

## Fact Sheet

### Consumption – for caterers, kitchen staff and service staff

#### Outline

Delicious food is the most basic tenet for preventing leftovers on guests' plates. The likelihood for an appreciative treatment of the food can be raised through purposeful information of the guests about the compilation of the menu and the approach for preventing food waste. During food distribution it should be observed what kind of food is a fast seller and what kind is a non-seller. On the one hand this supports the estimation of the ongoing demand and on the other hand it is important for the evaluation of the catering and the experience gained.



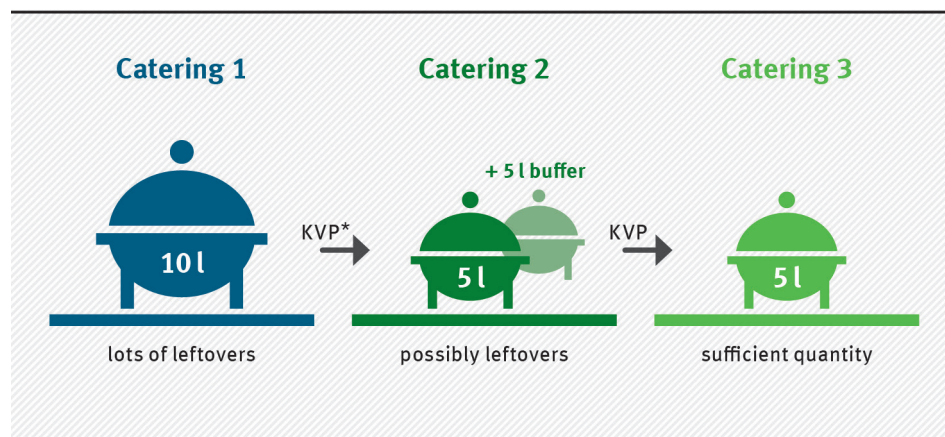
#### Procedure

- ▶ Check the taste of the food
- ▶ Inform guests about the concept for preventing food waste
- ▶ Gather information at random on the food consumption by guests
- ▶ Estimate the ongoing requirement of food for refilling
- ▶ Replenish the distribution counter with demand-based amounts of food
- ▶ Record the approximate amounts of food consumption and compare them later with the calculated quantities

#### Environmental relevance

By gathering the consumption quantities of the guests and the leftover food waste amounts, information about adequate food quantities can be gained. This information of quantities can be used to fine-tune future catering services through a continuous improvement process, to reduce the amount of generated food waste.

### Reduction of food waste



\*EPQ (Edible Portion Quantity)

Source: Umweltbundesamt