



Waste Reduction Policy

Objective: To minimise waste generated by our restaurant operations, promote recycling and composting, and encourage sustainable practices among staff and customers to reduce our environmental impact.

Responsibility: The management team is responsible for the implementation of this policy, while all staff members are encouraged to actively participate in our waste reduction efforts. By working together, we can create a more sustainable dining experience for our guests.

Policy Guidelines:

1. Waste Audit:

- Conduct regular waste audits to identify the types and quantities of waste generated.
- Analyse the results to develop targeted strategies for waste reduction.

2. Staff Training:

- Provide training for all staff on waste reduction practices, including proper sorting of recyclable and compostable materials.
- Encourage staff to suggest ideas for minimising waste in their respective areas.

3. Minimize Single-Use Items:

- Reduce the use of single-use plastics and other disposable items by implementing reusable alternatives where possible (e.g., cloth napkins, glassware).
- Offer take away containers that are reusable or made from biodegradable materials.

4. Portion Control:

- Implement portion control measures to minimise food waste during meal preparation and service.
- Encourage customers to take away their unfinished meals.

5. Food Donation:

- Partner with local food banks or charities to donate surplus food that is safe for consumption.

6. Composting:

- Set up a composting system for organic waste, including food scraps and biodegradable materials.
- Educate staff on proper composting procedures and the benefits of composting.

7. Recycling Program:

- Implement a comprehensive recycling program for paper, cardboard, glass, and plastics.
- Clearly label recycling bins and provide staff training on what materials can be recycled.

8. Supplier Engagement:

- Work with suppliers to reduce packaging waste and source ingredients with minimal packaging.
- Encourage suppliers to adopt sustainable practices and provide products with eco-friendly packaging.

9. Customer Engagement:

- Inform customers about our waste reduction initiatives through website and social media.

10. Regular Review and Improvement:

- Review and assess the effectiveness of our waste reduction strategies on an annual basis.
- Set measurable targets for waste reduction and report progress to staff