

## Pillar four: Resource and Waste Management

### Reducing waste and managing resources sustainably

By meeting this pillar you will be able to demonstrate:

- a reduction in the amount of food waste produced
- increased sustainable disposal of food waste
- increased sustainable disposal of non-food waste
- a reduction in the amount of consumable and non-food waste
- a reduction in the amount of electricity and gas used
- a reduction in water consumption

### How you can demonstrate your progress

Set out your vision	Implement your vision	Evaluate your vision
I have measures in place to reduce the amount of food waste I produce	I have processes in place to dispose of non-food waste in a sustainable manner	I have processes in place to minimise the amount of electricity and/or gas I use
I have processes in place to dispose of food waste in a sustainable manner	I have processes in place to minimise the amount of non-food waste I produce	I have processes in place to minimise water consumption I use
		I have processes in place to minimise any transport-related carbon emissions related to the supply of food products

## Your checklist

Activities	What this could include	I'm meeting	I'm making progress	I need to start	My progress
I have measures in place to reduce the amount of food waste I produce	Measure the quantity and types of waste produced through preparation, spoilage, buffet/over production and on plates. Once this has been assessed you should draw up and take forward action plans to reduce food waste.				
I have processes in place to dispose of food waste in a sustainable manner	<p>Whilst it is critical and most profitable, to reduce the amount of food waste you produce, you should dispose of it in a sustainable manner.</p> <p>This could mean working with partners to take and compost or recycle your food at an Anaerobic Digestion (AD) plant.</p>				
I have processes in place to dispose of non-food waste in a sustainable manner	<p>Whilst you are reducing the amount of non-food waste you produce, you should consider disposing of it in a sustainable manner.</p> <p>This could mean working with partners to take and recycle your waste.</p>				
I have processes in place to minimise the amount of non-food waste I produce	<p>Measure non-food waste, including packaging. Review the types and sources of waste produced, you should produce an action plan to reduce the amount of non-food waste you produce.</p> <p>Seek to ensure that all packaging is sustainable.</p>				
I have processes in place to minimise the amount of electricity and/or gas I use	Measure the amount of electricity and/or gas you produce and develop an action plans to set out activities to reduce it. This could be generating energy from a more sustainable alternative energy				

	source, staff training to reduce the amount of energy used etc.				
I have processes in place to minimise water consumption I use	Measure and reduce the amount of water you use and develop an action plan to set out activities to reduce water usage.				
I have processes in place to minimise any transport-related carbon emissions related to the supply of food products	Calculate the carbon footprint generated from your deliveries and identify ways to reduce this.  This could involve working with suppliers to reduce the number of deliveries, suppliers' use of energy-efficient vehicles or finding local suppliers or producers.				