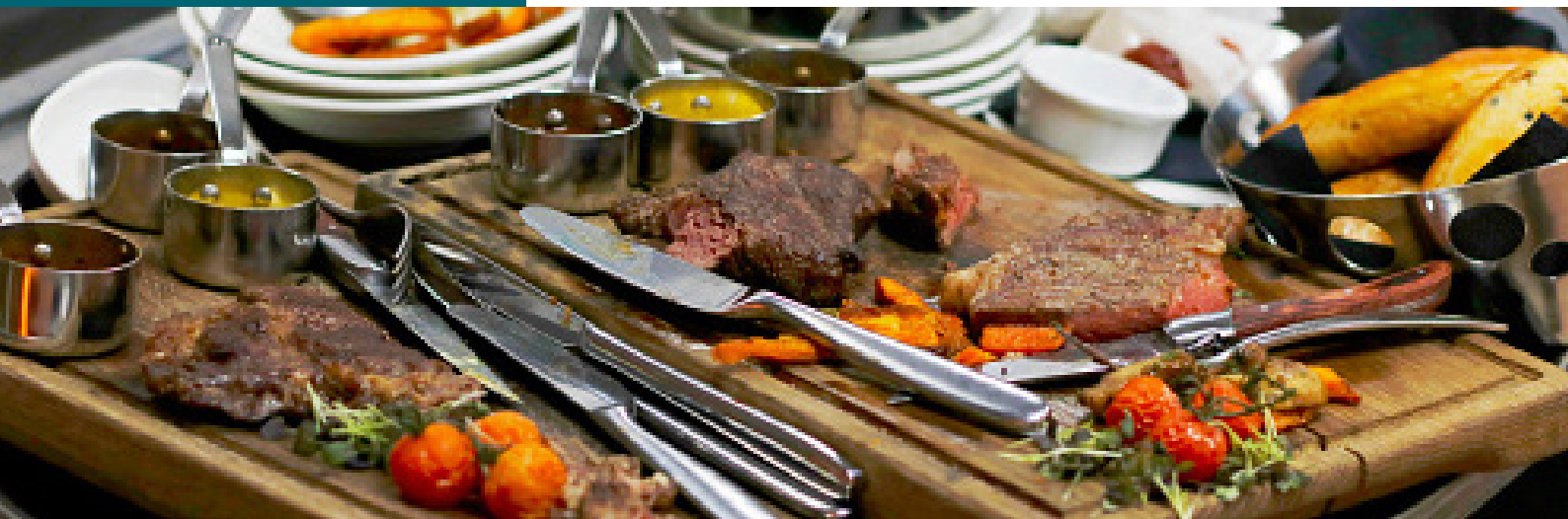




WASTE AVOIDANCE

Reducing food waste in cafes and restaurants

FOGO for business



REDUCING FOOD WASTE IN CAFES AND RESTAURANTS

FUNDING AREA
Waste avoidance

BUDGET
\$1M

TIMEFRAME
2024-29

LOCATION
LGA-wide

STATUS
New project

DID YOU KNOW?

Australia's 2017 National Food Waste Strategy aims to halve food waste by 2030.

Cafes and restaurants often have a lot of food waste. This project will look to expand Council's successful FOGO program to local businesses.

WHAT IS IT

The Food Waste Avoidance Program for cafes and restaurants aims to combat the huge issue of food wastage and loss among Randwick's food outlets and eateries. Assisting cafes and restaurants to understand the level of resources being discarded by their patrons, the initiative will look at ways to reduce or avoid this wastage as much as practicable without significantly impacting on the businesses.

By offering food waste audits and practical measures including opportunities to incentivise waste avoidance, this program will extend the success of our roll-out of food organics and garden organics (FOGO) to householders, to other potential sources of excessive food waste or consumption.

BENEFITS

Food waste is a huge problem for Australia. Each year, Australians throw out \$36.6 billion worth of food. That's 7.6 million tonnes of food waste, enough to fill the Melbourne Cricket Ground nine times over on an annual basis. And methane, the main greenhouse gas as food breaks down in landfills, is 28 times more harmful than CO₂ alone.

With households in Randwick already participating in FOGO, the opportunity remains to consider a similar solution for food outlets, extending the aim of the program to food waste avoidance and not just recovery of discarded or unwanted food.