

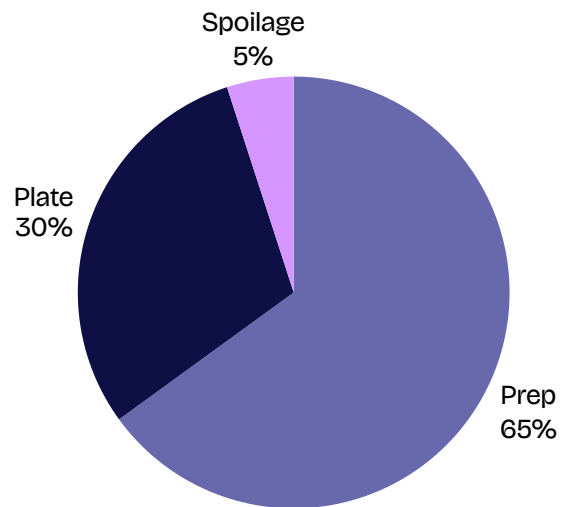


FOOD WASTE MADE EASY FOR RESTAURANTS

WHY SPLIT IT?

1. Can save money \$\$ many report 25% of your waste bill
2. Once you're separating you can see what you're throwing away and reduce spend on excess
3. Once it's setup it's easy, your staff and customers will love it
4. Mandates are rolling out for restaurants from July 2026
5. Reduce your environmental impact and emissions

WHERE DOES THE WASTE COME FROM?



Source: Love Food Hate Waste / EFWA

MANDATE REQUIREMENTS

The core requirement is straightforward, businesses must:

- provide adequate bins for food organics waste collection and
- ensure **weekly collection** and separate transportation of **food organics** waste from non-organic material.
- Source separation of food waste is essential to meeting the requirement.

The amount of waste you produce determines WHEN the mandate applies to you. If you have 14+ 240L bins per week you will need to start by July 2026.

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3 STEPS TO SUCCESS

1 PLAN

- Dumpster dive! Look in your bins - measure, by doing a food waste audit (or estimate) the % of your general waste bin that is food waste
- Get quotes and estimate your cost saving
- Review and document your current back and front of house processes

2 CHANGE

- Changes to bin rooms and collection
- Operational changes to your kitchen setup, menu planning, portioning
- Front of house, including plate collection
- Any additional (non food) waste changes you may also want to implement at this time

3 COLLABORATE

- Make someone accountable now and in the future
- Create a training plan for your current team
- Adapt this to your onboarding for new team members
- Communicate your change to key stakeholders outside your organisation