

8 Ways to Increase Staff Engagement in Food Waste Reduction

One of the key components of a successful waste prevention campaign is a strong team open to new ideas. Engaging your staff effectively and integrating food waste prevention into their work decisions is critical in driving productivity and profitability. If the collective buy-in of team members is strong your waste reduction efforts will pay off quickly.

Having worked with more than 200 kitchens we've learnt a lot and found some powerful ways to engage employees. Find below our 8 top tips to help you:

1



Clear objectives

Getting staff on board with your food waste reduction strategy is key. Clearly state the purpose of new efforts and highlight the benefits.

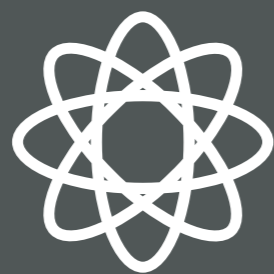
5



Ownership

Create a sense of ownership. Pick a number of 'waste champions', from the kitchen and front of house staff, who are engaged and passionate about reducing food waste.

2



Global concern

Shed light on how food waste is a global concern, it is likely to make them proud that they also help make a change.

6



Use data

The data will allow everybody to feel comfortable to make decisions, help engage staff and give them a clear focus by setting targets. The food waste reports Winnow provides to its customers are really beneficial to empower people.

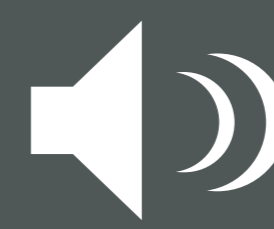
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Empower

Brainstorm about the possible food waste reduction techniques such as switching from bulk production to smaller batches, effective peeling or using smaller cooking pots.

7



Share success

Share your success with your team. Consider posting positive results on the team notice board and make food waste a daily talking point in your team meetings.

4



Inspire

Inspire people and try to find those points within the food waste argument that interests everyone in the kitchen staff. Help your team relate to the issue in ways they understand.

8



Reward

Reward the team by doing something special to celebrate achievements. This way they feel that this project is not only achievable but is also fun rather than a massive undertaking.

ABOUT WINNOW

We believe that food is far too valuable to waste, and that technology can transform the way we make food.

The Winnow System is a smart meter helps chefs cut their food waste in half, dramatically improving their profitability.

CONTACT US

Have you had a great experience with different staff engagement methods leading to sustainable behavior change in your kitchen? We would love to hear about it!

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