TASTE NOT WASTE

CAMBRIDGE SUSTAINABLE FOOD

CAMBRIDGE CITY COUNCIL

Taste Not Waste

Food Spoilage Waste Only
Food that is damaged or out of date

Food Preparation Waste Only
Food waste from preparation e.g. offcuts and peelings

Plate Waste Only
Food left on customers' plates

Get to know what food you're throwing away

The Edge Café: Food Waste Policy

Our Food Waste

Food and drink material hierarchy

Sohya College: Food waste w/ 18th February 2019

Prep waste Plate waste Survey waste
50.5% 29.7% 19.8%

The Edge Café: Food waste reduction programme, run by Cambridge Sustainable Food and Cambridge City Council and WRAP, we are measuring and reducing food waste from our operations.
SUPER STORAGE

Savvy and well-organised storage can increase efficiency in your kitchen and avoid food spoilage. Check out some of our favourite tips for super storage:

Form an orderly queue: Store new items at the back to ensure older items are used first.

Right place, right time: Store food in the right place as soon as it is delivered.

Mark it up: Label and date food to reduce spoilage.

Get friendly with your fridge: Store raw meat, fish and eggs at the bottom of your fridge, unwashed fruit and veg on the next shelf up, and cooked, prepared food and washed fruit and veg on the top shelves. Avoid overloading your fridge or freezer and treat your fridge to a thermometer to keep your food at optimum temperature.

Sleep tight: Use airtight containers to keep food at its best.

Hug it out: We also love Food Huggers and similar brands - silicone, airtight seals for the ends or halves of veg, keeping them happy for when you next need them!

In addition, the team work closely with a number of charities and schools in Cambridge, hosting fundraising events and donating food to people in need. They are also reducing their packaging waste through serving tap water and selling reusable cups to customers. In recognition of their commitment and progress, they were awarded CSP’s Silver Sustainable Business Food Award last year and are already on-track for a Gold Award.

In November 2018, Cambridge Cookery joined CSP’s ‘Taste Not Waste’ programme, which offers hands-on support to restaurants, cafes and food outlets across the city. Supported by Cambridge City Council and WRAP, the scheme helps businesses measure and reduce their food waste, enabling them to cut their environmental impact, save money and attract new customers, who are increasingly looking for eco-conscious food outlets.