



Food Waste Tracking Sheet



Use this tracking sheet to record the amount of food waste generated in the kitchen during 3 typical days or over a longer period for a complete picture. Remember every time you fill a 240 litre bin with waste food it is costing your business around £240! This is based on a material bulk density for food waste from <http://www.wrap.org.uk/content/kerbside-analysis-toolkit-recycling-and-waste-collections>.

- To get the best information on where your waste is being generated, separate and monitor all food waste for the following three waste streams – a) spoilage, b) preparation waste and, c) Customer plate waste (leftovers).
- Weigh the amount of food waste that is generated (use kilograms) **OR** record the number of times you fill the bins in each day (make a mark every time you fill the waste container as overleaf). **Note:** You will need to work out the volume of the bins you collect the waste in (use litres). You can estimate the volume of a bin by filling it with water using a litre container.
- If you record the volume of waste, you can also estimate its equivalent weight (see below). Multiply the total volume of waste by 0.55 (a standard factor used to convert volume to weight).
For example, Waste stream 1: If you use a 5 litre bin and you fill it 5 times, then the weight is estimated as (5 litres x 5 bin fills) x 0.55 = 13.75 kg
- Ensure all other non-food waste (e.g. plastic, cardboard, etc.) is put into a separate bin ready for recycling.

Day	Date	Spoilage		Preparation Waste		Customer Plate Waste	
		Number of bins filled	Weight (kg)	Number of bins filled	Weight (kg)	Number of bins filled	Weight (kg)
1							
2							
3							
Bin Volume (litres)							
*Total Volume (litres)							
Total Weight (kg) (see 3 above)							

*Total volume (litres) = bin volume x number of bin fills



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Day	Date	Number of bins filled with food spoilage waste each day	Number of bins filled with food preparation waste each day	Number of bins filled with customer plate waste each day
		Volume of bin (in litres) used for spoilage waste = _____	Volume of bin (in litres) used for prep waste = _____	Volume of bin (in litres) used for plate waste = _____
1				
2				
3				
		Total bins per week of food spoilage waste	Total bins per week of food preparation waste	Total bins per week of customer plate food waste

Total bins of food spoilage waste _____ multiplied by the volume of bin in litres _____ = _____ litres of spoilage waste per week

Total bins of food preparation waste _____ multiplied by the volume of bin in litres _____ = _____ litres of preparation waste per week

Total bins of customer plate food waste _____ multiplied by the volume of bin in litres _____ = _____ litres of customer plate food waste per week

Where are you wasting most? Where could you make savings?

If you add up the litres wasted across the week in each are, what is you total food waste in litres. Use the advice and try and reduce it over a few weeks. If you still produce more than 120litres then it could make sense for you to look into a separate food waste collection.