



Food Waste in the Foodservice Industry

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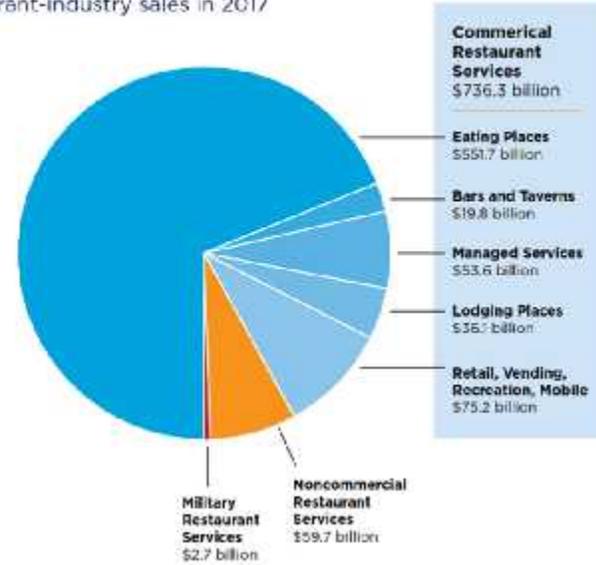
2017 Est. Business Size

Around **1 million restaurant locations** in the United States with 14.7 million employees



\$798.7 billion

Projected restaurant-industry sales in 2017



Food Waste Reduction Alliance

Industry partnership to reduce food waste:

- **Grocery Manufacturers Association**
- **Food Marketing Institute**
- **National Restaurant Association**



OUR PRIMARY OBJECTIVES

Initially, the FWRA set two primary objectives: reduce food waste to landfills and increase food donation. As the Alliance has evolved, those objectives still ring true, although the objective to reduce food to landfills has expanded. Our current goals are to:

GOAL #1:

Reduce the amount of food waste generated

GOAL #2:

Increase the amount of safe, nutritious food donated to those in need

GOAL #3:

Recycle unavoidable food waste, diverting it from landfills

INTRODUCTION TO THE FOOD WASTE CHALLENGE



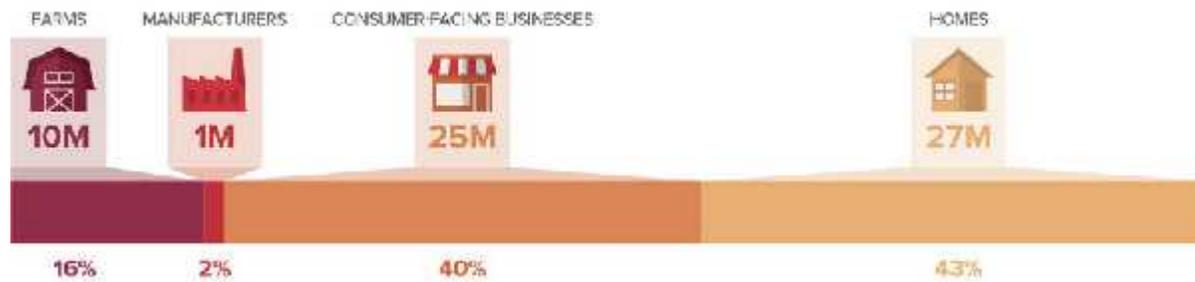
NATIONAL RESTAURANT ASSOCIATION	FOOD MARKETING INSTITUTE	GROCERY MANUFACTURERS ASSOCIATION
Aramark Corporation	Delhaize America	Campbell Soup Company
Chick-fil-A	Hannaford Supermarkets	ConAgra Foods, Inc.
Darden Restaurants	Hy-Vee	Del Monte Foods
McDonald's Usa	Publix Super Markets, Inc.	General Mills, Inc.
Sodexo	Safeway Inc.	Kellogg Company
The Cheesecake Factory	Target	Nestlé USA, Inc.
Yum! Brands	The Kroger Co.	PepsiCo
	Wegmans Food Markets, Inc.	Tyson Foods
	Weis Markets, Inc.	Unilever



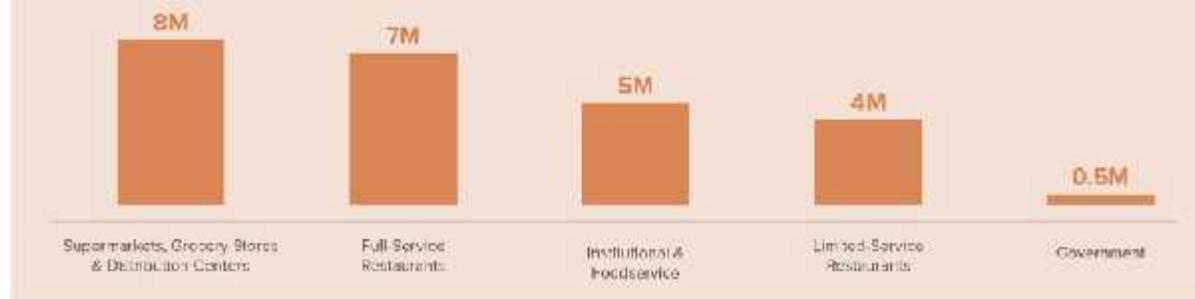
BEST PRACTICES & EMERGING SOLUTIONS TOOLKIT

Food Waste throughout the Supply Chain

FOOD WASTED BY WEIGHT — 63 MILLION TONS

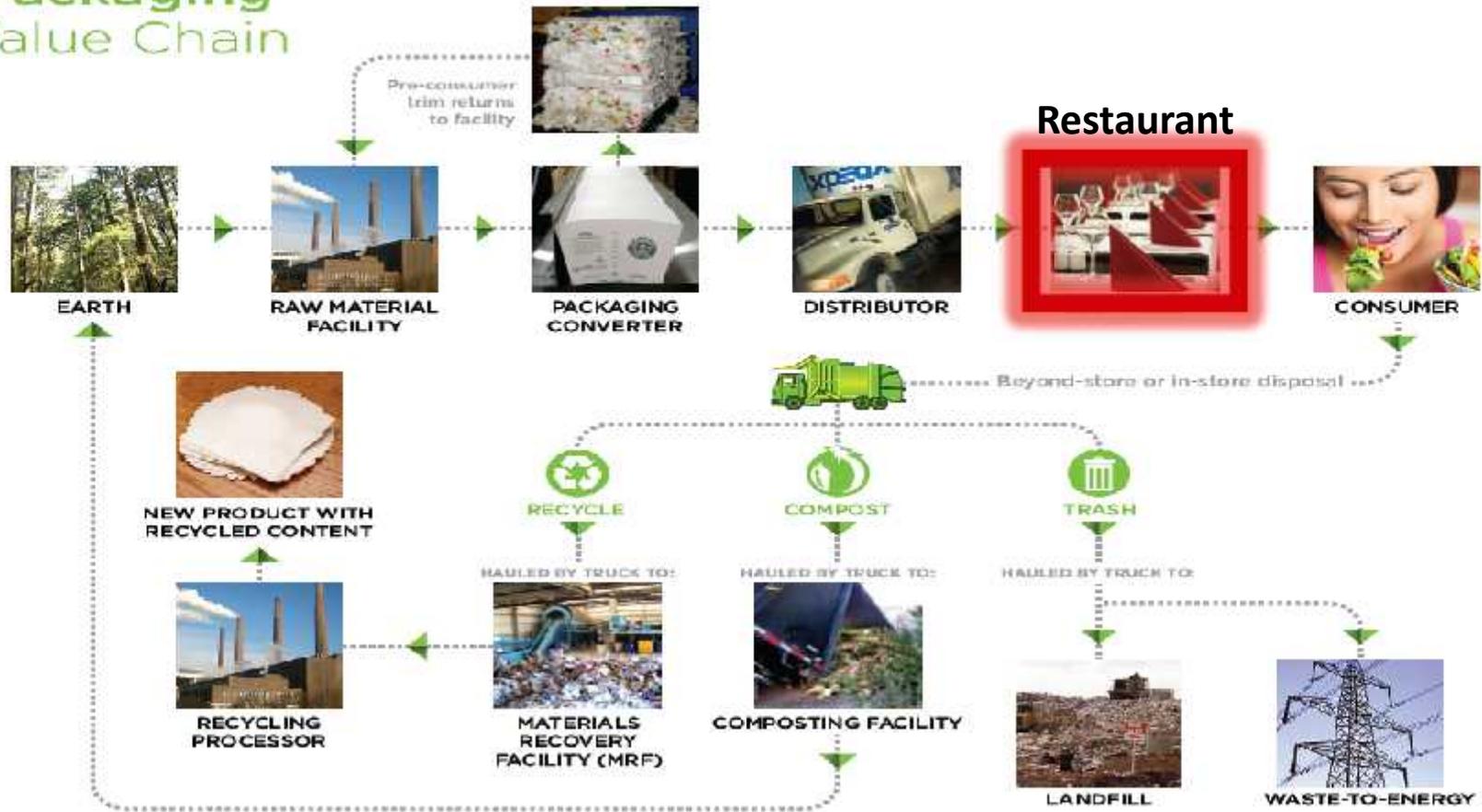


CONSUMER-FACING BUSINESSES INCLUDE





Foodservice Packaging Value Chain



Sustainability: It's What's Hot

1. Hyper-local
2. Chef-driven fast casual concepts
3. Natural ingredients/clean menus
4. **Food waste reduction**
5. Veggie-centric/vegetable forward cuisine
6. **Environmental sustainability**
7. Locally sourced meat and seafood
8. Locally sourced produce
9. Simplicity/back to basics
10. Farm/estate branded items



TOP 10 CONCEPT TRENDS

THE STATE OF RESTAURANT SUSTAINABILITY 2018^{EDITION}



Donation Starts with Tracking



Nearly half of restaurant operators say they **track the food waste their business generates.**

How Often Do Restaurateurs Track Food Waste?

About half of restaurants track food waste Nearly half of restaurant operators say they track the amount of food waste their business generates.

Percent of restaurant operators, by type of operation, who say they track food waste in their restaurants



Why Are they NOT Donating?

Percent of restaurant operators, by type of operation, who cite the following reasons for not donating leftover food to charity

	All restaurants	By segment		By ownership	
		Tableservice	Limited-service	Independent	Chain/Franchisee
Liability or food safety concerns	54%	55%	53%	47%	62%
Too complicated/time consuming	23%	24%	21%	26%	20%
Regulatory constraints	22%	25%	19%	22%	22%
Transportation constraints	18%	23%	13%	19%	18%
Insufficient refrigeration or storage	17%	20%	14%	17%	19%
Other/Don't know	31%	31%	37%	32%	29%

Source: National Restaurant Association, Restaurant Sustainability Survey 2017

*Base = Restaurant operators who do not donate leftover food to charity.

Why?

31% aware of federal liability protection under the **Good Samaritan Act**

More than three in ten operators **are aware of the tax benefits for food donation** or have already taken advantage of a tax benefit.

Source: National Restaurant Association, Restaurant Sustainability Survey 2017



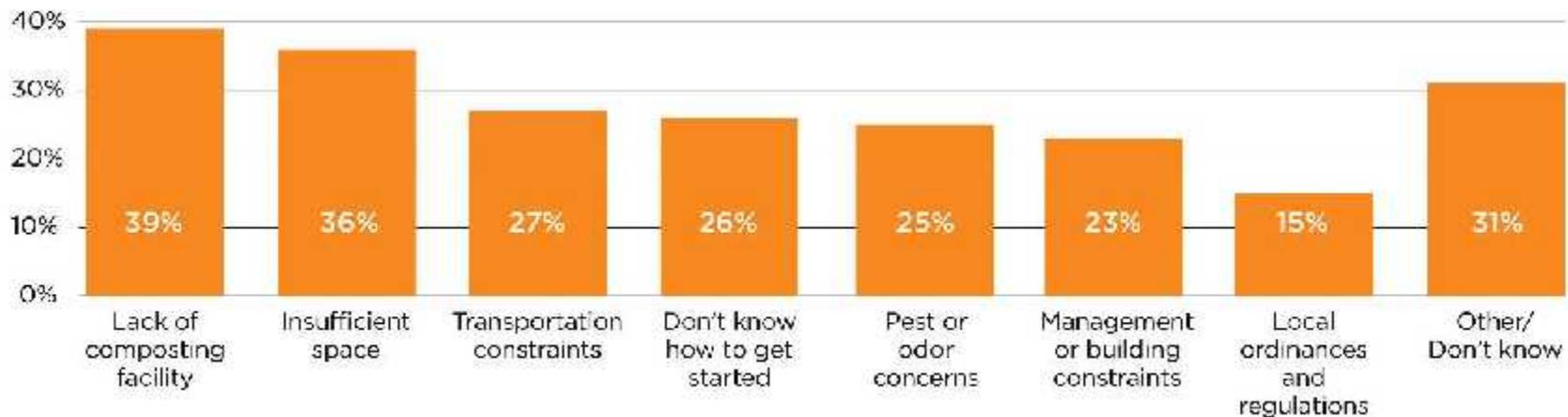
Composting



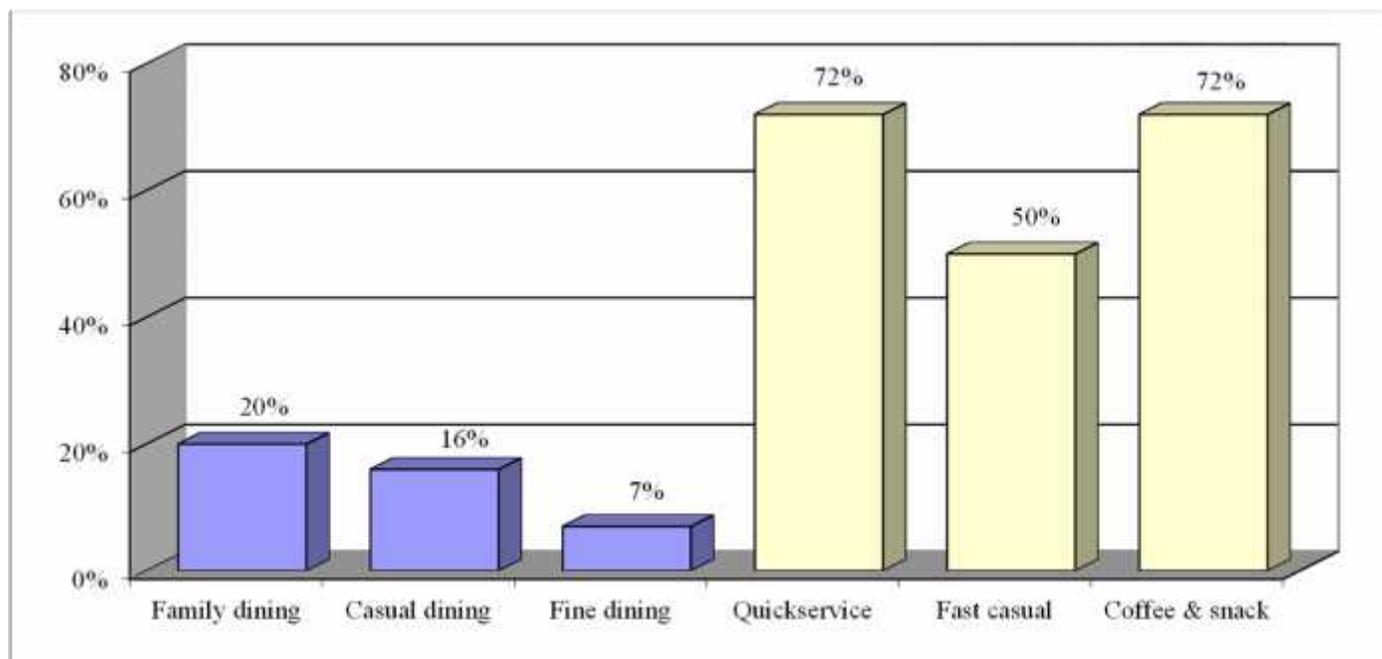
Why are they NOT composting?

Lack of composting facilities is a challenge Restaurant operators cite a lack of nearby composting facilities as their top reason for not composting food waste.

Percent of restaurant operators who cite the following reasons for not composting food waste

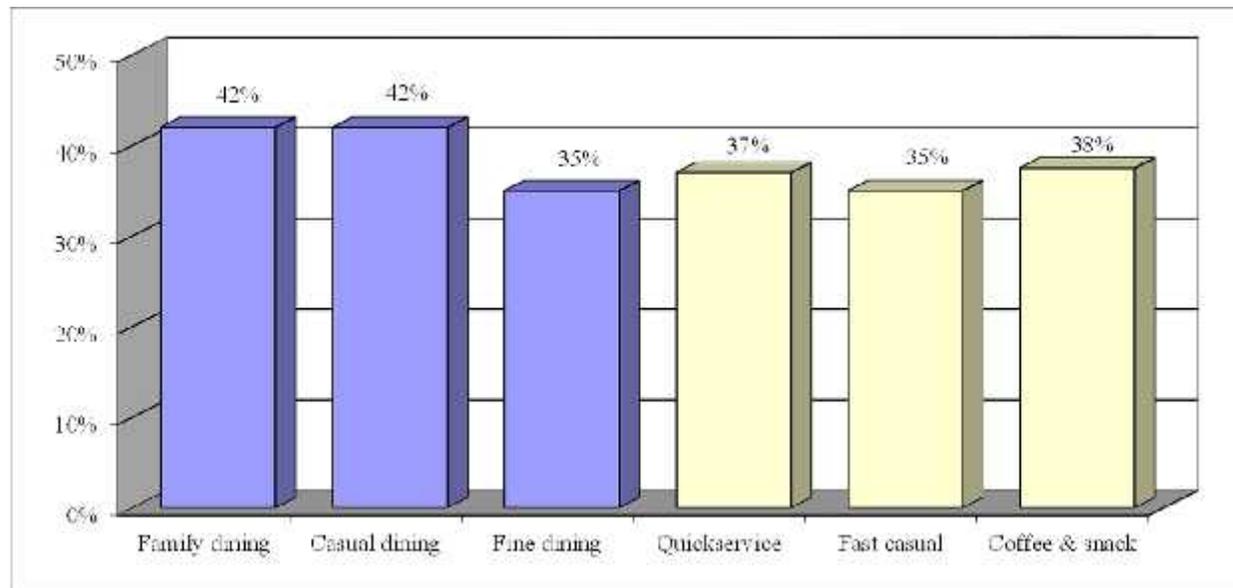


Percent of customer traffic that is off-premises



Expanding Off Premise Dining in 2018

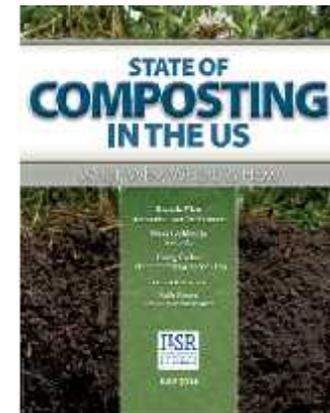
Percent of restaurant operators who plan to devote more resources to expanding the off-premises side of the business in 2018



Need New Policy + Instructure Discussion



MONTGOMERY COUNTY
FOOD COUNCIL



SUSTAINABILITY



With **LED lightbulbs**, payback is usually less than **one year**.

10+
Years

Average life of an LED bulb



It takes **three** glasses of water to serve **one** glass.

1 each

For ice, washing the glass, and the water itself

serve water to guests only upon request



Turn a **\$70** purchase into savings of **\$115 to \$240** per year.

7,000
Gallons

Volume of water kept out of our sewers

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