



Preventing Food Waste = Reduced Costs

27 November 2014, 12:30 - 13:30

The amount of food being wasted by food service outlets is equivalent to 1 in 6 meals. Find out how to reduce food waste, its costs and your environmental impact. Hear about how Swansea University got started and has taken action to reduce its food waste and recycle more.

Why should I attend?

In this webinar you will find out:

- How much food is being wasted in the UK education sector and how much it is costing your organisation
- What simple actions you can take to prevent food waste and save money
- What Swansea University is doing to reduce its food waste and recycle more
- How to access WRAP's supporting tools and guidance

Who is this webinar for?

Anyone who is interested in reducing waste will benefit from this webinar, however it has been specifically created with the following roles in mind:

- Catering managers
- Environmental and sustainability managers
- Waste Managers

Agenda:

Please note that this agenda may change

- 12:30 - 12:45 Introduce WRAP, how much food is wasted and its cost, the Hospitality and Food Service Agreement.
- Kathryn Warren, WRAP
- 12:45 - 12:55 Reducing (food) waste and recycling more
- Nick Johnson, Swansea University
- 12:55 – 13:10 Taking action in the catering department
- Les Carmichael, Swansea University
- 13:10 – 13:20 What actions can be taken and signpost WRAP supporting guidance and support
- Kathryn Warren, WRAP
- 13:20 – 13:30 Questions and Answers

Our expert speakers:

Kathryn Warren, Resource efficiency adviser, Ricardo-AEA on behalf of WRAP

Kathryn is a Chartered Waste manager with over 9 years' experience in waste in the UK and focuses on providing resource efficiency advice and support to business and industry. Kathryn has worked with a wide range of organisations to reduce food and packaging waste including a national chain of pubs and hotels. Her work frequently involves assessing waste produced in commercial kitchens, identifying opportunities for its prevention, implementing food waste recycling schemes, and developing communications plans. Kathryn also delivers a series of waste prevention workshops for hospitality and tourism businesses in Wales on behalf of WRAP Cymru, and presents WRAP's On Course for Zero Waste workshops.

Nick Johnson, Sustainability Officer, Swansea University

Nick is a Sustainability Officer coordinating the Environmental Management System ISO 14001 at Swansea University. He has over fifteen years' experience working in corporate wellness, quality management and environmental and waste management. He is currently working on projects within the Sustainability team in the Safety Health and Environment SHE department.

Les Carmichael, Catering manager, Swansea University

Les is the Head of Swansea University Catering Department, with over 38 years Catering & Hospitality experience. His role within University & public sector include tackling many sustainability improvements, and recent accolades include: Swansea University being the first fair trade University in Wales, accreditation with the Vegetarian society, and recently achieving the Soil association bronze food for life award. The latest initiatives include tackling food waste, and enhancing sustainable practices within the Catering department, and looking to combine these initiatives to drive cost efficiency.



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