

Food Waste Workshop: Toolkit

BRISTOL
GOOD FOOD
2030

Top priority: Set up separate food waste recycling by 31 March 2027



Under UK law, all workplaces must have this in place by the deadline or risk enforcement penalties. This includes businesses with fewer than 10 employees. Check out independent and sustainable businesses like [Heart of BS13](#) and [Generation Soil](#), who can collect and turn your food waste into nutrient-rich compost to grow food and flowers (closed-loop composting).

Step 1: Become a Guardian of Grub



Rise up against food waste by joining Guardian of Grub's national campaign to reduce food waste in hospitality and food service outlets. There's plenty of resources to support you and your business on their [website](#) including videos, guides and a free calculator to record your progress.

Step 2: Check what is being wasted, and why



Use WRAP's [Food Tracking Calculator](#) to help you identify what is being thrown away, how much it's costing you and how much you could save by making some small changes.

Step 3: Target, Measure, Act



Target: Set a goal to reduce the food waste produced by your business.

Measure: Use the [Guardians of Grub tools](#) to log your food waste by category.

Act: Support your team with training, and work together to optimise your ordering and tweak your menu. For unavoidable surplus, make a plan to redistribute this by linking up with a local charity or food bank, or using Apps like [Too Good to Go](#) or [Olio](#).

Step 4: Get inspired!



Follow food heroes like [The Ellen Macarthur Foundation](#), Elly Curshen ([@ellypear](#)), Jenny Chandler ([@jennychandleruk](#)) and Love Food Hate Waste ([@lfhw_uk](#)) for inspiration and share your top tips with your industry pals.