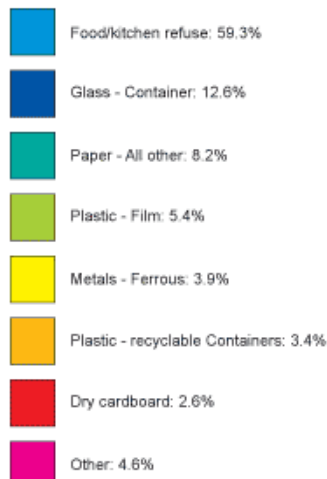




Cafe and Restaurant Sector Profile

The cafe and restaurant sector generates large amounts of food waste that currently go to landfill. By reviewing waste management practices and thinking differently about processes that produce waste, businesses can save money.



Data sourced from Commercial and Industrial Waste Audit for Central Queensland Local Government Association

Food and kitchen waste (59.3 per cent)

- Check that the business is not over-ordering.
- Review portion sizes.
- Donate foods to other businesses that can use them.
- Separately collect food scraps in the kitchen area and introduce an on-site composter for fruit and vegetable peelings, leftovers and coffee grounds.
- Identify a local food waste collection service at <businessrecycling.com.au>.

Glass (12.6 per cent)

- Buy in bulk to reduce glass.
- All glass containers, including beer, wine, soft drink and sauce bottles, can be recycled either through a mixed recycling service or separated out for collection.
- Heat-treated glass (drink ware, ceramics and oven-proof glass) cannot be recycled and can contaminate recyclable glass.
- Glass does not need to be cleaned before recycling—simply remove food scraps.

Paper (8.2 per cent)

- Ask the supplier for options that are made from recycled content.
- When using paper in the office, print double-sided and re-use when possible.
- Clean, dry paper can be recycled using a co-mingled service or separated out for collection.
- Used paper napkins and paper could be used in compost, a worm farm or a bokashi bucket. It may also be suitable for inclusion in food waste collection.

Plastic film (5.4 per cent)

- Plastic film can be recycled by some providers listed on <businessrecycling.com.au>.
- If a large amount of plastic film is produced it may be beneficial to use a baler to compact the film before collection.



Case study: South Bank restaurant precinct, Brisbane



The project

Food waste makes up 20 per cent of the overall waste stream in Brisbane. As part of a recent trial, Brisbane City Council provided seven food outlets in the South Bank precinct with 34 food waste bins and biodegradable bags.

The process

Restaurant owners identified that trimmings and discards from the kitchen, as well as left-over food waste, such as fish bones and shells from the plates of the diners, could be composted.

The restaurants at South Bank separately collected food waste in the kitchen areas using the special food waste bins and biodegradable bags.

The fully compostable bags from the food waste bins were collected and placed into a special composting bin located at the Brisbane Entertainment and Convention Centre. The waste was then delivered to an organisation in northern Brisbane to turn the organics into compost.

The result

- In three months, 12 tonnes of food waste were diverted from landfill.
- Businesses achieved cost savings in general waste collection.

More information or assistance:

- **ecoBiz** <www.derm.qld.gov.au/ecobiz>
- **Planet Ark Business Recycling** <businessrecycling.com.au>
- **Waste Reform** <www.derm.qld.gov.au/waste>