benefits of successfully making your restaurant more sustainable are plenty and have long-lasting positive impacts.

This restaurant waste management and sustainability plan provides information on how to successfully reduce your restaurant's food waste and environmental impact. In just 3 easy steps, you can minimise negative impacts on the environment whilst making a positive contribution to the community and the planet.



STEP 1: SWAP YOUR PLASTIC PACKAGING TO COMPOSTABLE ALTERNATIVES

Encourage your customers to always bring reusable containers and cups for their takeaway. In the instances where reusables are not an option, the best alternative for the planet is compostable packaging.

There are lots of sustainable packaging options for restaurants, from rapidly renewable sugarcane to paper-based products that can be home composted.

By swapping your plastic packaging for compostable alternatives, an average cafe can avoid the use of 5 tonnes of plastics every year, and the 4,900 litres of crude oil used to make it.

See what impact you can do by switching your packaging, with

Plastic-lined coffee cups ✗

Lined with plastic derived from finite fossil fuel resources.



✓ BioCups

Lining and lids are made with Ingeo™, a plant-based bioplastic that emits 70% less carbon in its production.

Plastic takeaway containers ✗

Made from finite fossil fuel resources.



✓ BioCane takeaways

Made from bagasse (sugarcane pulp) a reclaimed and rapidly renewable material.

Polystyrene packaging ✗

Contains toxic substances Styrene and Benzene.



✓ BioBoard takeaways

Made from FSC™ certified board, sourced from responsibly managed forests.

Plastic straws & cutlery ✗

Major cause of ocean plastic and harm to marine wildlife.



✓ FSC™ paper BioStraws & wooden BioCutlery

Made from FSC™ certified paper and birchwood sourced from responsibly managed forests.



STEP 2: LEAVE NOTHING TO WASTE



Reuse – look at ways to reuse your resources, such as improving your menu to include the offcuts or donating surplus food to food distribution charities.



Reduce – eliminate waste through more efficient use of assets and resources by implementing EMS management system tools, such as SAP, resourcify or RMS.



Recycle – compost your food waste and compostable packaging. Did you know that our general waste bins have at least 60-80% organic waste that could be turned into nutrient rich soil? Instead, it goes to landfill where it emits methane – if organic waste was a country, it would be the third largest contributor to climate change behind China and the USA.

Start Composting

With **Compost Connect**, surplus food can be diverted from waste and be transformed into high-value organic fertiliser – compost. This process not only reduces the impact of waste in landfills, but works to clean up our waste streams, and in this way can help ensure our inorganic materials such as recyclables are able to be recovered and re-used.



It's easy – 5 steps to composting:

- 1** Go to [Compost Connect](#) to find your closest composter.
- 2** Sign up and you will receive a back of house organics wheelie bin ready for weekly collection at the frequency you choose.
- 3** Reassign/relabel your current general waste bins in your kitchens to collect organics – you will immediately divert 60-80% of your waste.
- 4** Reduce the size of your general waste bins and call your waste provider to make sure this is reflected in cheaper bills.
- 5** If you have the front of house bins, swap over the general waste bin to organics. We understand that this isn't always easy. Some of the problems we have seen from our customers, especially for those who offer eat-in service:
 - Aluminium foil – stay tuned, we are working on a compostable alternative.
 - Butter packs – it's time to give these up.
 - Packaging labels – we are investigating compostable paper alternatives.



Don't forget to promote your sustainability efforts and celebrate together with your customers. We offer a free front-of-house bin, marketing collateral, window stickers and bin signage when you sign up to Compost Connect.

Make sure to train your staff on the new systems, not much will have changed in the implementation, but the key thing to remember is to swap out regular bin liners to compostable ones, and to let your cleaning staff know.

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Zambrero

Zambrero UK has joined Compost Connect to compost their compostable food packaging and food scraps. Since opening its first UK outlet in June 2021, Zambrero's Kentish Town store has successfully diverted 1,000+ kilograms of compostable BioPak packaging from landfill.

[Read more >](#)



Yelo Cafe

Yelo cafe was one of the first businesses to sign up for our national composting service for food service packaging, helping them save 20% of their waste bills.

[Read more >](#)



Neil Perry

Neil Perry has joined Compost Connect for his sustainably focused restaurant Margaret to stop tonnes of organic waste going to landfill.

[Read more >](#)

MARGARET



STEP 3: LIMIT YOUR ENERGY AND WATER USAGE

From dishwashing stations to bathrooms, just about every aspect of a foodservice establishment requires water. The average cafe, depending on size and popularity, can use as much as 20,000 litres of water in a single day.

There are a number of ways you can reduce your café or restaurant's overall water and energy usage.

- Make sure your kitchen is equipped with Energy Star-certified dishwashers, ice makers and steamers (and make sure your dishwashers are as full as they can be before using).

- Opt for renewable energy instead of fossil-fuel derived energy.
- Consider getting an energy metre to keep track of how much energy you are using. In addition, an energy audit could be a really useful way to see where you're using the most energy and where you can cut back.
- Educate your employees. This may sound simple, but if you explain to your workforce that you're trying to use less water, and why you're doing this, you will see a huge difference (and you're more likely to be informed when there's a pesky leak). You could even go one step further and introduce rewards when staff have been especially 'water savvy'.



STEP 4: EDUCATE YOUR CUSTOMERS

Spread the word and get your customers onboard your sustainable journey too. Let them know you are an eco-friendly business and promote that you're making a positive difference for the environment by popping it on your website, your social media channels and perhaps blog post.

Almost everyone who wants to know about your food establishment is likely to visit your website or one of your social media pages first.

If you want your customers to know right away that your brand is sustainable, make sure to promote it on your website homepage, and to regularly publish content on your social media that educate and informs your customers of all your sustainable efforts.

STEP 5: BECOME A PROFIT PURPOSE BUSINESS

A “Profit for Purpose” business is “led by a mission to achieve social, community and environmental benefit through trading and by channeling a portion of their profits toward their mission.

One of the ways to do this is becoming a **carbon neutral business**. Carbon neutrality is achieved by calculating a carbon footprint and reducing it to zero through a combination of efficiency measures in-house and supporting external emission reduction projects.

WHY IS SUSTAINABILITY IMPORTANT FOR YOUR RESTAURANT?



Reduce Costs

Diverting waste from landfill with composting will help you reduce the cost of your general waste, and can actually help save you money in the long run with lower landfill levies. Consuming less energy and water will also mean saving more.



Lower Your Environmental Footprint

Methane gas is a harmful greenhouse gas that is produced when organic waste is forced to decompose anaerobically in landfills and is directly linked to global climate change. Restaurants that utilise renewable energy and implement circular solutions for foodservice, waste collection and management (such as recycling and composting) – can significantly lower their environmental footprint.



Support the Community

Sustainable practises in your restaurant as well as supporting suppliers that are profit for purposes, can bring benefits to the community by creating new jobs, encouraging local investment, involving local businesses, supporting better working conditions and social inclusion.



Improve Your Brand

Consumers are increasingly seeking out more sustainable products and services. Positioning yourself as a sustainable business, and promoting yourself as one, can elevate your brand image and attract more customers.

Food waste is a huge contributor to climate change. When food waste is sent to landfill, it does not have the right conditions to break down, and instead of biodegrading, it goes to landfill where it emits methane gas, a greenhouse gas that is 80% more potent than carbon dioxide.

The most recent report by Waste and Resources Action Programme (WRAP) shows that the UK produced around 9.5 million tonnes of food waste in 2018. That's almost 4,523 times the weight of the London Eye, and is indicative of the huge waste crisis we have on our hands.

Waste will inevitably be created in your restaurant, so it is important to look for ways to reduce the volume of waste sent to landfill by reviewing the available waste collection streams and what resources can be reused, repurposed, recycled or composted.

9.5 MILLION TONNES OF FOOD WASTE

EQUALS

4,523 x



Sustainability Checklist For Restaurants

Waste:

Reduce waste by implementing waste management systems	<input type="checkbox"/>
Reuse your food leftovers	<input type="checkbox"/>
Recycle your waste by signing up to Compost Connect	<input type="checkbox"/>

Energy:

Equip your kitchen with Energy Star-certified dishwashers, ice makers and steamers	<input type="checkbox"/>
Opt for renewable energy instead of fossil-fuel derived energy	<input type="checkbox"/>
Do an energy audit	<input type="checkbox"/>

Packaging:

Swap your plastic cups with cups lined for a bioplastic made from plants	<input type="checkbox"/>
Swap plastic straws for paper straws	<input type="checkbox"/>
Swap plastic and expanded polystyrene containers for paper or sugarcane containers	<input type="checkbox"/>

How BioPak Can Help?

At BioPak, our vision is a world without waste. It is our mission to lead the market and inspire more people to join us in relentlessly driving change in the global journey towards a circular economy.

Work with us and our national network of distribution, logistics and compost partners to minimise the environmental impact of your restaurant.

Shop our range of carbon neutral and compostable packaging [here](#).

Or visit [Compost Connect](#).

If you've chosen to partner with BioPak, with Compost Connect's support, we will report back on the real-world positive impacts of your move towards zero waste. We will be able to tell you how many tonnes of carbon emissions and plastic you have saved by choosing compostable packaging. We will also be able to report on how much organic waste you have diverted from landfill and how much compost has been created.