

Utilize Better and Waste Less

Food Waste

Food waste causes unnecessary greenhouse gas emissions, wastes resources and is expensive. We should:



Review inventory before ordering products.



Determine the exact number of guests with a registration in advance.



Purchase products according to need each time.



Ensure that foodstuffs are properly refrigerated, stored, and handled.



Ensure that foodstuffs are used before they expire.



Put less food on plates and/or use smaller plates.



Offer seconds to people, rather than leftovers ending up being thrown away.



Measure how much food is wasted in the kitchen and cafeteria.

Packaging

Packaging can increase food safety and improve shelf life, but it also has negative environmental effects. We should:



Avoid unnecessary disposable packaging when purchasing products.



Ask suppliers to deliver products in returnable multi-purpose packaging.



Use multiple-use tableware when serving food.



Be creative and constantly try to spot opportunities for reuse.



Multi-purpose packaging should be chosen whenever possible, both in purchasing and during food storage.



Measure and analyse the amount of packaging that generates waste in the kitchen and cafeteria.



Use environmentally certified packaging when possible, and always use food intended packaging.



Avoid purchasing products in individual packaging, such as coffee capsules and butter in single-serve packages.

Our goal is to reduce waste as much as possible. When waste is generated, it is important to process it correctly. Disposable packaging should be sorted and put in recycling and remember that organic waste does not belong with general waste.