

Potli

A FoodSave Case Study

About the business

Potli brings the first Indian food bazaar experience to London. Located in the heart of W6, between Hammersmith and Chiswick, this restaurant promises a colourful Indian food experience with a menu that marries exotic spices with local produce. Potli purchases exclusively British meats and poultry, and obtains its fish and seafood from sustainable sources. The restaurant is committed to serving wholesome Indian food as a shared dining experience. Already focused on sustainable sourcing, the Potli team were keen to tackle food waste through FoodSave.

The Food Waste Audit

The **FoodSave** team monitored kitchen waste using the **Winn^ow Waste Monitor System** for four weeks. During the audit, all food waste was measured including inventory spoilage, preparation waste, and plate waste. The system required minimal staff time and caused no disruption to service. The FoodSave team met with Potli weekly to review the results and identify actions for waste reduction. The heightened staff awareness of food waste meant that everyone got involved in identifying opportunities for waste reduction.

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The awareness was there in terms of food waste, but to implement and see it on a daily basis in a report was eye opening. The FoodSave team was extremely supportive throughout.

Jay Ghosh,
Director, Potli

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**Reduction in
food waste
per year**

1.61 tonnes



**Savings
per year**

£13,529

Reaping the Benefits

Plate waste represented the highest food waste cost for Potli, accounting for over 70% of food waste value. Through identifying the scale of the problem, the Potli team worked on a number of solutions to reduce plate waste. Through weekly action planning and monitoring, the average cost of food waste per cover fell from £1.28 to £0.92. £325 per week in food waste costs was saved over the course of the project, which when adjusted for sales would lead to annual savings of £13,529.

In terms of food waste weight, this was reduced by 1.6 tonnes annually, equivalent to a reduction of 59g per cover served. By highlighting the monetary value of food going to waste, the FoodSave audit helped raise awareness of food waste to the kitchen team and led to them throwing away less food. The work also led to a food preparation review and highlighted the need to ensure staff are trained up in food preparation best practice.

Top Tips for Reducing Waste

- Make sure that veg and meat preparation training happens as soon as new chefs join the team to ensure that you get the maximum yield from each ingredient
- Review portion sizes on a regular basis, especially sides such as rice, and get feedback from regular customers to test any updates will work before implementing fixed menu changes
- Get staff to actively promote take away/doggy boxes instead of waiting for customers to ask
- Simply using just one bin for food waste really helps focus staff attention and raise awareness about what is thrown away

Winnow

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.