



Ned Barker

Grill Ventures International

Ned Barker is a hotel industry veteran and principal of Grill Ventures International. He was VP F&B for IHG prior to forming Grill Ventures in 2005. Specializing in F&B solutions for hotels and hotel companies, Grill Ventures has assisted a broad spectrum of hotel brands and independents in everything from market studies to concept development to operations assessments. GVI's work has ranged from concept development to operations/marketing review & analysis, to special one-off project assignments for hotel brands and companies. Ned has been a frequent contributor to industry publications, and he's appeared on CNN in his role as F&B media spokesperson for the AH&LA F&B Committee. Working with the AH&LA F&B and Sustainability Committees, and with World Wildlife Fund Ned assisted with the development of the Hotel Kitchen food waste reduction program.

Ned is a permanent resident Palm Springs, since 2016.

“Tips & Tools – How to Start Reducing Costs by Reducing Food Waste”

Riverside County, November 17, 2020



Agenda

- Why is Food Waste Prevention Important?
- Four Drivers of Food Waste Prevention
- How to Measure Food Waste
- Q&A



Approximately One-third of All Food Produced Globally!

43 Percent of Food Waste from Households

40 Percent of Food Waste from Food Businesses (Foodservice, Grocery, etc.)

16 16% Farms / Production / Transportation

The average restaurant is said to waste between 25,000 - 75,000 lbs. per year. Restaurants leaving \$2 Billion “on the table”!

Why is Food Waste Prevention Important?

1. Money!

- Reducing Food Waste can reduce your food costs from 2 – 8 points
 - If your revenue is \$1 Million per year
 - And if your food cost is \$300,000 (30% of revenue)
 - Savings could be \$20,000 - \$80,000 per year
- You save money because when you reduce waste to you can serve the same number of customers the same quality of food with fewer purchases

Why is Food Waste Prevention Important?

2. Depletion of Natural Resources



70% of biodiversity loss



70% of freshwater use

24% of GHG emissions



90% of marine stocks fully exploited



Most chemical use

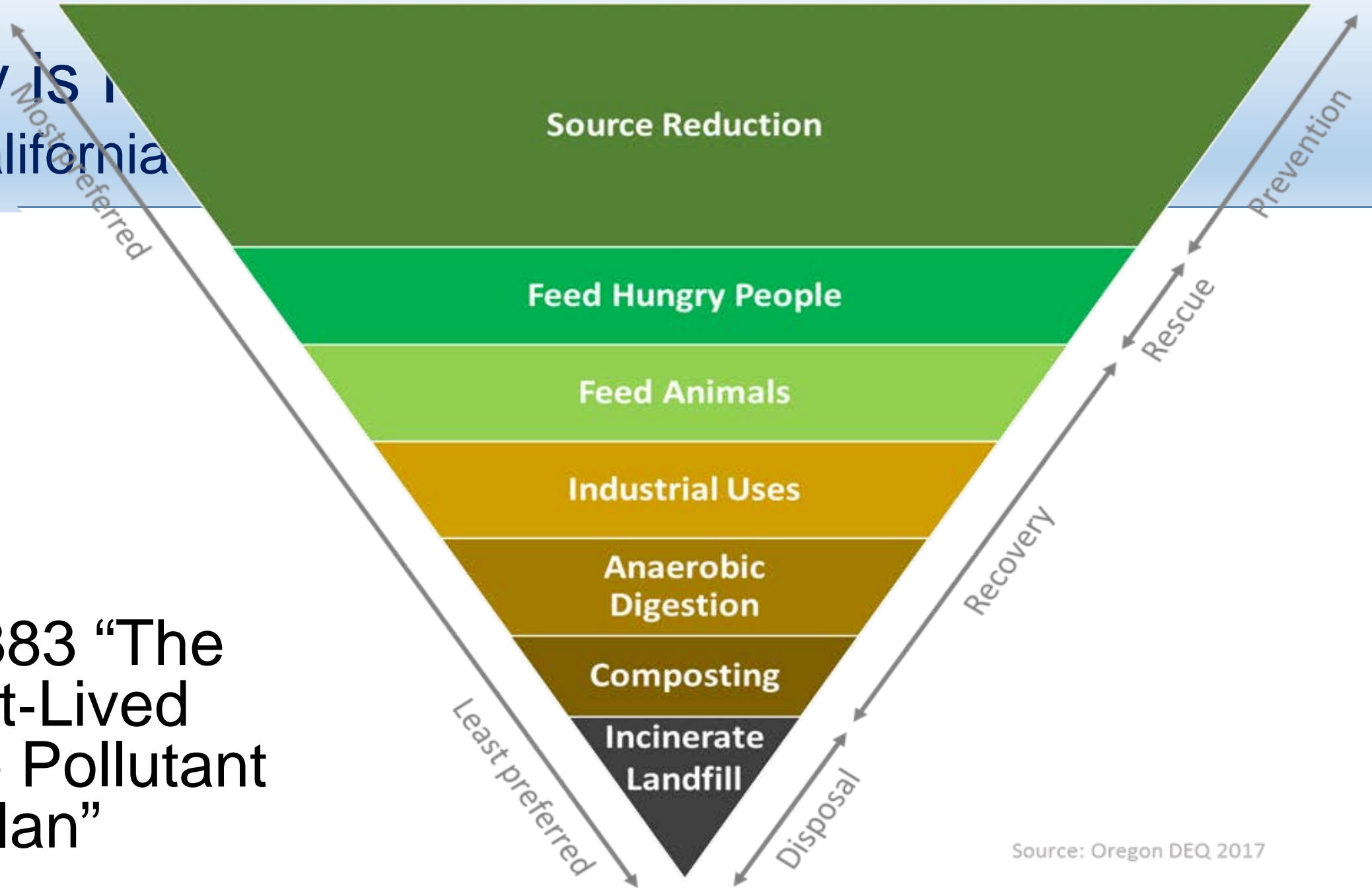


50% of topsoil loss

Why is it

3. California


SB-1383 “The Short-Lived Climate Pollutant Plan”



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The Four Drivers of Food Waste Prevention

1. Measurement
 2. Prevention
 3. Engagement
 4. Donation
- 

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Separate & Measure

Collect → Count → Analyze

- Set up two (or more) waste bins dedicated to food waste
- Label one “Pre-Service” and the other “Post-Service”
 - Think “kitchen waste” vs. “plate waste”
- Train staff to place only organic waste in these bins
 - No foil, paper, metal, plastic, cardboard, etc.



Separate & Measure Collect → Count → Analyze

- Place a clipboard with the appropriate Scraps Tracker form and a pen or pencil attached
- Record Pre-Service waste on the yellow form
- At the end of each meal period, record the plate waste, or Post-Service waste on the green form
- At the end of the day, or next morning, total the gallons of waste and retain the form so you can do the analysis

Food Scraps Tracker POST-SERVICE

BIN LOCATION: _____ SIZE OF BIN, Gallons: _____

INSTRUCTIONS: Record Item(s) discarded immediately after each MEAL PERIOD.

START NEW SHEET WHEN BIN EMPTIED! FILL % WHEN EMPTIED _____%

POST-SERVICE WASTE				
Date	Meal Period	Initials	How Many Gallons (estimate)?	COMMENTS / DESCRIPTION of WASTE (e.g. mostly eggs from breakfast, today's special not popular, over-prepped _____, etc.)
	BREAKFAST			
	BREAKFAST			
	LUNCH			
	LUNCH			
	DINNER			
	DINNER			
	OTHER			
	OTHER			
		TOTAL		GALLONS

Separate & Measure Collect → Count → Analyze

- This is an Excel spreadsheet
- Complete the columns shown below in white
- At the end of the week (or month) fill in the space for number of customers

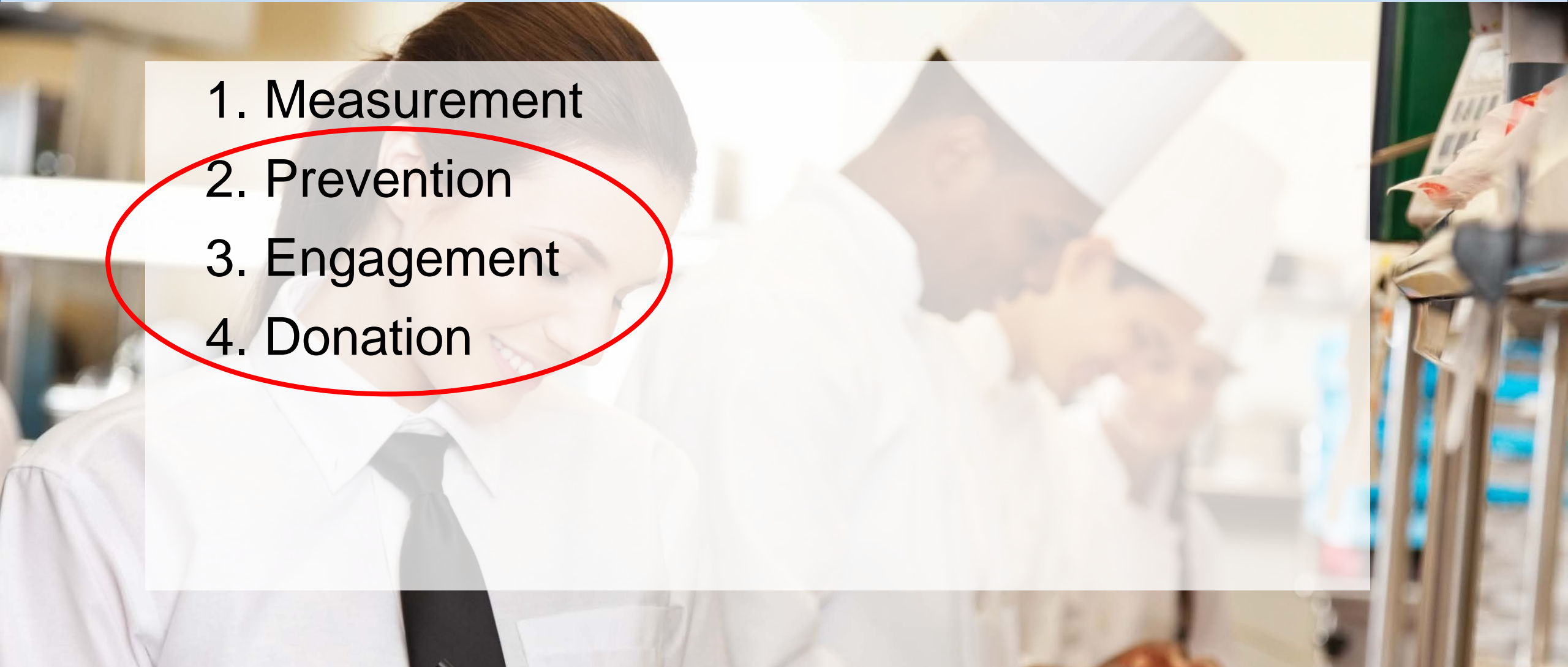
• The spreadsheet will auto-calculate pounds of food waste by meal

FOOD WASTE ANALYSIS		CALORIES + OZ OF WASTE				POUNDS FOOD WASTE				
Date	PRE-Service	POST-Service			PRE-Service	POST-Service			TOTAL	
		Breakfast	Lunch	Dinner		Breakfast	Lunch	Dinner		
Thursday, October 01, 2020	12.0	7.8	4.3	6.3	45.6	29.5	16.2	23.8	115.0	
Friday, October 02, 2020	11.4	7.4	4.1	6.0	43.3	28.3	15.5	22.8	109.9	
Saturday, October 03, 2020	10.8	7.1	3.9	5.8	41.2	27.1	14.9	21.9	105.1	
Sunday, October 04, 2020	10.3	6.9	3.8	5.5	39.1	26.1	14.3	21.0	100.5	
Monday, October 26, 2020	15.3	6.2	4.0	5.3	58.0	23.6	15.3	20.1	117.0	
Tuesday, October 27, 2020	14.5	6.0	3.9	5.1	55.1	22.7	14.7	19.3	111.7	
Wednesday, October 28, 2020	13.8	7.5	3.7	4.9	52.3	28.5	14.1	18.5	113.4	
Thursday, October 29, 2020	13.1	7.2	4.5	4.7	49.7	27.4	17.1	17.8	111.9	
Friday, October 30, 2020	12.4	6.9	4.3	4.5	47.2	26.3	16.4	17.0	106.9	
Saturday, October 31, 2020	11.1	6.8	4.4	4.5	42.4	25.7	16.6	17.1	101.8	
TOTAL POUNDS FOOD WASTE					1,426.4	793.4	483.4	609.3	3,312.4	
TOTAL NUMBER OF MEALS/COVERS SERVED:					7,500					
AVERAGE LBS. PER DAY					46.0	25.6	15.6	19.7	106.9	
LBS. PER MEAL SERVED					0.2	0.1	0.1	0.1	0.44	
OUNCES PER MEAL SERVED					2.5	1.4	0.9	1.1	7.1	

What's Next?

The Other Three Drivers

1. Measurement
2. Prevention
3. Engagement
4. Donation



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- Scraps Tracker Forms
- Analysis Spreadsheet
- 25 Tips for Preventing Waste
- Free – no mailing lists, no opt in or out



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