



Helping the NI Hospitality & Food Sector to Rise Up Against Food Waste

guardiansofgrub.com #GuardiansOfGrub



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VISION

Our vision is a thriving world in which climate change is no longer a problem

MISSION

Our mission is to make the world a more sustainable place. We bring people together, we act on the facts, and we drive change

PURPOSE

Our core purpose is to help you tackle climate change and protect our planet by changing the way things are produced, consumed and disposed of



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Wrap are focused on **three key areas of impact** and have citizen behaviour change interventions across all three

1

Plastics & Resource Management

Industry
facing



Citizen
facing



2

Food & Drink



3

Textile

s



**Textiles
2030**





Delivering Change

Why repairing our global food system matters



1.3bn
tonnes of
food is wasted

70%



global freshwater
is used for agriculture

30%



GHG created by
food production

WRAP's work contributes to delivery of the UN's Sustainable Development Goals



Take a stand against wasted food

Anyone within the HaFS can all be Guardians of Grub and help make wasted food a thing of the past. Using Guardians of Grub tools will help to:

- Protect business profitability
- Protect the planet
- Feed people not bins

This presentation will explain **why we should care** about wasted food, **what we can do** to tackle it, **how this helps** to work towards our carbon reduction targets, and the **how the Guardians of Grub resources can help**.



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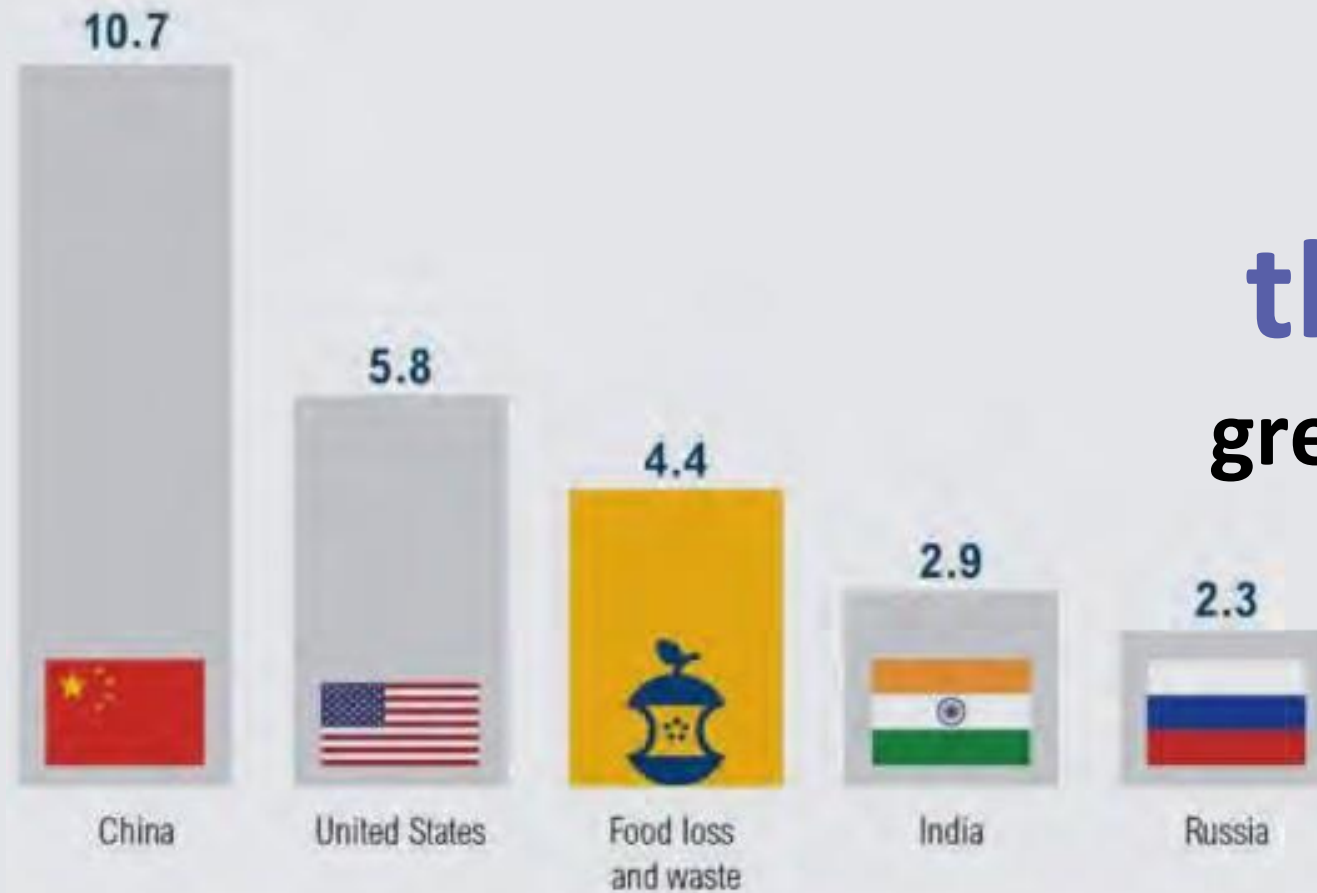


For every
2 tonnes
of food we eat, another
tonne
is wasted

Unless otherwise credited, stats provided by WRAP



If food loss and waste were a country...



...it would be
the 3rd largest
greenhouse gas emitter



The UK's hospitality and food service
sector throws away

1.1 million tonnes

of food each year,

75% of this is avoidable



Every year, food waste
costs this industry
£3.2 billion



Figure for UK hospitality and foodservice



the resulting average cost to
local businesses could be as
much as

£10,000 each,
per year



Figure for UK hospitality and foodservice



**1kg of food waste
is equivalent to
throwing away over
3kg of CO₂e**

Stat provided by WRAP 2019



75% of potatoes are lost throughout the food journey...

36

potatoes are thrown away before they reach the hotel

44

potatoes are thrown away at the hotel



WHY DOES IT
MATTER?

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How much food waste costs per plate / cover

WHY DOES IT MATTER?

Type of food service outlet	Average cost of avoidable food waste per cover	Cost per year (£)		
		500 covers per week	1000 covers per week	1500 covers per week
Restaurants	£0.97	25,220	50,440	75,660
Hotels	£0.52	13,520	27,040	40,560
Leisure	£0.46	11,960	23,360	35,880
Services	£0.43	11,180	22,360	33,540
Pubs	£0.41	10,660	21,320	31,980
Healthcare	£0.22	5,720	11,440	17,160
Education	£0.22	5,720	11,440	17,160
Quick Service Restaurants	£0.14	3,640	7,280	10,920



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It's important to our customers



81% of the UK population care about the climate crisis*

32% see a link between food waste and the environment*

After food safety, **57%** of people believe food waste is the next most important issue**

*Source: WRAP, 2020, UK Trends Survey 2020

**Source: FSA's Public Attitudes Tracker Survey Wave 19 results



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WHY DOES IT MATTER?



It's important to our customers



A **food waste reduction target** provides:

- purpose and structure
- allows you to build an action plan
- demonstrate tangible progress as part of your Net Zero journey
- enables you and your business to contribute towards the [United Nations Sustainable Development Goal 12.3](#) and the UK's [Food Waste Reduction Roadmap](#) target to reduce food waste by 50% by 2030.



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What we can do to tackle food waste

WHY DOES IT
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What we can do to tackle food waste

JOIN US TO RISE UP AGAINST FOOD WASTE



How to get involved in Guardians of Grub: Operator Partners

Help us to feed people not bins; whether you're an individual, independent bus operator working to serve food in Hospitality and Food Service (HaFS). By acting momentum to make measuring and reducing wasted food everyday practice in United Nations Sustainable Development Goal 12.3: to halve food waste by 2030 over 1m tonnes of food thrown away by the sector every year; 75% of that could

The [Guardians of Grub](#) campaign provides a food saving framework to help and operating in the sector to gain traction to reduce wasted food; protecting profit impact.

We've worked closely with the industry to create operational [tools](#) with the wider (and the promotional [assets](#)) to help you get your teams and networks on board take action.

This checklist sets out how our sector operator partners can support the [Guardians of Grub](#) campaign through different channels to make a vital difference to reducing wasted food.

Personality	☐ Proudly pledge to become a Guardian of Grub to keep working to keep food out of the bin. ☐ Complete the 15 minute Cost Saving Skills Course or Belonging & Ch on why saving food is great for profit and planet, and how to do it. ☐ Proactively use and share the Guardians of Grub tools, resources and saving ideas with your colleagues and more widely, including via social media #GuardiansOfGrub and www.guardiansofgrub.com .
Within your organisation	☐ Recruit marketing, comms, senior management and other key people ongoing promotion and support of Guardians of Grub . ☐ Create a calendar of Guardians of Grub events and comms to ensure year, including during key campaign events like Food Waste Action Week . ☐ Recruit colleagues to do the free, online 15 minute Cost Saving Skills Belonging & Ch course. ☐ Commit to measuring your food waste, either for a short audit period or many. Use the Guardians of Grub Food Tracking Calculator or submit data in confidence to guardiansofgrub@wrap.org.uk . ☐ Share details of the campaign and how you're getting involved with a help - and link to www.guardiansofgrub.com .
Web	☐ Feature your support of Guardians of Grub on your website including www.guardiansofgrub.com . ☐ Explain the campaign and why your HaFS business is signing up and reducing food waste - this copy , case studies and quotes from our WRAP . ☐ Commit to regular Guardians of Grub content and food waste action able to supply guest blogs email guardiansofgrub@wrap.org.uk .

JOIN US TO RISE UP AGAINST FOOD WASTE



How to get involved in Guardians of Grub: Industry Partners

Help us to feed people not bins; individuals, industry partners, trade bodies, associations and consultancies with an interest in the Hospitality and Food Service (HaFS). By acting together, we can create the momentum to make measuring and reducing wasted food everyday practice in the sector. This will support the United Nations Sustainable Development Goal 12.3: to halve food waste by 2030. In the UK this means tackling over 1m tonnes of food thrown away by the sector every year; 75% of that could have been eaten.

The [Guardians of Grub](#) campaign provides a food saving framework to help individuals and businesses operating in the sector to gain traction to reduce wasted food; protecting profit and reducing food-related GHG impact.

We've worked closely with the industry to create operational [tools](#) with the wider campaign providing the hook (and the promotional [assets](#)) to help you get your teams and networks on board and excited to get involved and take action.

This checklist sets out how our hospitality and foodservice operator partners can support the [Guardians of Grub](#) campaign through different channels to make a vital difference to reducing wasted food.

Internally	☐ Recruit marketing, comms, senior management and other key people in your organisation to support and endorse ongoing promotion and support of the Guardians of Grub campaign. ☐ Create a calendar of Guardians of Grub events and comms to ensure ongoing activity throughout the year, and during key campaign events like Food Waste Action Week every March. ☐ Join our new Partnership Judge Scheme to become an official Ambassador.
Web	☐ Feature your support of Guardians of Grub on your website including the logo and www.guardiansofgrub.com . ☐ Explain the campaign and why your members/networks should get involved - this copy , case studies and quotes from our Wall of Fame can help. ☐ Commit to regular Guardians of Grub content - WRAP may be able to supply guest blogs contact guardiansofgrub@wrap.org.uk .
Comms and social media	☐ Proactively create content (posts/article/blog/case studies etc.) about your food saving efforts and successes and the Guardians of Grub campaign through your social media and other channels, such as Instagram, Twitter, LinkedIn, TikTok (including FoodTok), Snapchat and email marketing, tagging #GuardiansOfGrub , @WRAP_UK and www.guardiansofgrub.com . Some social post ideas and imagery to support this can be found here . ☐ Plan social media campaigns for events such as Food Waste Action Week every March to highlight what members did or are planning during campaigns. ☐ Commit to featuring regular Guardians of Grub news, events and updates in newsletters and other comms channels, tagging #GuardiansOfGrub , @WRAP_UK and www.guardiansofgrub.com . Highlight what you did or are planning during campaigns, such as Food Waste Action Week . ☐ Every March, as well as the success of your/your network's food saving activities, and your/their plans for the future.
Virtual events	☐ Feature Guardians of Grub and food waste at member and external events, and feature the Business Case presentation video and logo . ☐ Include representation from Guardians of Grub supporters or the WRAP engagement team in panels, speaker line ups and presentations.

Step-by-step action plans

These action plans show how our operator and influencer partners

can take action by supporting the Guardians of Grub campaign in a two page to-do-list, linking to the key actions and resources available.



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A quick peek at some of the Guardians of Grub resources

RESOURCES

Website: guardiansofgrub.com

Operational resources:

tools, tips and training to help with the nuts and bolts of measuring and reducing food waste

Campaign toolkit: resources for sharing Guardians of Grub with staff, customers and the public

Subscribe to receive regular updates from the Guardians of Grub newsletter



Click on the image for the Cost Saving Calculator preview video



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New Guardians of Grub Cost Saving Calculator

RESOURCES

Input actual or estimated cover numbers to see how much money and carbon equivalent can be saved in four clicks of a mouse!

<https://guardiansofgrub.com/cost-saving-calculator/>



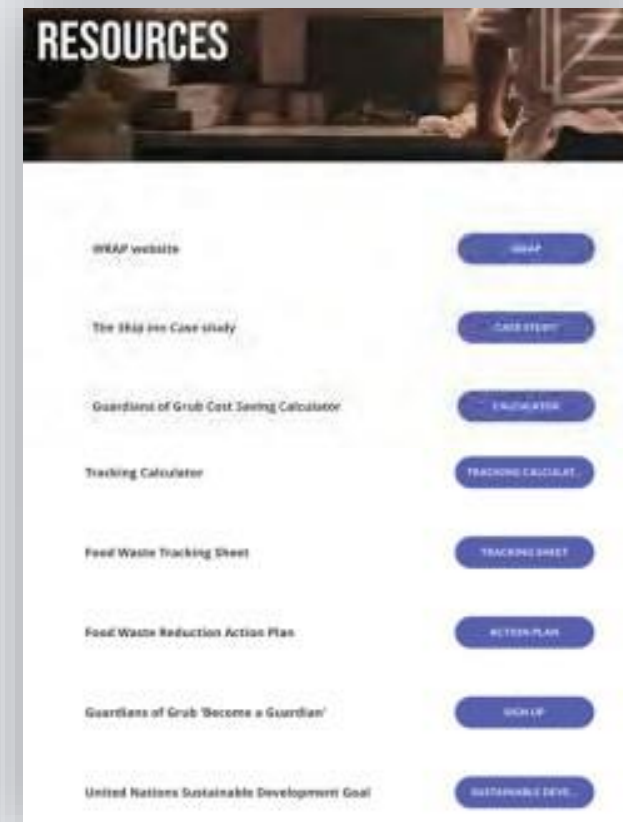
Click on the image for the Cost Saving Calculator preview video



New Guardians of Grub Cost Saving Skills Course

RESOURCES

This free 15-minute online course provides the skills to [get started](#).



What people are saying about the Cost Saving Skills Course

"Every subheading was broken down and explained and easy to follow, leaving you feeling motivated."

"Steps are simple and clear."

"Very succinct and practical."

"Highly engaging. Each section was an appropriate length to retain my attention. I particularly like the case studies showing practical applications."



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Guardians of Grub Becoming a Champion Course



RESOURCES

New cohort from February 2023 , To take part, contact
guardiansofgrub@wrap.org.uk

The [Becoming a Champion e-learning course](#):

- a certificate upon completion
- includes tools, templates, how- to-guides, masterclasses, case studies, podcasts and webinars
- guides individuals and businesses through every stage of reducing wasted food across operations, from kitchen to supply chain and menu design
- provides the skills to make a positive difference to profits and the planet

"I am really impressed with the quality of the Becoming a Champion training materials."

"I am enjoying the online course, and find the case studies and podcasts inspirational."

"You can't beat hearing success stories from industry experts and respected chefs and businesses."

"The savings on the bottom line and positive impacts on sustainability are there for the whole industry..."

"Guardians of Grub is a great platform to get involved and get results."



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What people are saying about Becoming a Champion

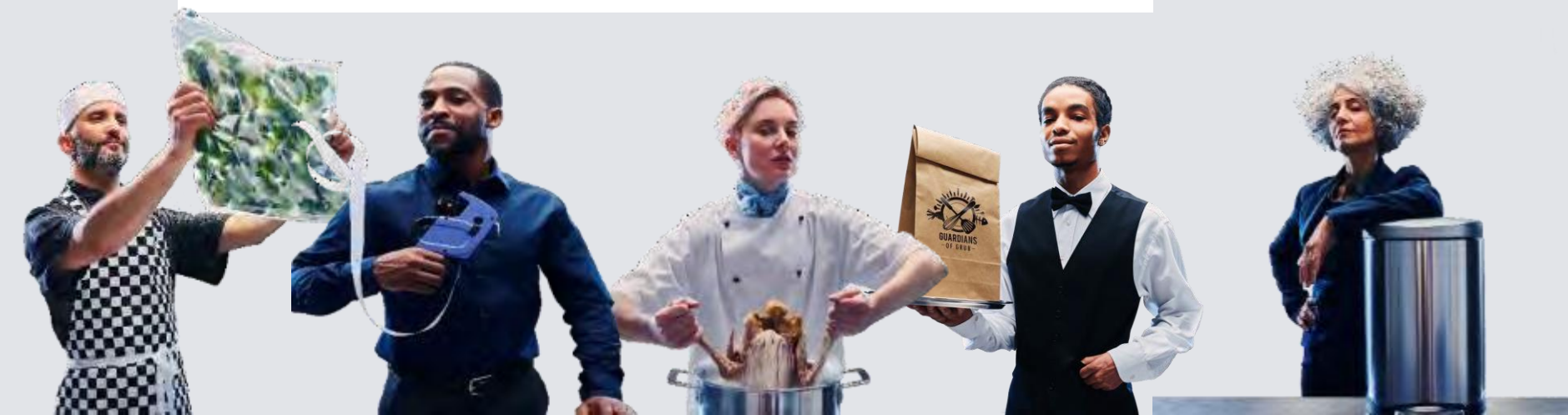
RESOURCES

“WRAP’s Guardians of Grub ‘Becoming a Champion’ online learning has been instrumental to IHG’s understanding of where and how our food is turning into waste. The ‘Becoming a Champion’ behaviour change course has really helped us to engage our teams on the value of food and reducing the impact of our food, and contributing to our net zero ambitions – protecting our profits, business and the planet.”

**Hotel Food & Beverage Operations Director UK&I,
IHG Hotels & Resorts UK & I**

“Our teams found that just talking about wasted food influenced change and many of our sites put initiatives in place such as zero-waste dishes, utilising excess stock through menu innovations and donating surplus to the community, all of which were achieved through engagement on the Guardians of Grub Becoming a Champion pilot.”

**Charlotte Wright, Head of CSR & Sustainability
Elior UK**



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Getting Started Guide



What we need to start measuring: Waste containers, labels, bags and scales

RESOURCES



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Place 7-Day Tracking Sheet by food waste containers for easy logging



7 DAY TRACKING SHEET

What you throw away is a reflection of how you manage your food. This sheet is designed to help you track your food waste over a 7-day period. It's a simple way to see where you're losing food and how you can reduce it.

When it comes to food waste, there are three main categories: **Preparation**, **Service**, and **Storage**. Each category has a set of questions to help you identify areas for improvement.

PREP	SERVICE	STORAGE
1. PREP Food that is damaged or unusable at the time of purchase.	2. SERVICE Food that is thrown away by customers or staff.	3. STORAGE Food that is thrown away because it's expired or spoiled.
4. PREP Food that is thrown away because it's not the right size or shape.	5. SERVICE Food that is thrown away because it's not the right temperature.	6. STORAGE Food that is thrown away because it's not the right quality.
7. PREP Food that is thrown away because it's not the right color.	8. SERVICE Food that is thrown away because it's not the right texture.	9. STORAGE Food that is thrown away because it's not the right smell.

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6 WAYS TO SAVE FOOD

THROWING AWAY LESS FOOD IS EASY

1. SMART PURCHASING	2. PREPARATION	3. PLATE
1. SMART PURCHASING Check your stock and use it first. Only buy what you need. Buy quality produce or long-lasting items. Consider buying in bulk or from local suppliers. Buy what you need, not what you want.	2. PREPARATION Food that is thrown away because it's not the right size or shape. Use cooking methods that preserve food. Use leftovers creatively. Use vegetable scraps for stock or compost.	3. PLATE Food that is thrown away because it's not the right temperature. Use portion sizes that are appropriate. Use serving sizes that are appropriate. Use plating techniques that are appropriate.
4. SMART STORAGE Store food properly. Use the right containers. Label and date food. Use the first in, first out rule. Use the right storage method for each item.	5. REUSE REMAINS Use food scraps for stock or compost. Use vegetable scraps for stock or compost. Use fruit scraps for compost or animal feed.	6. FEED YOUR STOCK Use food scraps for stock or compost. Use vegetable scraps for stock or compost. Use fruit scraps for compost or animal feed.

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SUMMARY CHECKLIST

Tick off the actions to track your progress

STAFF TRAINING	PURCHASING AND ORDERING
☐ All staff have been trained on food waste management.	☐ All staff have been trained on food waste management.
☐ All staff have been trained on food waste management.	☐ All staff have been trained on food waste management.
☐ All staff have been trained on food waste management.	☐ All staff have been trained on food waste management.
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Display 6 Ways Poster + Summary checklist

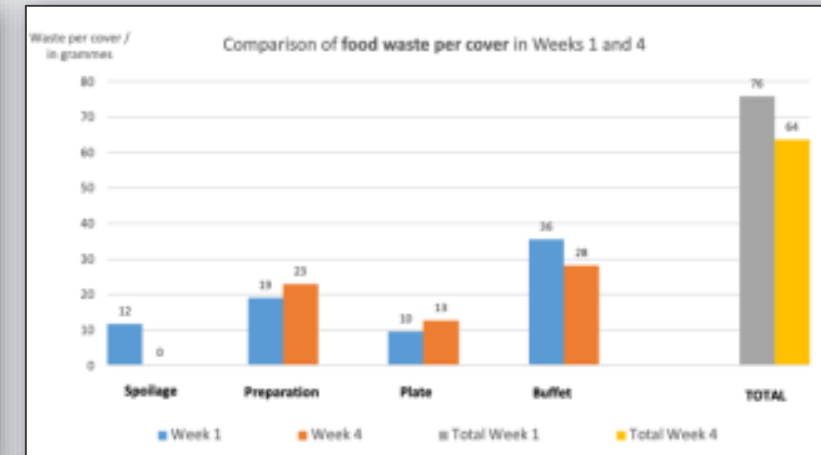
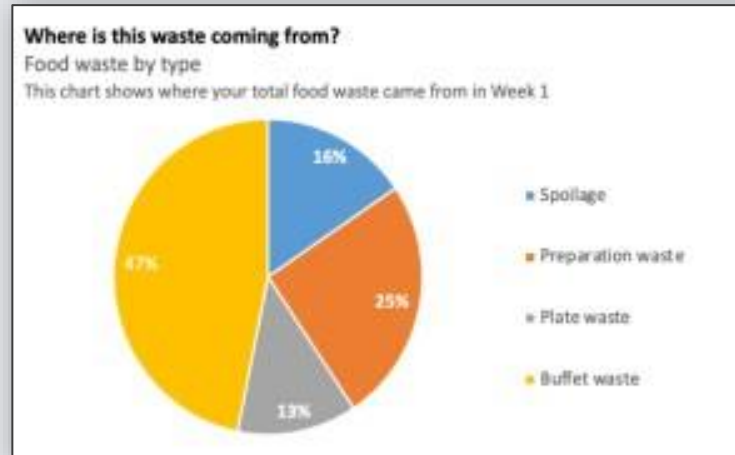
Guardians of Grub Food Tracking Calculator

Input your daily data to the [Food Tracking Calculator](#) excel spreadsheet. It will calculate:

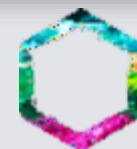
- **where** waste is coming from – plate, prep, spoilage, other
- **how much** it is costing per cover, per week, month and year
- **the CO2e emissions** associated with your food waste, and how much you **could** save over a year by committing to food waste reduction

Prefer an app?

Use the Unilever Food Solutions [Wise Up On Waste online tool](#)



Food Waste		Food Service Provider: Food led pubs						Please refer to the Food Service Provider definitions at the bottom of this page			
Date (dd/mm/yyyy)	Day	Covers	Spoilage (kg)	Prep waste (kg)	Plate waste (kg)	Buffet waste (kg)	Notes (contents of bins, special occasions)	Food Waste (kg)	Cost of Food Waste (£)	Food Waste per cover (£)	Cost per cover (£)
05/04/2021	Monday	200	3.00	2.50	0.90	3.80	Chips Bread Burger Buns	10.20	18.11	0.05	0.09
06/04/2021	Tuesday	245	1.30	4.20	0.44	4.00	Salad Garnish Special Pie Crust	9.94	17.80	0.04	0.07
07/04/2021	Wednesday	176	2.98	3.20	6.00	9.80	Wedding Buffet No 1 80 Covers	21.98	39.03	0.22	0.22
08/04/2021	Thursday	153	1.42	4.90	0.78	8.80		15.90	28.34	0.19	0.18
09/04/2021	Friday	177	2.49	3.33	0.92	7.40		14.14	25.11	0.08	0.14
10/04/2021	Saturday										
11/04/2021	Sunday										
12/04/2021	Monday	125	1.00	3.50	0.32	7.51	salad,avocado,fries,bacon,chicken,onion,tomatoes,bread	12.33	21.96	0.17	0.18
13/04/2021	Tuesday	245	2.18	3.60	0.45	5.53	bread,salad,fries,pepper,tomatoes,bun,mushrooms,beans,avocado	11.76	20.88	0.09	0.09
14/04/2021	Wednesday	321	1.98	1.80	1.32	10.89	salad,fries,bacon,meat,bread,garnish,mushroom,sausage	16.79	29.82	0.09	0.09
15/04/2021	Thursday	290	2.23	5.50	0.98	5.48	bread,salad,peppers,berries,Esp,mixed veggies,toast	14.19	25.28	0.09	0.09
16/04/2021	Friday	200	1.98	2.98	0.12	17.15	bread,salad,fries,toast,tomatoes,potatoes,salads,garnish	22.23	39.44	0.11	0.20
17/04/2021	Saturday										
18/04/2021	Sunday										



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The Campaign Toolkit: social media, posters, copy

RESOURCES



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Campaign Toolkit: posters for using on site and on social media



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Campaign Toolkit: short videos for social and comms channels

RESOURCES

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When it comes to food, use everything, waste nothing. Use every drop of your smarts and every ounce of your skills to make sure food stays food.



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Rise up against food waste
Visit guardiansofgrub.com

[Learn More](#)

 WRAP
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Don't let food waste eat away at your profits. Keep track, take stock, crunch the numbers, be obsessed and save our food.



GUARDIANSOFGRUB.COM
Rise up against food waste
Visit guardiansofgrub.com

[Learn More](#)

 WRAP
Sponsored

Make food live for as long as possible. Freeze it to keep it looking its best. Be the master preserver and keep waste at bay.



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Campaign toolkit: case studies

EXAMPLES & IMPACT

Inspiring examples of food waste reduction in action where small changes have made big savings.

SMALLER PORTIONS, HAPPIER CUSTOMERS – AND TOTAL WASTE REDUCED BY 72%

CASE STUDY

BACKGROUND

The Ship Inn, near Barrow in Furness, Cumbria serves a traditional menu with an emphasis on home cooking.

TIP

Introduce changes one at a time. Track using tools here.

[GUARDIANS OF GRUB - OF GRUB](#)



SUMMARY

Dave, tenant and licensee at the Ship Inn, decided to try separating and measuring food waste at the suggestion of his Business Development Manager. The process appealed because of its potential as a cost saving, labour saving and food waste reduction project. Dave was aware of some waste coming back on plates and, although the primary driver was financial, he hoped to increase his gross profit on food. Dave also "doesn't like to see waste on principle".

Nick Burns, Robinsons Food Development Manager, briefed Dave on how to monitor food waste by separating it into three bins for 'spillage', 'prep' and 'plate waste'. Dave then briefed the kitchen and front of house staff. While it was a little difficult getting buy-in from the staff at first, once the process was underway he said they "really started to see the point".

The bins were weighed and emptied at the end of each night by Dave who kept a note of the weights and entered them into the [Food Waste Calculator](#) developed through the Manchester Metropolitan University Greener Retailing project with Robinsons brewery. The calculator covers a four week measurement period and works out how much waste is in each category as well as the annualised cost and the difference between the first and four weeks of measurement.



The Ship Inn

"The savings you make over a year, the improved experience of customers and better understanding and skills of kitchen staff really make this worth doing. You might think you don't have the time to do this but you do. Once you get the buckets in the kitchen and brief the staff it really doesn't take much time at all"

Dave - Licensee



EFFECTIVE MEASUREMENT LEADS TO A 20% REDUCTION IN FOOD WASTE AND INCREASED PROFITABILITY

CASE STUDY

BACKGROUND

Established in 2001, Ownies Bar & Bistro is located in Carrickfergus, Northern Ireland and the restaurant has seating for 120.

The significant volume of food being wasted on a daily basis triggered the management team to take action.

KEY FACTS

- By tracking food thrown away, the business has achieved a reduction in the average amount of food wasted by 20g or 5p per cover. This is anticipated to increase as they continue to improve portion sizes and food wastage control.
- To help tracking of food waste, separate bins were placed in the kitchen. Staff were very keen to participate and adapted to new practices quickly.

SUMMARY

- Previously, Ownies acknowledged there was a lot of food being unnecessarily thrown away, but now feel they are measuring and managing this waste much more effectively.
- The food waste tracking tools (available at [www.guardiansofgrub.com](#)) helped show staff the different sources of waste, converting into a monetary value, and thus raising awareness of the value of the actions they were taking.



"The 'food waste reduction tracking' tools helped identify wasteful practices which, in turn, helped address portion size control and reduce preparation waste. Customers are happy with the new portion sizes, chefs are happy with less waste and management are happy with savings being made".
Marion Magill, Manager



PREVENTING FOOD WASTE IN NORTHERN IRELAND SAVES BUSINESS £21,000

TOP TIPS FOR FOOD WASTE PREVENTION

- Seek staff suggestions on food waste prevention.
- Train front-of-house staff to explain any menu options or changes.
- Appoint a 'Food Waste Champion' on every shift to co-ordinate food waste measurement.
- Introduce 'table talker' literature.
- Offer side dishes as separate menu item.

- Introduce 'light bites' as smaller portion sizes.
- Review menus based on items being left behind.
- Consider options for preventing buffet waste.
- Cook to order at slower times.
- Improve rotation of short-date foods.
- Where appropriate use pre-prepared vegetables and portioned meats to prevent peelings, trimmings and bones.
- Ensure staff understand good stock rotation practices.

"Wow, I love the calculator... I just shared it with the owner... Superb that the formulas and calculations are there and put into graphs. This creates a much more attractive visual that more people can relate to".
Business participant in the trial

BACKGROUND

In partnership with Derry City and Strabane District Council and Mid & East Antrim Borough Council, WRAP enabled 17 businesses to measure food waste and potentially save over £21,000 per year through the introduction of simple measures to prevent food waste by 50%.

KEY FACTS

- Environmental Health Officers (EHOs) from Derry City and Strabane District Council and Mid & East Antrim Borough Council supported 17 local food businesses using the free food waste tracking tools (available at [www.guardiansofgrub.com](#)) to prevent food waste over a 6 week period.
- By using food waste measurement tools the businesses identified 131 tonnes of wasted food each year, costing £251,764. Preparation and plate waste were found to be the biggest sources of food waste.
- By continuing use of the food waste tracking calculator two of the businesses were able to demonstrate a reduction in food waste after just 4 weeks.
- More than 50% of the businesses committed to continuing to prevent food waste.



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Campaign Guide: inspiration through action

Webinars, videos and case studies

People, Planet, Profit on-demand webinar series

In-depth and full of practical advice from industry leaders in bite size episodes.

- Skills for the Future
- Serving Net Zero
- Plate waste: protecting profit and planet

[Video clips](#) of Guardians sharing tips and expertise

Perfect to share on your social channels or with your teams.

[Menu planning guide](#)

A guide to smart menu planning to save money, food and satisfy customers.



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Campaign toolkit: Partnership Roles

Read our Partnership Pack to work out how you want to get involved and what each role involves.



We'll be in touch with the appropriate badge and you can already download the [Guardian of Grub logo](#) to share in your marketing and comms, and start working your way through the steps to take action.

We're thrilled to have you on the team!

Let us know what you're up to and, if appropriate, we can add you to our [Wall of Fame](#).



Smaller portions, happier customers and 72% less waste

Measuring food waste at the Ship Inn, Cumbria led to an:

- **84%** reduction in spoilage as awareness changed practices
- **80%** reduction in prep waste, mainly as a result of switching to pre-prepared vegetables and pre-cut chips
- **67%** reduction in plate waste through offering smaller portion sizes, particularly of chips and sauces, and removing some garnishes
- Estimated **£6,040** of savings over the year



“The savings you make over a year, the improved experience of customers and better understanding and skills of kitchen staff really make this worth doing. You might think you don’t have the time... but you do. Once you get the buckets in the kitchen and brief the staff it really doesn’t take much time at all.”

Dave, Licensee



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Measuring helps country pub save £11,000* per year

Measuring at The Harrington Arms, Gawsworth, led to a:

- **48%** reduction in spoilage from tighter ordering, more manager oversight and buying smaller quantities.
- **31%** reduction in prep waste – mainly from switching from a knife to a peeler and buying pre-prepped
- **28%** reduction in plate waste from controlling portions more tightly, particularly chips, and offering smaller portion sizes of mains which elderly customers appreciated



“This was a good exercise with perfect timing. My advice to other pubs is definitely do it. The key is to enrol in the staff – it needs to be sold in the right way.”

Andy Wightman, Licensee

*Estimated true cost of food waste to the business, including associated costs such as energy used in cooking and storage, staff time, waste disposal and water.



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Preventing food waste in Northern Ireland saves business £21,000

In partnership with EHO's from Derry City & Strabane District Council and Mid & East Antrim Borough Council to enabled 17 businesses to measure food waste using the free food waste tracking tools over a 6-week period, they identified:

- **131 tonnes** of wasted food per year
- This costed **£251,664**
- **Prep and plate waste** were found to be the biggest sources of food waste
- By continuing use of the food waste tracking calculator **two of the businesses were able to demonstrate a reduction in food waste after just 4 weeks.**



*Estimated true cost of food waste to the business, including associated costs such as energy used in cooking and storage, staff time, waste disposal and water.



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Preventing food waste in Northern Ireland saves business £21,000

Business type	Reported food waste (Tonnes/business/p.a.)	Cost of food waste (£/business/p.a.)
Hotels	11	£23,153
Restaurants	10	£18,017
Residential Homes	0.9	£1,582

“Wow, I love the calculator... I just shared it with the owner... Superb that the formulas and calculations are there and put into graphs. This creates a much more attractive visual that more people can relate to.”

Business participant in the trial

*Estimated true cost of food waste to the business, including associated costs such as energy used in cooking and storage, staff time, waste disposal and water.



Want to make a commitment to take action on wasted food?

Step 1. As a business, pledge to join* the campaign at guardiansofgrub.com by signing the [pledge](#) and downloading the free [resources](#) and tools to measure our food waste and shout about how and why we support the Guardians of Grub campaign.

Step 2. Appoint a Guardians of Grub Champion and regularly review your food waste figures. Share learnings on reducing wasted food and support Guardians of Grub to rise up against food waste.

Step 3. Commit to setting a food waste reduction target, measuring and taking action to reduce our wasted food. Get kitchen staff briefed and set up to measure using Guardians of Grub [operational resources](#) and use the [Campaign Guide](#) to encourage others to take part.

* WRAP will share hints, tips and advice for reducing our food waste as well as exclusive content and support.





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