

# WASTE MANAGEMENT

...and how it should save you money



*Smart sustainable waste management*





# CONTENTS

- The essentials
- Waste prevention & management
- Types of waste and how to deal with them
- Further information



# KEY FACTS

- British business recycles less than 50% of its waste<sup>1</sup>
- Tax on waste for landfill is £80 per tonne – over double the price it was six years ago. This price rises every year by c.£8 per tonne<sup>2</sup>
- Hospitality/foodservice has the greatest scope to reduce unavoidable food waste through altered procurement or to make use of this fraction of food waste<sup>3</sup>
- 18% of all food within the hospitality industry is wasted<sup>4</sup>
- 920,000 tonnes of food is thrown away by the sector each year<sup>5</sup>
- £2.5bn is the cost of food waste to UK hospitality and food service<sup>6</sup>
- For every meal eaten in a UK restaurant, nearly half a kilo of food is wasted – through preparation, spoilage and what's left on the plate<sup>7</sup>

GOOD WASTE  
MANAGEMENT  
WILL **REDUCE**  
YOUR WASTE  
BILLS

Sources: 1,2, [www.wrap.org.uk/sites/files/wrap/Commercial\\_food\\_waste\\_collections\\_guide.pdf](http://www.wrap.org.uk/sites/files/wrap/Commercial_food_waste_collections_guide.pdf)  
3,4,5,6,7, [www.wrap.org.uk](http://www.wrap.org.uk)  
All figures sourced in June 2015  
Image © Andrey\_Popov/shutterstock.com



# THE HOSPITALITY INDUSTRY CREATES A SIGNIFICANT AMOUNT OF WASTE



It is estimated that **3 million tonnes of waste is produced** by hotels, pubs, restaurants and quick service restaurants in the UK each year



The amount of food that is **wasted each year in the UK is equivalent to 1.3 billion meals**, or throwing away one in every six of the 8 billion meals served each year



An estimated **130,000 tonnes of food is wasted** from the preparation of ready to serve food items and meals at hospitality/foodservice manufacturing sites





# THREE COMMON WASTE MYTHS UNCOVERED

**Myth:** 'Responsible waste management is expensive'



**Fact:** Recycling and other practices that divert waste from landfill can save you significant amounts of money and improve your "green" credentials<sup>1</sup>

**Myth:** 'All waste ends up in landfill anyway'



**Fact:** More than 95% of the material collected for recycling is recycled. The remaining 5% is often not recycled because the wrong materials have been put out for collection or are too dirty. The recycled material is used to make new products<sup>2</sup>

**Myth:** 'Recycling uses more energy than using virgin raw materials'



**Fact:** Like for like, recycling is significantly more energy efficient<sup>3</sup>

# MORE BUSINESSES ARE REAPING COST BENEFITS OF “GREENER PRACTICE”

- **PizzaExpress Restaurants** reduced costs by increasing recycling levels to 85% within two months
- **Macdonald Hotels** reduced waste disposal costs by 15% within 12 months by diverting 83% of waste from landfill
- **Edinburgh Airport** reduced their waste bill by 35% within four months
- **Klondyke Garden Centres** reduced their waste bill by 13% by doubling recycling levels to 65%

See [www.swrwastemanagement.co.uk](http://www.swrwastemanagement.co.uk)  
for further details

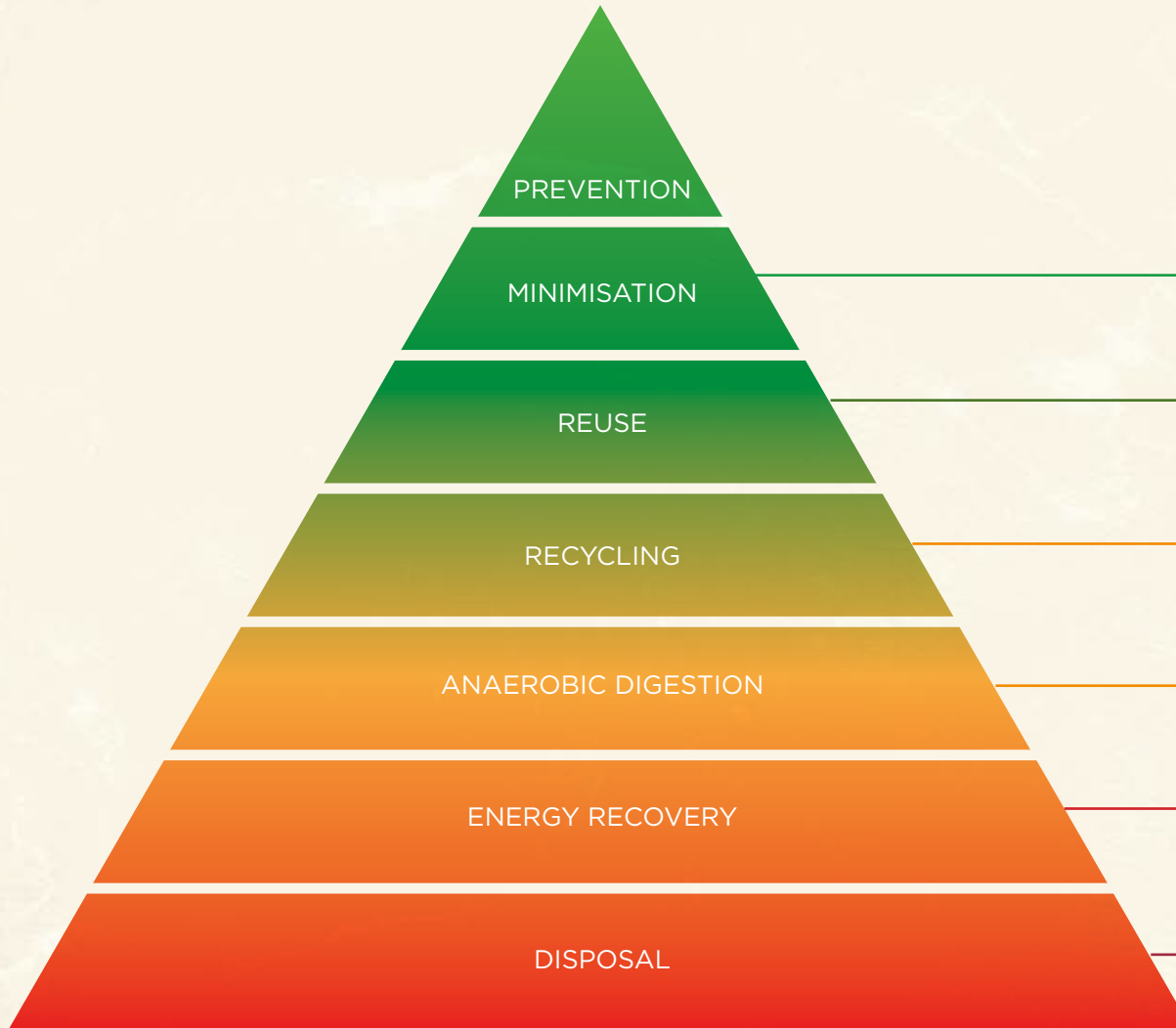


# BEST PRACTICE

Most  
favoured  
option



Least  
favoured  
option



Use less material in design and manufacture. Keep products for longer; re-use. Use less hazardous material

Check, clean, repair, refurbish, whole items or spare parts

Turn waste into a new substance or product. Includes composting if it meets quality protocols

Turn food waste into biogas and fertiliser

Incineration with energy recovery, gasification and pyrolysis to produce energy

Landfill and incineration without energy recovery





# WASTE PREVENTION AND MANAGEMENT

Image © Lightspring/shutterstock.com

**SVWR**

**Nestlé**  
PROFESSIONAL



# STEP ONE... UNDERSTAND YOUR WASTE

- What makes up your waste?
- Where does it come from?
- Where does it go?
- What % do you recycle?
- How much do you spend?

**Over 40%** of hospitality businesses don't know the answer to the last question.  
(CaterResearch.com)

# DECIDING HOW TO MOVE FORWARD?

Understand where you are now

- What makes up your waste?
- Where does it come from?
- Where does it go?
- How much do you recycle?
- What does it cost?
- Are you compliant with the law?

Define the opportunity and long term goals

- What could be recycled?
- How much could be saved?
- CO<sub>2</sub> savings
- Operational efficiencies
- Company CSR policy
- Check for upcoming regulations
- Get help if needed

Define what would need to happen to realise your goals

- Segregation
- Training
- Resources
- Supplier changes
- Investment
- Process changes
- Staff behaviour
- Customer behaviour
- Are there multiple options?
- If so which is best for you?

Identify quick wins, challenges and hurdles

- What should we do immediately?
- Which have the biggest impact?
- What will be most difficult?
- Is any option not possible for practical reasons?



# STEPS TO DRIVING CHANGE

- Consider key success factors and set goals around them. These may include:
  - Reduce waste (by how much – weight or volume?)
  - Reduce costs associated (by how much?)
- Put more waste into recycling thereby reducing general (landfill) waste
- Consider setting up a person (or team) in your business to drive excellence in waste management
- Communicate the role internally (including its importance)
- Publish steps you plan to take, together with a timeframe for achievement
- Publish regular updates to keep the organisation on track and feeling proud!



# NOW YOU UNDERSTAND YOUR WASTE, YOU CAN TAKE ACTION

- Focus on your waste generation, not on the bins
- Be smart with your ordering
- Optimise portion sizes - **Every tonne of avoidable food waste, i.e. food that could have been eaten, costs around £1,800\***
- Keep equipment clean and maintained to work efficiently and for longer
- Reuse clean containers for storage

Source: \*[www.wrap.org.uk](http://www.wrap.org.uk) UK Handy Waste Facts and Figures - Retail Sector  
Image © vichie81/shutterstock.com





# THE 'GOLDEN RULES OF GOOD WASTE MANAGEMENT'

- 1 **Separate** different types of waste, particularly food waste
- 2 **Audit** the amounts and types of waste you produce
- 3 **Best fit:** ensure waste containers used are suitable for your requirements
- 4 **Set 'Smart targets':** set realistic, measurable targets and include in waste contracts. This will ensure your suppliers work with you to increase recycling and achieve goals





# THE 'GOLDEN RULES OF GOOD WASTE MANAGEMENT'

- 5 **Signage:** have a well organised waste system with clear signage
- 6 **Communicate** your plans and what you want people to do (internal and external). Provide training and communications to engage your workforce. This will help ensure waste is streamed effectively
- 7 **Review and report progress** against targets and be flexible to adjust – if something isn't working, change it
- 8 **Keep up to date** with changes to waste legislation, new waste technology and equipment that becomes available



A close-up photograph showing a person's hand sorting through various types of waste. The hand is holding a piece of brown cardboard. In the background, there are several clear plastic bottles with blue caps, a green egg carton, and a stack of newspapers. The scene is set on a blue surface, possibly a recycling bin or a sorting area.

# TYPES OF WASTE AND HOW TO DEAL WITH THEM

# PAPER, PLASTICS, CARDBOARD, TINS & CANS

- Waste put into a mixed recycling bin will be sent to a MRF (Materials Recycling Facility) where it is graded and sent to factories where it is used instead of virgin materials.

## Things to think about:

**Cardboard:** ensure dry and clean; consider baling if you produce a significant amount

**Food tins and drinks cans:** ensure empty, crush where possible – keeping safe!

**Paper and plastics:** ensure as clean as possible



## Mixed Recycling



plastics



paper



plastic bottles



newspapers & magazines



plastic bags



food tins & drink cans

By recycling glass and aluminium you can remove weight and therefore associated costs from your general waste. The following typical weight reductions can be achieved by recycling:

30% waste reduction from pubs

16% waste reduction from hotels

98% waste reduction from nightclubs

Source: WRAP - UK Handy Waste Facts and Figures - Retail Sector



# FOOD WASTE

- Food waste can be sent to an industrial compost facility or anaerobic digestion plant where it is turned into energy and residue material

## What can go in the food bin?

Organic material	Catering & food waste
Meat & fish	Fruit & vegetables
Pastas, beans & rice	Processed foods
Sandwiches	Green waste
Dairy products	Eggs & cheese

## Things to think about:

- Keep food waste separate and contained
- Compost organic matter on site if possible (check health & safety)



For every 10 tonnes of food waste you recycle you would save 4.9 tonnes of carbon. This is equivalent to driving from London to Edinburgh 46 times.

Source: DEFRA

# GLASS

- Glass that has been separated for recycling is transported to a MRF (Materials Recycling Facility) or a glass recycling and treatment plant. High grade glass can be melted down and turned back into glass containers. Lower grade glass is generally processed for use as aggregate material

## What can you put in the glass bin?

Brown	Jars
Clear	Containers
Green	Bottles
Mixed	

## Things to think about:

Consider crushing your glass to reduce glass volume - why pay for air to be collected? A glass crusher can reduce volume by around 80%  
See [www.smashgrab.co.uk](http://www.smashgrab.co.uk) for details



Glass that is thrown into landfill will never decompose. Glass is 100% recyclable and can be used again and again.



# BEVERAGE CARTONS INCLUDING PAPER CUPS

- Paper cups should NOT be disposed as part of regular mixed recycling
- Paper cups are extremely well designed to ensure that they remain watertight. Whilst the paper is recyclable, cups are usually lined with a wax coating and this makes recycling a little more complex. They must be collected together to undergo an additional treatment before they can be recycled
- There are two purpose built facilities for recycling beverage cartons in the UK - James Cropper's cup recycling plant in Kendal, Cumbria and ACE UK beverage carton recycling facility in Stainland, near Halifax
- See [www.ace-uk.co.uk](http://www.ace-uk.co.uk) and [www.jamescropper.com/recycling-unrecyclable](http://www.jamescropper.com/recycling-unrecyclable) for details



The background of the slide is a vibrant green field of grass. In the lower right, a green glass globe sits on the grass, reflecting the surrounding foliage. On the left side, a spiral-bound notepad with a light blue grid pattern is partially visible, with a green square sticker on its left edge.

# FURTHER INFORMATION

- [www.swrwastemanagement.co.uk](http://www.swrwastemanagement.co.uk)
- [www.wrap.org.uk](http://www.wrap.org.uk)
- [www.ace-uk.co.uk](http://www.ace-uk.co.uk)