

## PREVENTION MEASURES IN THE HOSPITALITY AND CATERING SECTOR



### PARTNERS

Wicklow County Council Staff Canteen  
Glencree Centre for Peace and Reconciliation  
An Oige Knockree Youth Hostel  
The Baltinglass Inn  
The Portview Day Care Centre

### Some Observations

- Food cooked, but not served, can be a high proportion of food waste in some catering operations.
- Plate waste was much lower than food waste cooked, but not served. Peelings and trimming account for 40 to 50% of food waste.
- Catering events require particular attention to stock and contingency plans for food not used during the event.
- Monitoring of food waste by chefs can quickly lead to changes in practice, which reduce food waste.

### Prevention measures implemented

#### Wicklow County Council

- Self service Salad Bar, Sandwiches made to order
- Chef monitors portion control
- Ramekins for butter and jam free with orders
- Sachets are available to purchase

#### Glencree

- Chef now cuts portions to ensure precise portion sizes
- Peelings are collected separate from other food waste for composting
- Recycling has been improved
- Lifts for both recycling bins and ordinary waste have been decreased - reducing waste charges.

#### Knockree

- Looking at stock control and kitchen management for catered events
- Food left by guests made available to other guests.

#### Baltinglass

- Changes in kitchen management have significantly reduced production of cooked food waste
- Opening hours have been adjusted to suit market.

#### Portview Centre

- Good menu planning taking account of client
- Use local suppliers purchasing exact ingredients for planned meals
- Meals cooked for clients who don't attend are given to clients to take home.

#### Composting

- The Glencree Centre is now using a New Zealand Box composting system to handle uncooked peelings generated in the kitchen.
- Worm Composting is being piloted with the five partners using two different systems, a stacking system and a box system.

