



## Conferencing & Events - reducing and preventing food waste

- Zero Waste Scotland's *The ultimate guide: How to reduce food waste in the hospitality and food service sector*<sup>1</sup> notes that the Scottish Government's challenging target is to reduce food waste by 33% by 2025, and that the equivalent of 106 million meals is discarded every year in Scotland - one out of every six meals served.
- The cost of food waste from the UK hospitality and service sector was estimated at over £3.2 billion in 2018<sup>2</sup>.
- Research conducted by Lime Venue Portfolio<sup>3</sup> has shown that the average event wastes between 15% and 20% of the food it produces. University staff can support Catering in their efforts to reduce those numbers by considering how and what they order prior to the event.

## How you can help us to reduce food waste

- Give us a realistic estimate of delegate numbers at the point of booking and keep us updated throughout the planning process. When you confirm final numbers (normally 7 days prior to your event), you may have an opportunity to reduce the quantity of food purchased/prepared and to reduce your overall expenditure.
- Even though you've already confirmed your final delegate numbers, you should keep your Event Manager up to date with estimated attendance in the week running up to your event. While ingredients will already have been ordered from suppliers, we can still prevent food waste by making a donation to the [University of Strathclyde Foodbank Society](#), or to one of our approved food redistribution partners such as [Launch Foods](#), on your behalf.
- If your numbers are lower than expected on the day, let a member of Catering staff know as soon as you can. It may be possible for us to keep items prepared but not yet cooked in the kitchen, and then make a donation to [University of Strathclyde food bank society](#), or one of our approved food redistribution partners such as [Launch Foods](#), on your behalf.
- You may choose to serve the full amount of food ordered, and then give delegates the opportunity to take leftover food away at the end of service. Please note that a disclaimer form must be signed by the Client's representative prior to any items being taken away, indicating that you will assume responsibility for food safety and only certain items from our selector can be removed. Ask your Event Manager for further information.

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<sup>1</sup> Zero Waste Scotland, *The ultimate guide: How to reduce food waste in the hospitality and food service sector*. Available at: <https://www.zerowastescotland.org.uk/sites/default/files/ZWS1557%20EBS%20HAFS%20food%20waste%20guide.pdf>

<sup>2</sup> WRAP (2020) UK progress against Courtauld 2025 targets and US Sustainable Development Goal 12.3. Available at: [https://wrap.org.uk/sites/files/wrap/Progress\\_against\\_Courtauld\\_2025\\_targets\\_and\\_UN\\_SDG\\_123.pdf](https://wrap.org.uk/sites/files/wrap/Progress_against_Courtauld_2025_targets_and_UN_SDG_123.pdf)

<sup>3</sup> Lime Venue Portfolio, FORO: Food wastage and the fear of running out. Available at: <https://www.limevenueportfolio.com/content-hub/foro-food-wastage-and-the-fear-of-running-out/>