



With these challenging economic times – and in a society increasingly focused on sustainability - it's no longer advisable for food service operators to treat waste as a peripheral concern. We spend massive dollars to purchase food and supplies that become waste and our discards makes a huge, negative impact on both our financial results and the environment. Cutting waste makes sense – and it also happens to be one of the least painful places to remove costs, avoiding the negative shockwaves of staff reductions or menu changes.

For these reasons, operators should be making waste management one of their top priorities. This starts by redefining their mental model to recognize waste management is not about garbage – it's about reforming inefficient policies, procedures, and behaviors that lead to many types of waste.

Operators will need to master new best practices, deploy new tools and build new partnerships to usher in a new era of high-efficiency and low-waste.

This presentation, by Andrew Shakman, summarizes the most interesting elements of the waste management landscape that are relevant to foodservice operators. The following represent trends to watch and concepts to master in 2010.

- The Three Top Priorities: Pre-Consumer Food Waste, Post Consumer Food Waste and Packaging Waste
- New Sustainability Standards to Guide Waste Management Efforts
- Understanding Zero Waste
- Tracking Food Waste
- Reporting on Green ROI
- Encouraging Reusable Serviceware over Disposables
- Supporting Regional Commercial Composters
- Taking a Fresh Look at Garbage Disposers
- Deploying On-Site Processing Systems

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