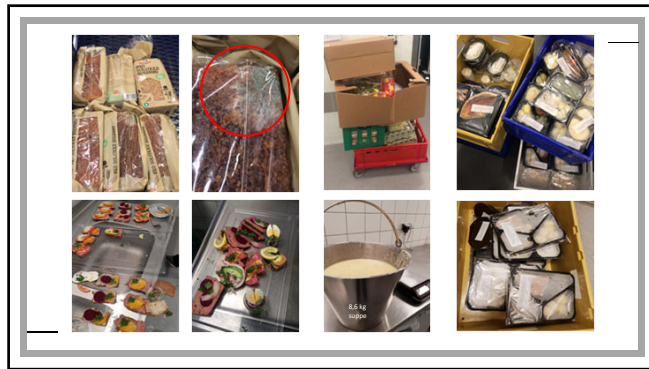
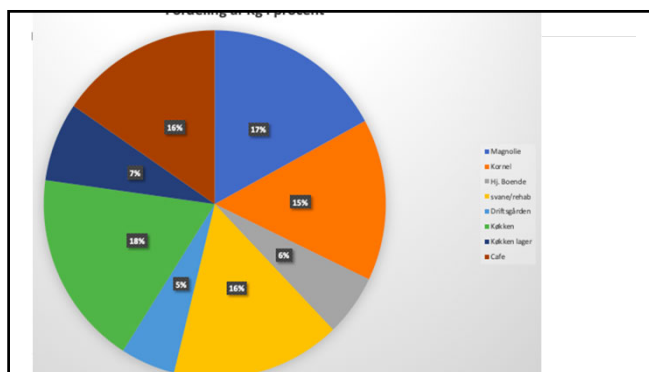
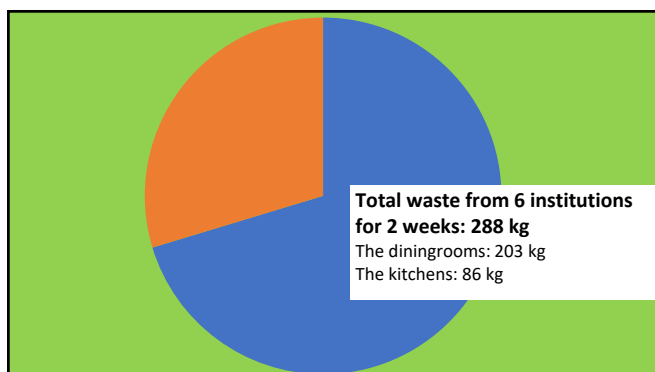
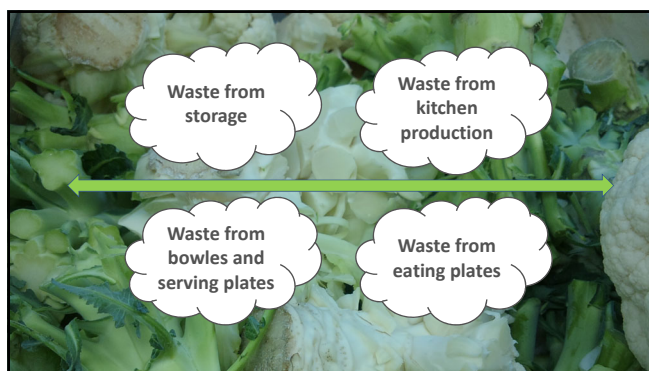
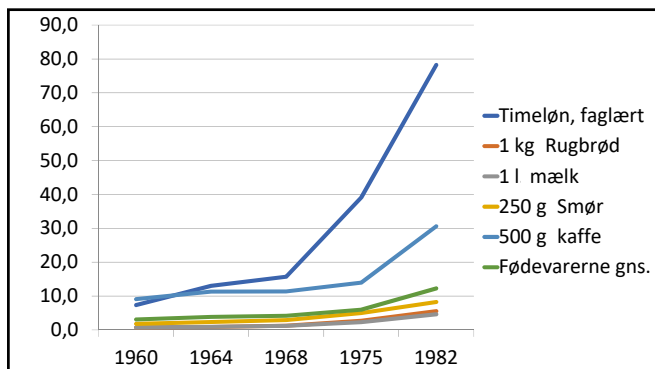


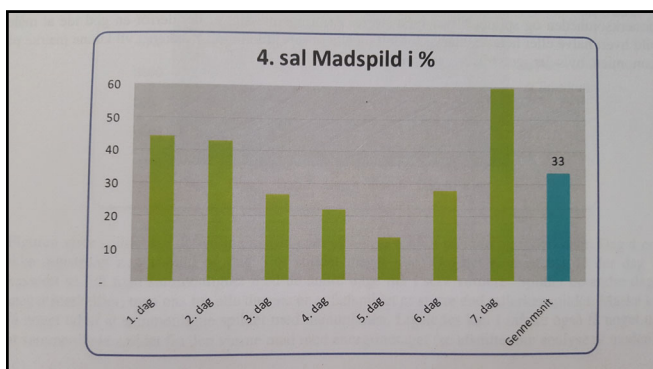
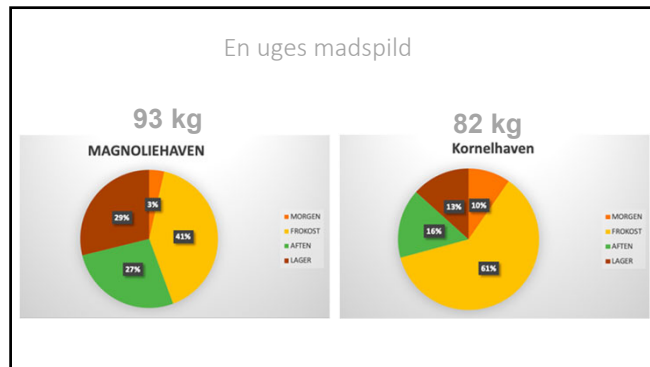
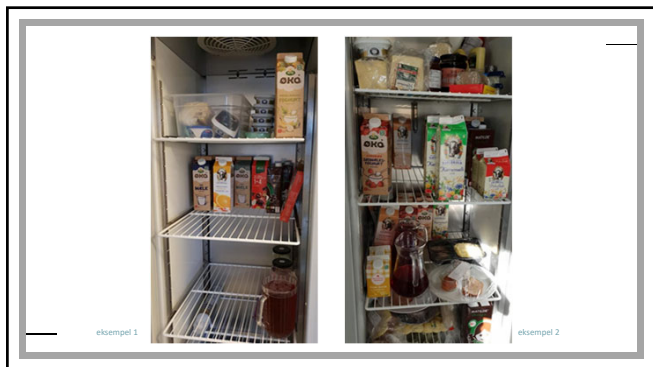
Børsen 29. august 2019



Big Foodservice  
Big Foodvarete  
Time to stink







### Stop waste of food in practice

**Step 1:**  
Measure the food waste

**Step 2:**  
"analyze" the food waste

**Step 3:**  
Make a plan of change

**Step 4:**  
Follow the plan ...do all steps again

DAILY REGISTRATION OG FOOD WASTE												
Waste from production: All you throw out as part of production and food - including already finished food.												
WEIGHING OF WASTE FROM THE PRODUCTION _____ day the _____ of _____ 2018												
Name of the kitchen: _____												
	Write down the amount of the waste (kg)	Write down the amount of the waste (kg)	Write down the amount of the waste (kg)	Write down the amount of the waste (kg)	Write down the amount of the waste (kg)	Write down the amount of the waste (kg)	Write down the amount of the waste (kg)	Write down the amount of the waste (kg)	Write down the amount of the waste (kg)	Write down the amount of the waste (kg)	Write down the amount of the waste (kg)	Write down the amount of the waste (kg)
9												
10	Waste from the production, cleaning, and cutting waste											0
11	Waste from the production, finished food											0
12	How to do: Put a bucket/bowl on the scale, set the scale to zero (TARA), put the waste in the bowl, read the scale and write it down											0

**Kilo  
Money  
CO2**







