



WASTE PREVENTION TRAINING

Who should attend?

Chefs, food buyers in hospitality and food service businesses and employees working in food service environments

What will attendees gain?

According to WRAP, one in every six meals produced by UK hospitality businesses ends up in the bin. This course will help your team members understand where and why food waste arises and calculate the costs of food waste to your business.

Attendees will:

- ✓ Learn to calculate the costs of food waste to your business
- ✓ Understand where and why food waste arises and take steps to prevent food waste in the workplace
- ✓ Monitor progress and assess the impact of waste prevention programmes

Workshop content

Typically workshops utilise a range of presentations, discussion groups and other techniques to:

- Help participants identify the true cost of waste to the business
- Build a graphic to demonstrate how waste arises in the business
- Identify initiatives that will target and prevent/reduce that waste
- Review waste prevention achievements of other businesses
- Implement regular measurement and reporting systems
- Set targets for waste prevention and reduction
- Define KPIs that will work throughout the organisations
- Build partnerships with other organisations to prevent waste (and potentially do good!)

What do participants take back to their organisation?

All participants have the opportunity to leave the course with:

- An understanding of where waste arises and what they can do to prevent it
- An estimate of how much they could save through waste prevention
- An action plan to deliver savings
- A set of KPIs that can be used to assess progress
- A mechanism to embed waste monitoring and cost reduction into the business.

“Great session that highlighted the significant opportunities for waste prevention as well as waste management. We will implement it.”

Key Facts

Course information:

This course can be delivered

- Exclusively for your team on your site
- In a group setting at a venue booked by us
- As three 1-hour webinars

Next course date:

Contact our team to discuss a date and time that meets your needs.

Course length:

3.5 hours

Course cost:

Let's talk about it!
Because we tailor make a course to fit you, we can do the same with the price!

More information:

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