

3-day Food Waste Review tracker

**LOVE
FOOD**
hate waste

Use this sheet to track your food waste over 3 days.

Before you start

- Choose days with typical customer numbers.
- Set up and label buckets for each source of food waste.
- Set up scales and this tracking sheet next to the buckets.
- Notify staff of what goes in each bucket during the review.

Tips

- Appoint a staff member as a Champion to oversee the food waste review.
- Don't place any non-food items such as napkins or cutlery in the food waste buckets.
- If you don't know the cost of wasted items, use the estimated figure of \$7 for every 1 kilogram of mixed food waste.

Day	Spoilage Food damaged or spoiled before preparation.	Preparation Waste Offcuts, spills or food spoiled during preparation.	Plate Waste Any food left on customers' plates.	Surplus Waste Food prepared but not sold.
Day 1 List main waste items				
Total meals served:	Total: \$ kg	Total: \$ kg	Total: \$ kg	Total: \$ kg
Day 2 List main waste items				
Total meals served:	Total: \$ kg	Total: \$ kg	Total: \$ kg	Total: \$ kg
Day 3 List main waste items				
Total meals served:	Total: \$ kg	Total: \$ kg	Total: \$ kg	Total: \$ kg
Overall Total:	Total: \$ kg	Total: \$ kg	Total: \$ kg	Total: \$ kg

Congratulations on taking action to reduce food waste. By saving food from the bin, you're not just saving money. You're also saving natural resources and helping to protect our environment.