



BE A FOOD WASTE CHAMPION: A PRACTICAL GUIDE FOR HOSPITALITY TEAMS

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Understanding food waste streams

The first step in cutting food waste is understanding how to divert it from landfill and use it somewhere else. The organics bin in your venue is the best place to start. To avoid contamination and ensure only the correct waste goes in, follow this guide.



Why your role matters

Food waste is a daily reality in hospitality— over ordering, uneaten meals, expired ingredients, and offcuts add up quickly. The industry discards **4.6 million meals every day**¹, contributing to climate change and unnecessary costs.

The good news? Small changes in your daily routine can make a big impact.

☑ YES – Compostable Waste (Food & Garden Waste Only)



Fruit & veggie scraps



Meat, bones & seafood



Coffee grounds



Dairy products



Bread, pasta & cereals



Spoiled or expired food



Leaves, small plants & flowers

☒ NO – Keep These Out



Plastic bags, rubber gloves, cling wrap & containers



Fruit stickers, rubber bands & twist ties



Foil, condiment packets, coffee pods & tea bags



Magazines, tissues & paper towels



Know your waste

What goes in the organics bin? Please check this with your waste provider and/or council as acceptance can vary state to state and regionally.

Simple steps to reduce food waste at work

Know what's accepted in your waste streams

- Keep non-food items out of organics bins to **prevent contamination**.
- **Check signage** and follow your venue's waste sorting system.

Separate food scraps properly

- Use **clearly labelled food safe containers** for food waste, recyclables and general waste.
- **Remove packaging** before discarding food (e.g. separate egg cartons from eggs).

Improve portion & prep practices

- **Measure ingredients** accurately to reduce offcuts and wasted ingredients.
- Monitor plate waste and **suggest smaller portions** for commonly wasted dishes.

Keep recycling easy & accessible

- Ensure bins are **placed conveniently** for both staff and customers.
- Follow food **waste processes** during prep, cleanups and service.

Lead by example & share ideas

- **Talk to your team** about ways to reduce waste.
- Suggest creative ways to **repurpose ingredients** (e.g. veggie scraps for soup stock).

Follow the process

- Have a **clearly defined process** with visual reminders in any part of your venue where recycling or sorting occurs, including scraping plates, food preparation, fridge cleanouts, and table service.

How to be a food waste Champion in your venue

Speak up

If you see waste, suggest solutions!

Educate & motivate

Discuss how reducing food waste cuts costs, improves our customers' experience, and reduces our impact on the environment.

Less waste, more taste

Get creative and develop zero-waste menu specials. Encourage customers to join you on the journey.

Label smartly

Mark 'use first' ingredients to minimise spoilage.

Support donation programs

Help connect your venue with local food rescue organisations.

Further learning

Check out the organisations and resources below to see how you can take action and make a real difference in reducing food waste.



OzHarvest's Fight Food Waste

Australia's leading food rescue organisation has a range of educational materials and programs for hospitality professionals.



Love Food Hate Waste NSW EPA

Free programs to help businesses and households make smarter decisions to reduce food waste and avoid wasting money.



End Food Waste Australia

Industry insights and action plans to improve productivity, resilience and sustainability from paddock to plate.



Ask your venue manager

Learn about your workplace's waste reduction goals and how you can contribute.

Together, we can turn small actions into big results for a more sustainable hospitality industry.

Contact R&CA

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