

**Big Foodservice
Big Food Waste
Time to rethink**

HOW TO MEASURE FOOD WASTE - IN A SMART WAY!

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About eSmiley

From Food safety and compliance → to Food waste management and voluntary engagement

Agenda

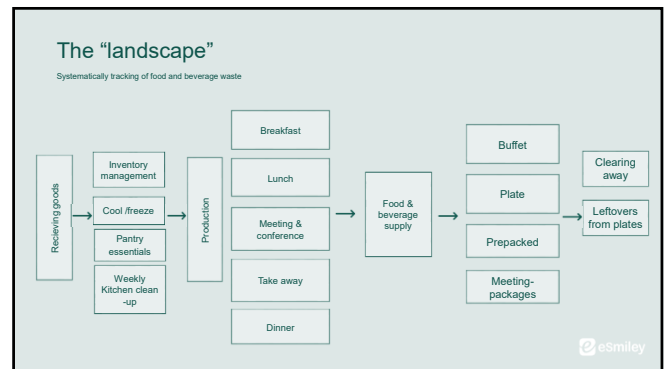
- Important considerations before starting measuring food waste
- The 'landscape' of tracking food waste and how do we work systematically in this 'landscape'?
- 'FoodWaste' - a digital tool which create data and knowledge to prevent food waste

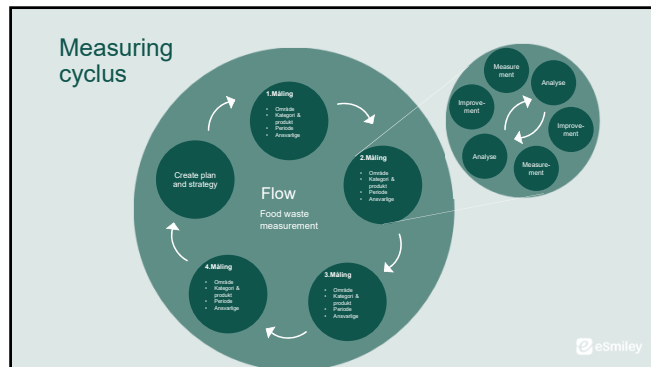
How to create an effective measurement design

- STOP - Take the time for useful considerations
- Use of experience
- Effective measurement design according to the kitchen/setting
- Systematic approach and structured work
- Priority on follow-up and use of measurement results.

Useful considerations before starting measurement

- WHY
- WHO/ How many/skills
- WHAT / WHERE
- HOW long
- NEXT STEP – long term effort





Food waste activity plan

Area	Summer	Autumn	winter	Spring	Summer
1 Measurement - KITCHEN	x				
2 Measurement - LUNCH		x			
3 Measurement - BREAKFAST			x		
4 Measurement - MEETINGS				x	
ROUTINE MEASUREMENTS					x

Our recommendations

- One area at the time**
Get an overview of all areas in your company (E.g. production, buffet, prep area, stock etc.) and begin your food waste reduction project one area at the time.
- Low hanging fruits first**
Start doing the simplest or easiest work that pays the most.
- Start out simple**
Start a project by measuring one thing in one area. E.g. Cold cuts on the buffet for a limited period of time
- Food waste management is an ongoing activity**
Decide that food waste management is not a onetime project but an ongoing activity in your company - just like food safety management
- Use data to create goals on food waste reduction**
Use your data actively, make goals and measure your improvement.


How?

Hardware & online software


FoodWaste is a digital tool including:

- A scale** that weighs foodwaste every time it is thrown into the bin
- A tablet connected to the scale** with software where kitchen staff can log the type of food waste they are throwing away
- Software** saving data and creating reports and clear overview of you food waste


FoodWaste - online software - 3 basic elements




Measurement design



Online food waste registration

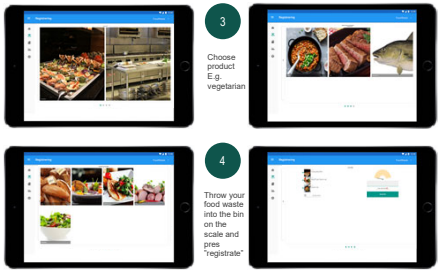


Reports & statics and data is saved for as long as you need



Easy food waste registration

1. Choose area
E.g. køkken
2. Choose category
e.g. hot dish
3. Choose product
E.g. vegetarian
4. Throw your food waste into the bin on the scale and press "registrat"



Reports

- Quick overview or data-drilling
- Food waste specified by category and product


You can even export data and labels to Excel, send them directly in a mail or use them in another format - thus easy communication of data and results!



Support

- 1. Professional conversation**
We give you a thorough introduction to FoodWaste - functions and measurement set up in the system
- 2. Professional conversation**
We follow up on your work by helping you analyzing your data, creating projects and making new food waste measurements.
- 3. Professional conversation**
We follow up on your food waste reduction work and helping you creating a food waste strategy going forward.

Ongoing support and professional sparring as much as you need!



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Bite Copenhagen
Hall E, nr. 56



Bite 28.08 - 29.08 2019
Copenhagen

Setting Tomorrow's Table

**Food Fair of the Future
28 & 29 august 2019
Bella Center Copenhagen**

Åbningstider:
Onsdag 28. august: 10.00 - 18.00
Torsdag 29. august: 10.00 - 18.00

Thank you for your attention

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