

# Friends House

## A FoodSave Case Study

### About the business

Friends House's self-service restaurant won The SRA's London Restaurant of the Year in 2013 and its commitment to sustainability reflects its Quaker values. Prior to its FoodSave audit the restaurant was already separating and recycling food waste and in the first week of the audit, Friends House Restaurant generated just 180g waste per cover, less than half the industry average.

### The Food Waste Audit

The FoodSave team monitored kitchen waste using the Winnow's Waste Monitor System for four weeks. As a part self-service canteen, the main sources of waste at the restaurant were prepared-not-served and plate waste. Using Winnow's system, which required minimal time input and caused no disruption to service, The SRA, Winnow and Friends House reviewed results weekly, identifying waste reduction actions.

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FoodSave highlighted areas where we could reduce our waste even further and provided innovative ideas of what to do with some of our leftover food waste.

Jamie Scott,  
Catering Manager, Friends House

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Reduction in  
food waste  
per year

2.2 tonnes



Savings  
per year

£2,929

## Reaping the Benefits

During the course of Friends House's waste audit, food waste as a % of sales fell from 4.8% to 2.6%, with prepared-notserved waste falling by an impressive 94% after reducing batch cooking production sizes towards the end of service. Overall food waste by weight and value fell by 48% over the course of the month. Friends House involved customers in reducing plate waste by encouraging them to only take what they will eat. The forecasted savings from these actions are £2,929 per year.

## Top Tips for Reducing Food Waste

### Kitchen waste

- Reduce batch preparation sizes on high value products towards the end of service periods to avoid prepared-not-served waste
- Consider reusing trimming waste in soups or stocks

### Plate waste

- Involve customers in reducing food waste - this is also a great way to shout about being sustainable



The Winnow System is a smart meter which automatically measures what's put in the bin, giving chefs the insight to make improvements and dramatically reduce costs. So far we have helped our customers save over £1m in reduced food waste costs and on average across over 100 sites the Winnow System improves gross margins by 2-6%.

Find out exactly how much your business could save and get your own personalised savings report using our calculator:

<http://www.winnowsolutions.com/calculator>



The **Sustainable Restaurant Association (SRA)** delivered **FoodSave** for food service and hospitality businesses (including restaurants, pubs, staff canteens, hotels and cafes).

**FoodSave** is a project to help small and medium-sized food businesses in London reduce their food waste, put surplus food to good use and dispose of unavoidable food waste more responsibly, through processes such as composting or anaerobic digestion.