

**MOMENTUM** 2022 Annual Conference and Trade Show - August 30 - September 1, 2022 **LeadingAge**  
Ohio

## Waste Nothing – Reducing Waste in your Kitchen

Wednesday, August 31, 2022  
10:15am – 11:45am

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### Introductions

- **Chris Greve**  
• Corporate Director, Culinary, Cura Hospitality
- **Lance Franklin**  
• Corporate Executive Chef, Cura Hospitality
- **Kate Munson, MS, RDN, LD**  
• Corporate Director, Menu Management, Cura Hospitality

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### Session Objectives

- Learn how to shrink your food footprint by reducing waste and fully utilizing products.
- Discuss waste tracking, observation, evaluation, and reduction.
- Be able to create rescue recipes and identify how to use them to reduce waste.

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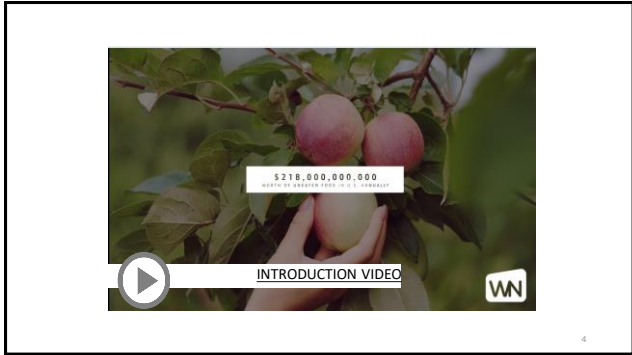
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### Challenge: Food Waste

- **\$218 Billion** spent in the US on food never eaten
- **63 Million tons** of US waste annually
  - The foodservice industry contributes 5 Million tons of that food waste
- **85% of Unused Food** in restaurants becomes waste

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### Solution

- What is it?
  - An easy way to track your food waste and identify opportunities to reduce
- How does it work?
  - Separate and measure food waste
  - Work to reduce and redirect
  - Report out regularly



**WASTE NOTHING**

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### Goals

- Become aware of the food waste produced in our kitchens
- Reduce, rescue, and redirect it from landfill
- To make a positive environmental impact
- Mitigate Cost

**COMPOST**  
Many schools, universities, and some municipalities compost. Contribute to local composting efforts or consider starting your own bin site. [Foodscrapster.com](http://Foodscrapster.com)

**OUTSOURCE TO RECYCLE**  
Work with a disposal service who can help divert your food waste away from the landfill. Your segment Procurement contact can help you find options in your area.

**FEED HUNGRY PEOPLE**  
Food banks take non-perishable foods, but some prepared and perishable foods can also be donated to your community. Check out EPA recommendations or reach out to your CSR lead for guidance.

**FEED ANIMALS**  
With proper handling, food waste may still be suitable for donation to food animals. Check with your local EPA or reach out to your CSR lead for guidance.

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### Areas to Review:

- Pre-Consumer
- Post-Consumer
- Supply Chain
- Unit Audit
- Tracking
- Tools
- Implementation

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### Pre-Consumer

- Audit
- Menu
- Procurement
- Inventory
- Production Efficiency
- Training
- Feasibility
- Flexibility
- Educate
- Measure

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# MOMENTUM

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## Post-Consumer

- What can you do?
  - Be present on the floor
  - Ensure staff are using proper serving utensils
  - Promote awareness with your team and guests

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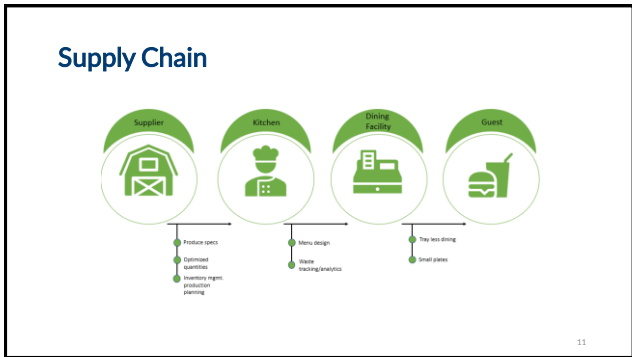
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## Unit Audit

- Designed to determine baseline
- Opportunity for action plan
- Optimize success rate of waste tracking
- Links to reference tool

Unit Food Waste Audit			
(make changes to items opportunities towards mitigating pre-service food waste)			
Category	Criteria	Complete	Notes/Actions
<b>Menu:</b>	is there a cycle menu in place		
	is there a master recipe book available with portions identified		
	is there a plan in place to cross-utilize ingredients within the menu		Have chef identify
	select forward options based off in-season produce within the menu		Have chef identify
	do you have flexibility for chef specials incorporated within the week		
<b>Service:</b>	are small plates/individual portions offered		
	tray/less dining present within your dining facility		
	smaller serving vessels present		
	batch cooking in process		
	production sheets present compare to batch cooking		
	inspect production tools/equipment holds service in place?		
<b>Inventory:</b>	ensure perishable items are labeled/dated & FIFO in action		
	ensure cooler logs are present and properly logged		
	is there an opportunity to purchase local produce		
	ensure seasonal produce purchasing		<a href="#">Refer to weekly produce guide</a>
	is there opportunity to purchase "ugly" or off-spec produce		
	are orders reflective of forecast from production sheets		
<b>Tracking:</b>	waste buckets available at each production station		
	whiteboard present in kitchen in order to present data		

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### Tracking

- Create a daily station log
  - Staff to write in amounts
- Complete a weekly tracker
- And report in regularly to other leaders

	WEEK OF 8/20/20	WEEK OF 8/27/20	WEEK OF 9/3/20	WEEK OF 9/10/20	WEEK OF 9/17/20	WEEK OF 9/24/20	WEEK OF 10/1/20	WEEK OF 10/8/20
<b>WEEKLY</b>								
Pre-sorting Waste								
Post-sorting Waste								
Unsorted/Out of Date Inventory								
<b>MONTHLY</b>								
<b>WEEKLY</b>								
Pre-sorting Waste								
Post-sorting Waste								
Unsorted/Out of Date Inventory								
<b>MONTHLY</b>								

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### Tools

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- Daily Station Logs



- Weekly Tracker

	WEEK OF 8/20/20	WEEK OF 8/27/20	WEEK OF 9/3/20	WEEK OF 9/10/20	WEEK OF 9/17/20	WEEK OF 9/24/20	WEEK OF 10/1/20	WEEK OF 10/8/20
<b>WEEKLY</b>								
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<b>MONTHLY</b>								
<b>WEEKLY</b>								
Pre-sorting Waste								
Post-sorting Waste								
Unsorted/Out of Date Inventory								
<b>MONTHLY</b>								

- Dry-Erase Board



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### Implementation



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### Recipe contest

Have fun with it!

- Contests drive initiative, creativity & ideas
- Involve all building staff




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### Engage Staff

#### Post about your Progress

- Keep a board in the kitchen so your team is aware of the results

#### Talk about it!

- During pre-shift huddles
- Leadership/Department meetings
- Keep an open discussion about ways to continue to reduce waste

#### Training & Education

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### Highlight and Talk with your Residents!




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**DEMO**

- Homemade Butter with Dried Herbs
  - Utilize dated heavy cream and herbs that have turned to create an easy to make signature compound butter to cook or finish with

23

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**Key Takeaways**

- Maximize usefulness of all groceries.
  - New techniques and ways to use projected waste
- Share creative ways to re-invent recipes to utilize available ingredients.
  - Training skill sets
- Become more plant forward. Be thoughtful about the menu process.
  - Pulses (peas, lentils, and legumes)

24

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**Recap**

- Awareness is key
  - Understanding the impact of every effort
- Accountability
  - Follow through
- Creativity
  - Have fun, get others involved

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**References:**

- USA Pulses Council
- <https://www.usda.gov/foodlossandwaste>
- Culinary Vegetable Institute - <https://www.culinaryvegetableinstitute.com/>
- ENA Waste Nothing initiative
- Coolfood.org
- savethefood.com

26

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Questions?

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THANK YOU

Additional Questions? Reach out!

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[Lance.franklin@curahospitality.com](mailto:Lance.franklin@curahospitality.com)

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