

NATIONAL
RESTAURANT
ASSOCIATION



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National Restaurant Association



@WeRRestaurants



/RestaurantDotOrg



/NationalRestaurantAssociation

National Restaurant Association

America's restaurant industry is the nation's second largest private sector employer with:



Why care about food waste?

- Up to 40% of the food produced in the U.S. goes to landfills and food waste is the largest component of MSW.
- Billions of dollars, water and energy are lost annually producing food that is never consumed.
- Food waste laws and landfill bans are emerging – NYC, Massachusetts, Connecticut, Vermont, Seattle, San Francisco, Portland.



WHAT'S HOT



2016 CULINARY FORECAST

TOP 20 FOOD TRENDS

- 1 Locally sourced meats and seafood
- 2 Chef-driven fast-casual concepts
- 3 Locally grown produce
- 4 Hyper-local sourcing
- 5 Natural ingredients/minimally processed food
- 6 Environmental sustainability
- 7 Healthful kids' meals
- 8 New cuts of meat
- 9 Sustainable seafood
- 10 House-made/artisan ice cream
- 11 Ethnic condiments/spices
- 12 Authentic ethnic cuisine
- 13 Farm/estate branded items
- 14 Artisan butchery
- 15 Ancient grains
- 16 Ethnic-inspired breakfast items
- 17 Fresh/house-made sausage
- 18 House-made/artisan pickles
- 19 Food waste reduction/management
- 20 Street food/food trucks

Recent Trends

NRA surveyed nearly 1,600 chefs on the top food trends for 2016.



ConServe

National Restaurant Association

Restaurant.org/Conserve

Serving Up Sustainability

Conserve: A Resource for Everyone

- Free sustainability education for restaurateurs
- Dynamic content:
 - 76+ videos
 - Best practices in water, energy, and waste reduction
 - “Walking the Talk” blogs with industry leaders
 - Monthly newsletter: Bright Ideas



Best Practices and Tools

The National Restaurant Association's
ConServe Program
SERVING UP SUSTAINABILITY

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Best Practices / Cut Food Waste

REDUCING FOOD WASTE

Tracking and efficiently using the food you purchase for your restaurant is key to running a successful, efficient business.

Slash your food waste by following the food recovery hierarchy at right. Start with the most preferred method first and work your way down.

Start with Source Reduction

Reduce the amount of food waste you generate by ordering the correct amount of food you need.

Begin by inventorying food and tracking what and how much you waste. If you need a technical solution, consider [LeanPath](#) software (NRA members get a 10% discount as well).

Inventory Food and Track Waste

LOW COST & NO COST

INVENTORY FOOD AND TRACK WASTE

ConServe

Need more details? See our [track waste spending](#) and [perform a waste stream audit](#) best practices.

Food Recovery Hierarchy

Most preferred

Least preferred

SOURCE REDUCTION
FEED HUNGRY PEOPLE
FEED ANIMALS
INDUSTRIAL USES
COMPOSTING
LANDFILL/INCINERATION

The order in which you should deal with food waste. See full size image [here](#).

Do a waste-stream audit

Measure waste spending

Recycling

Think before you buy

Maintain, filter, & recycle

Cook efficiently

Install aerators

Water service

Pre-rinse spray valves

Fix leaks

More

Optimize hot water temperature

Hand dryers

Start-up and shut-down schedules

- Getting Started
- Conserve Energy
- Cut Food Waste
- Recycle
- Save Water
- Focus on Fryers

[Restaurant.org/Conserve](https://www.restaurant.org/Conserve)

Food Waste Reduction Alliance

Industry partnership to reduce food waste:

- **Grocery Manufacturers Association**
- **Food Marketing Institute**
- **National Restaurant Association**

GOAL #1:

Reduce the amount of food waste generated

GOAL #2:

Increase the amount of safe, nutritious food donated to those in need

GOAL #3:

Recycle unavoidable food waste, diverting it from landfills



FOOD WASTE REDUCTION ALLIANCE



NATIONAL RESTAURANT ASSOCIATION	FOOD MARKETING INSTITUTE	GROCERY MANUFACTURERS ASSOCIATION
Aramark Corporation	Delhaize America	Campbell Soup Company
Darden Restaurants	Hannaford Supermarkets	ConAgra Foods, Inc.
McDonald's Usa	Publix Super Markets, Inc.	Del Monte Foods
Sodexo	Safeway Inc.	General Mills, Inc.
The Cheesecake Factory	The Kroger Co.	Tyson Foods
Yum! Brands	Wegmans Food Markets, Inc.	Kellogg Company
White Castle	Weis Markets, Inc.	Nestlé USA, Inc.
	Target	Unilever
	Hy-Vee	PepsiCo



BEST PRACTICES & EMERGING SOLUTIONS



TOOLKIT

FWRA Research & Restaurant Barriers

The 2014 survey analyzed data on food waste donation, reuse, recycling, and disposal.

Top Barriers to Donation

- Transportation constraints
- Insufficient onsite storage
- Liability concerns
- Regulatory constraints

Top Barriers to Recycling

- Insufficient recycling options
- Transportation constraints
- Management/building constraints

Industry Research

Is your restaurant currently doing any of the following?

Track the amount of food waste on a regular basis (% yes):

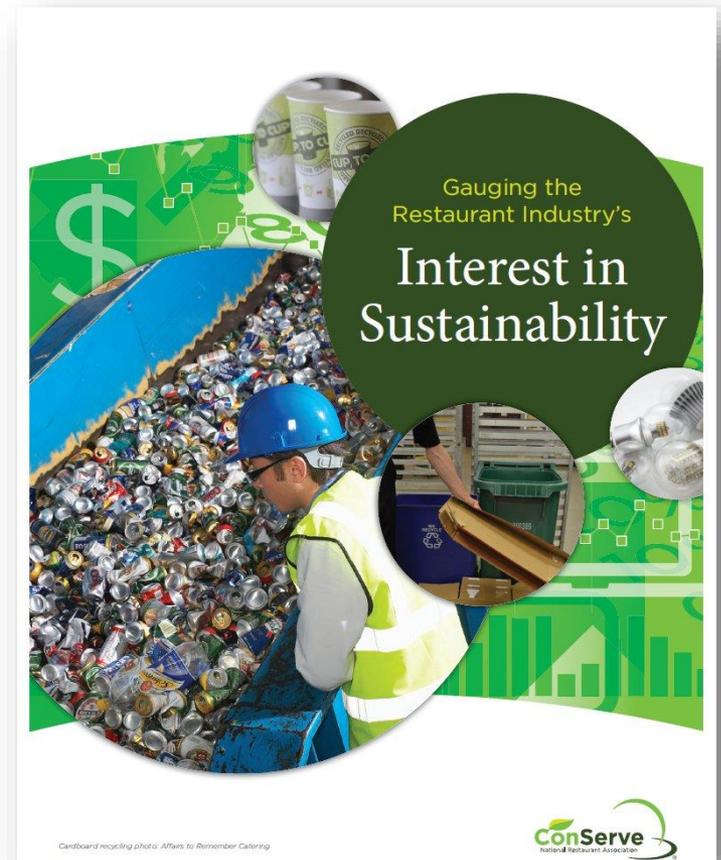
- QSR: 79
- FSR: 70

Donate leftover food:

- QSR: 25
- FSR: 20

Compost food waste:

- QSR: 15
- FSR: 19



QSR = quick-service restaurant
FSR = full-service restaurant

Restaurant.org/Conserve
Tools+Solutions

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