

# TASTE NOT WASTE

**CAMBRIDGE  
SUSTAINABLE FOOD**

**FOOD SPOilage  
WASTE ONLY**

Food that is damaged  
or out of date



**FOOD PREPARATION  
WASTE ONLY**

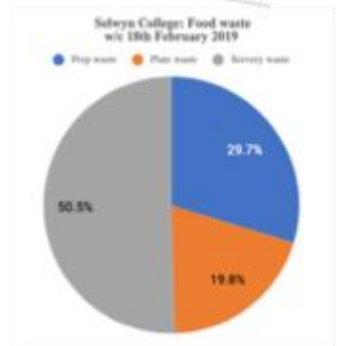
Food waste from preparation  
e.g. offcuts and peelings



**PLATE WASTE ONLY**

Food left on  
customers' plates





Get to know what food you're throwing away

	Spillage	Preparation	Plate	Other	
<b>DAY 1</b>	Total waste amount	kg	kg	kg	kg
	Total waste amount	kg	kg	kg	kg
	Total waste amount	kg	kg	kg	kg
<b>TOTAL</b>					
Name					
<b>DAY 2</b>	Total waste amount	kg	kg	kg	kg
	Total waste amount	kg	kg	kg	kg
	Total waste amount	kg	kg	kg	kg
<b>TOTAL</b>					
Name					
<b>DAY 3</b>	Total waste amount	kg	kg	kg	kg
	Total waste amount	kg	kg	kg	kg
	Total waste amount	kg	kg	kg	kg
<b>TOTAL</b>					
Name					

**The Edge Café: Food Waste Policy**

**Our Food Waste**

The Edge Café was established in Cambridge in 2017, providing a cafe and catering space for those recovering from drug and alcohol addiction, as well as the wider community. We serve breakfast, lunch, coffee and cake events, as well as catering for internal and external events.

Sustainability is integral to our work. We are a social enterprise and all of our profits fund our program of workshops and support groups for people recovering from addiction. We also provide employment, social and volunteering opportunities for those in recovery. Our menu includes healthy, vegetarian and vegan options and we also feed and manage the city's first Community Fridge, reducing food waste and enabling surplus food to be redistributed to those in need.

We utilize methods to how we manage our food waste, which can arise from the following sources:

- Spillage: food that is damaged or out of date
- Preparation: food which is discarded during preparation or food which is prepared but not served
- Plate: food that is left on customer plates

We are following WRAP's food and drink waste hierarchy (shown below), through practicing food waste prevention, redistribution and recycling our disposal.

**Food and drink material hierarchy**

Through participating in the 'Taste Not Waste' food waste reduction programme, run by Cambridge Sustainable Food and supported by Cambridge City Council and WRAP, we are measuring and reducing food waste from our operations.

# SMOKEWORKS

SLOW COOKED. FAST.



Maurizio Dining & Co.  
*the art of dining*



MILLWORKS



ST JOHN'S COLLEGE  
UNIVERSITY OF CAMBRIDGE



CAMBRIDGE COOKERY  
EAT DRINK COOK

Cambridge Food  
@FoodCambridge

👍 Cant wait to see the results  
[@SmokeWorksBBQ!](#)  
[#TasteNotWasteCambridge](#)



SmokeWorks @SmokeWorksBBQ  
On Monday, Thursday and Saturday this week we're taking part in @FoodCambridge's #TasteNotWaste campaign at SmokeWorks Station Road. Find out more here: [bit.ly/2NnOEUF](http://bit.ly/2NnOEUF)

The Tickell Arms

the EDGE café



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## Friday Foodclub: Cambridge Sustainable Food



Gemma Birley from Cambridge Sustainable Food tells Julian Clover and Lucy Milazzo about the Taste Not Waste challenge.

# #TasteNotWasteCambridge



#### 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!

Photo by [Remi Yuan](#) on [Unsplash](#)



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 CSF's Silver Sustainable Business Food Award last year and are already on track for a Gold Award.



In November 2018, Cambridge Cookery joined CSF'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.

#### REDUCE FOOD WASTE

Once you've measured your food waste the next step is to take action to reduce it! Check out our top tips to get started.

**Stock take:** check your stock and buy only what you need.



**Neat and tidy:** order pre-prepared veg, meat and fish to save prep time and waste.

**Grow your own:** grow herbs and salads on your windowsill or outside space – all taste and no waste!



By tracking food waste with software tool **Chef's Eye**, adapting their menus and increasing batch cooking, **St John's College** reduced their waste from food preparation to **under 5%**

**Right place, right time:** Store food in the right place as soon as it is delivered, with new items at the back to ensure older items are used first.

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



**Love your leftovers:** a daily specials board can help to use up excess ingredients.

**Raise a toast:** rescue leftover toast as breadcrumbs for fishcakes or stale bread for croutons.

**People power:** involve staff in identifying the most common leftovers and find ways to reduce them.

**Optimise portion size:** reduce portion sizes for common leftovers like bread or offer options for portion size.

**Take it away!** Offer customers the option to take home their leftover food and enjoy later. Provide food to take away in food-grade packaging and let customers know that they are responsible for the safety of the food once they leave your premises.



**Anglia Ruskin University** cut waste from food preparation by **66%** through minimising waste from vegetable prep and using offcuts for stews and soups