

## Fact Sheet

### Ideal preparation – for caterers and kitchen staff

#### Outline

The risk of food waste generation during the preparation of cold and warm dishes is relatively high. The risk can be reduced through structured workflows, standardized recipes and trained professional personnel. In regular team meetings the staff can get an overview of all the procedures. Moreover individual responsibilities can be allocated within this process step.



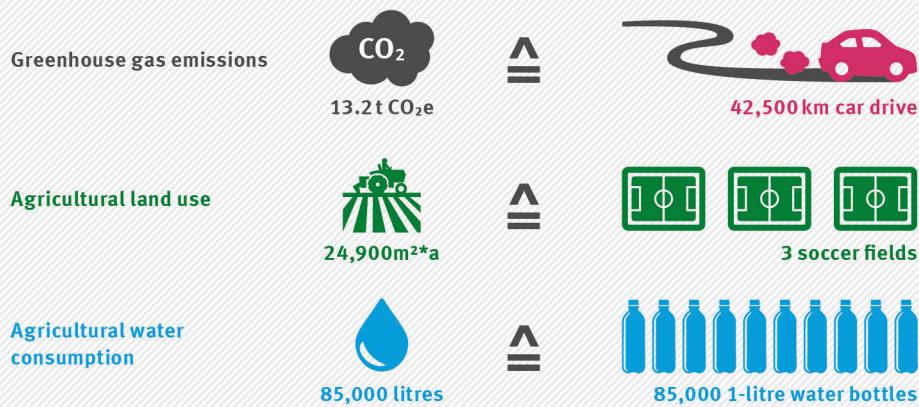
#### Procedure

- ▶ Train and discuss with your employees to motivate, sensitise and activate them
- ▶ Allocate responsibilities during the process of preparation
- ▶ Demonstrate possibilities for a further use of skins or other unused parts of vegetables, meat, fruits etc.
- ▶ Work according to established recipes
- ▶ Prepare food components individually (sauce and vegetables separate)
- ▶ Adjust the doneness of the food items to the distribution type (e.g. buffet)
- ▶ Maintain responsible food handling
- ▶ Daily reflect actions and check for improvement opportunities

#### Environmental relevance

The environmental burden caused by food wastes is considerable, particularly in the out of home sector. According to an UBA study, the following environmental burdens are caused by 100 people and their corresponding amount of food waste in the out of home market.

#### Environmental impacts of food waste (per 100 persons)



Source: Umweltbundesamt