

Sam's Brasserie & Bar

Restaurant Case Study

About the business

Sam's Brasserie & Bar, a 3-star SRA restaurant, demonstrates sustainable practices across its operation. Despite efficient kitchen practices, Sam's wanted to take a hard look at food waste on site. Sustainability is a priority at Sam's. In 2013, Sam's received a 3-star rating due to its seafood sourcing, local community contributions, and participation in the "Too Good To Waste" campaign. Already focused on food waste, Sam's had near best-in-class kitchen efficiency with only just over 110g of waste per cover, a fraction of the waste generated on average at other restaurants.

The Food Waste Audit

As part of the Greater London Authority's FoodSave programme, The Winnow System was installed in the kitchen at Sam's for 4 weeks. During the audit, all food waste was measured including inventory spoilage, preparation waste, and plate waste. The system required minimal time (less than 10 minutes per day across all staff) and caused no disruption to service. The SRA and Winnow met with Sam's weekly to review the results and identify actions for waste reduction. The heightened awareness of food waste by staff meant everyone.

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Working with The SRA and Winnow helped us improve control of our operations. The system was easy to use and helped us prioritise where to focus on food waste reduction. It has made a lasting impact on how we work in the kitchen.

Mark Baines,
Head Chef, Sam's Brasserie & Bar

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Measuring food waste

In a 4-week food waste audit, Sam's developed a granular view of the sources of waste with minimal impact on staff time. Heightened awareness of waste got the whole team involved in reducing waste.

The Impact

Waste was reduced by 30%, worth over £5,000 in food costs. Changes included reuse of trimming products previously discarded in other recipes, reportioning of select items to reduce plate waste, and encouragement of take-home boxes to customers.

A 30% reduction in food waste

Over the four-week programme, food waste was reduced by 30%, worth over £5,000 in food costs. Waste by weight fell by 19%, preventing 1.3 tonnes of waste sent to landfill per annum.

Kitchen waste fell by 37% driven by reuse of high value ingredients discarded in preparation. Plate waste fell by 27% driven by minor changes in plating for key items and increased focus on the use of take-home boxes.

Winnōw

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.