

Food Waste Prevention for Restaurants



Reducing waste pays off—businesses save an average of \$7 for every \$1 they invest each year.¹

Managing food scraps isn't just about saving money-- it's the law in many places in Washington. **Using Food Well is also about sustainability and smart operations.**

Food Waste Costs Money:

Restaurants waste **4 to 10 percent** of the food they purchase before it reaches a customer's plate. A restaurant that spends **\$1 million** a year on food loses **\$40,000** to **\$100,000** in food waste.²

Fast Results: Restaurants can see a **26 percent** reduction in food waste within one year and some reduce their waste by **90 percent** within two years.²

Customers Care: Consumers care about food waste. One study found **72 percent** of diners care about how a restaurant handles food waste. Almost half said they were willing to spend more at restaurants with food donation programs.³

Top Ways to Prevent Food Waste in Restaurants

- 1. Track Waste:** Tracking waste lets restaurants see patterns and find ways to improve. Some restaurants use software or point-of-sale technology that tracks food waste in real-time, so restaurants can make smart decisions about portion sizes and inventory.⁴
- 2. Rethink Waste:** Turn food "scraps" into new menu items or garnishes. Make leftovers into creative dishes. Restaurants save on ingredient costs and enhance their menu to attract more customers.
- 3. Adjust Portion Sizes:** Offering different portion sizes can help reduce plate waste. Let people choose a size that matches their appetite, so less food is left after their meals.



Sources:

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www.restaurant.org/education-and-resources/resource-library/control-your-food-waste-to-reduce-rising-costs/

3. ReFED - Solution database: Waste Tracking (Foodservice)

4. Business Insider: AI is Now Analyzing Your Garbage
www.businessinsider.com/ai-garbage-food-waste-2024-4