

Introduction to the LIFE FOSTER training model

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WHAT IS THE FOCUS OF THE LIFE FOSTER PROJECT?

the crucial sustainability challenge of reducing **food waste** at the level of the **restaurant sector**

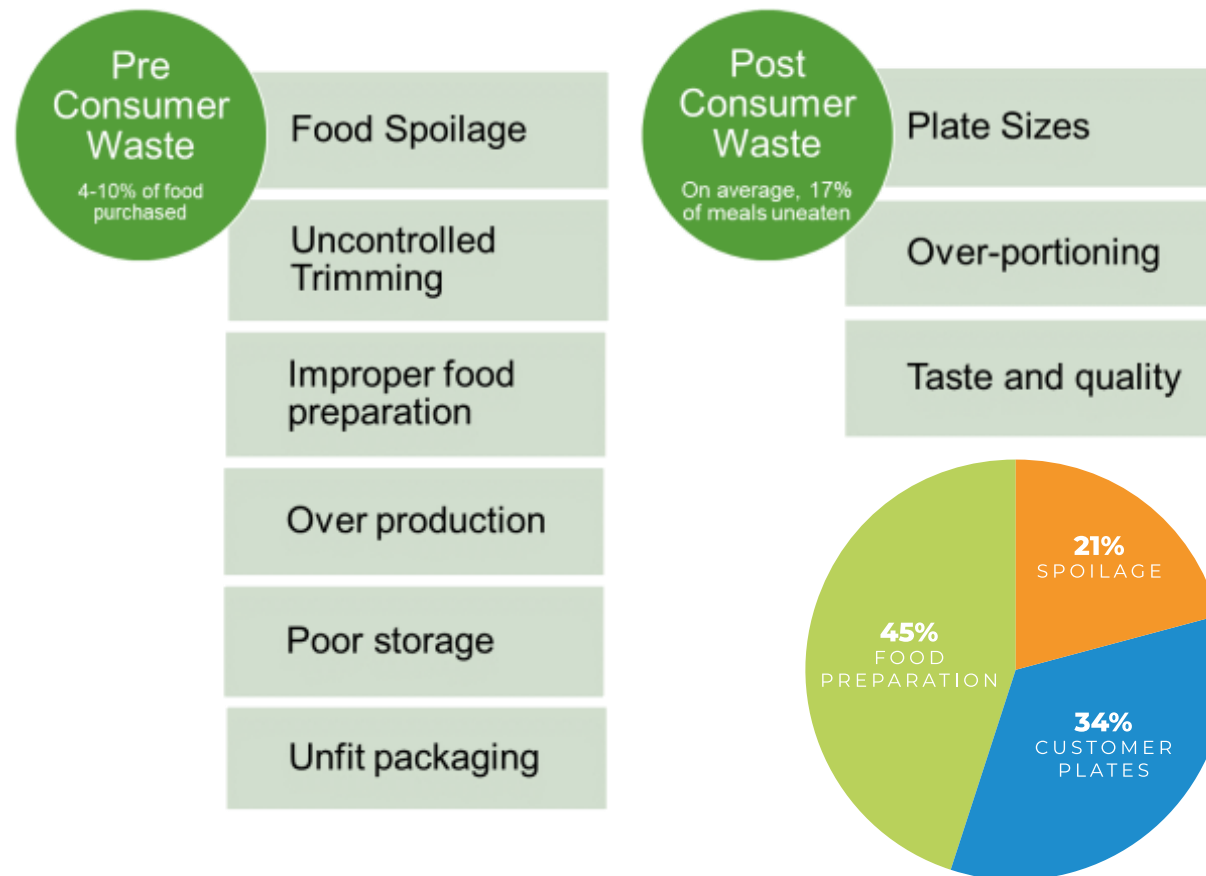


Figure 2. Incidence in % of the of the preparation phase, spoilage and customer leftover (Overview of Waste in the UK Hospitality and Food Service Sector, 2013) 2

WHAT

FOOD WASTE IN THE FOOD SERVICE INDUSTRY (DRIVERS)

WHERE

FOOD PREPARATION (Kitchen)

FOOD CONSUMPTION (Dining area)

WHO

Restaurants managers

Chefs

Room staff

Clients/guests

WHEN

Supply plan

Provision & purchase

Storage

Preparation

Service

Consumption

Disposal

WHY

- Lack of inventory planning
- Lack of menu planning

- Difficulties in forecasting the flow of clients
- Lack of menu design

- Lack of sensory skills

- Lack of culinary skills (preparation mistakes, leftovers reuse for new meals)
- Overcooking
- Lack of technology awareness in the use of fridge, freezer, oven
- Lack of by-products valorisation (oil, coffee grounds)

- Too big portion
- Standardised portion not adapted to clients' need

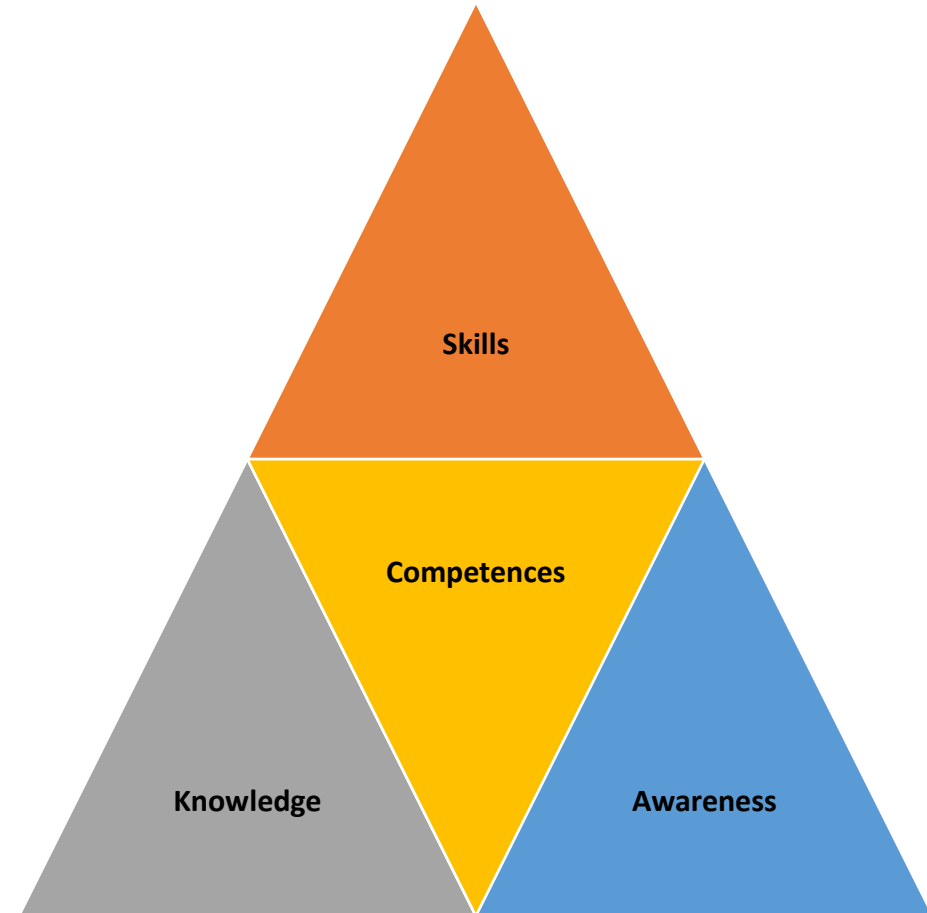
- Lack of by-products valorisation (oil, coffee grounds)

- Wrong storage practices
- Unsuitable storage conditions
- Lack of monitoring used by dates
- Misinterpretation of used by and best before
- Lack of technology awareness in the use of fridge, freezer, oven

- Big ordering
- Lack of a sense of ownership or responsibility about the food they leave
- The amount of food clients get is considered to be out, with any leeway for change

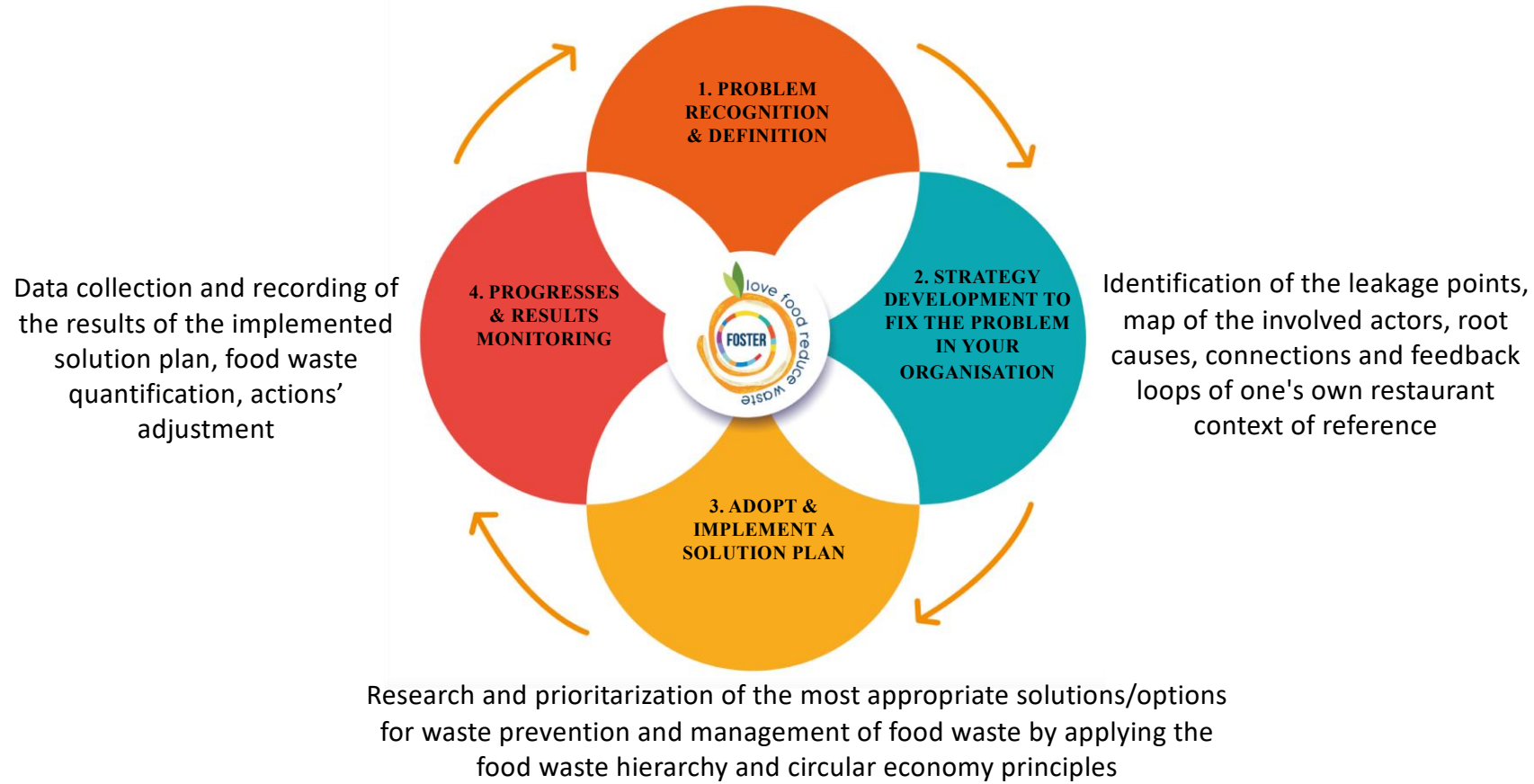
- Time rush
- Weak social pressure
- Scarce food waste knowledge, sensitivity and concerns
- Scarce data availability on the quantity of food waste

BENEATH THE TIP OF THE ICEBERG

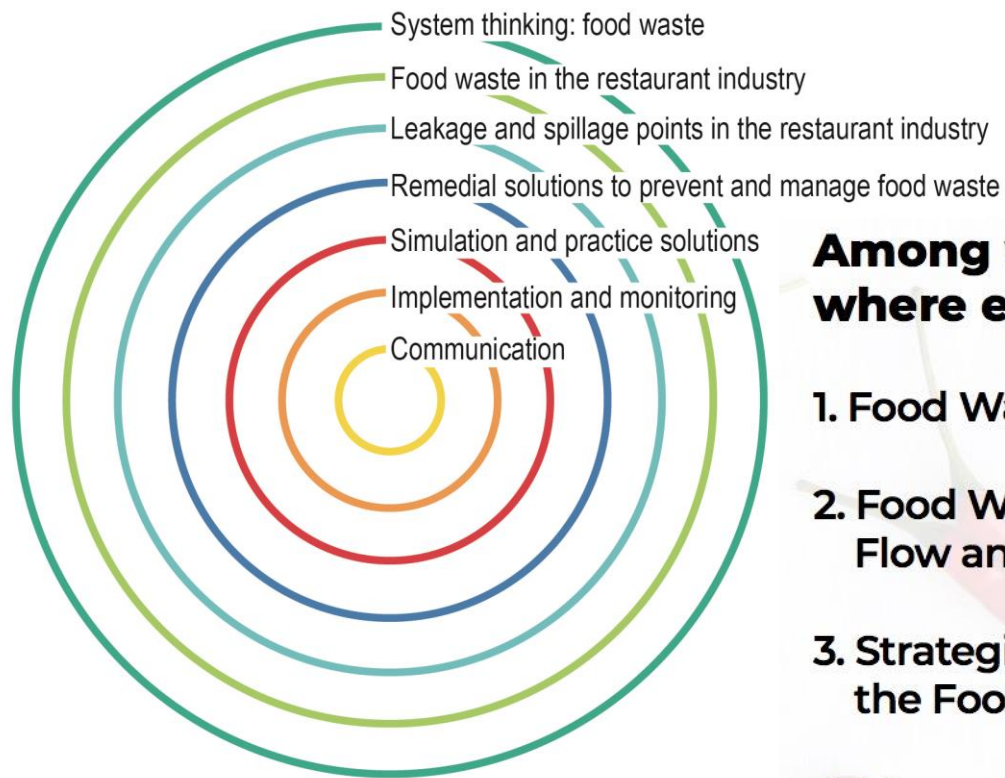


THE LIFE FOSTER TRAINING MODEL

Conceptualization of the food waste challenge as a “wicked” problem in the food supply chain as well in the restaurant sector



A TRAINING PROGRAM BASED ON A HOLISTIC VIEW

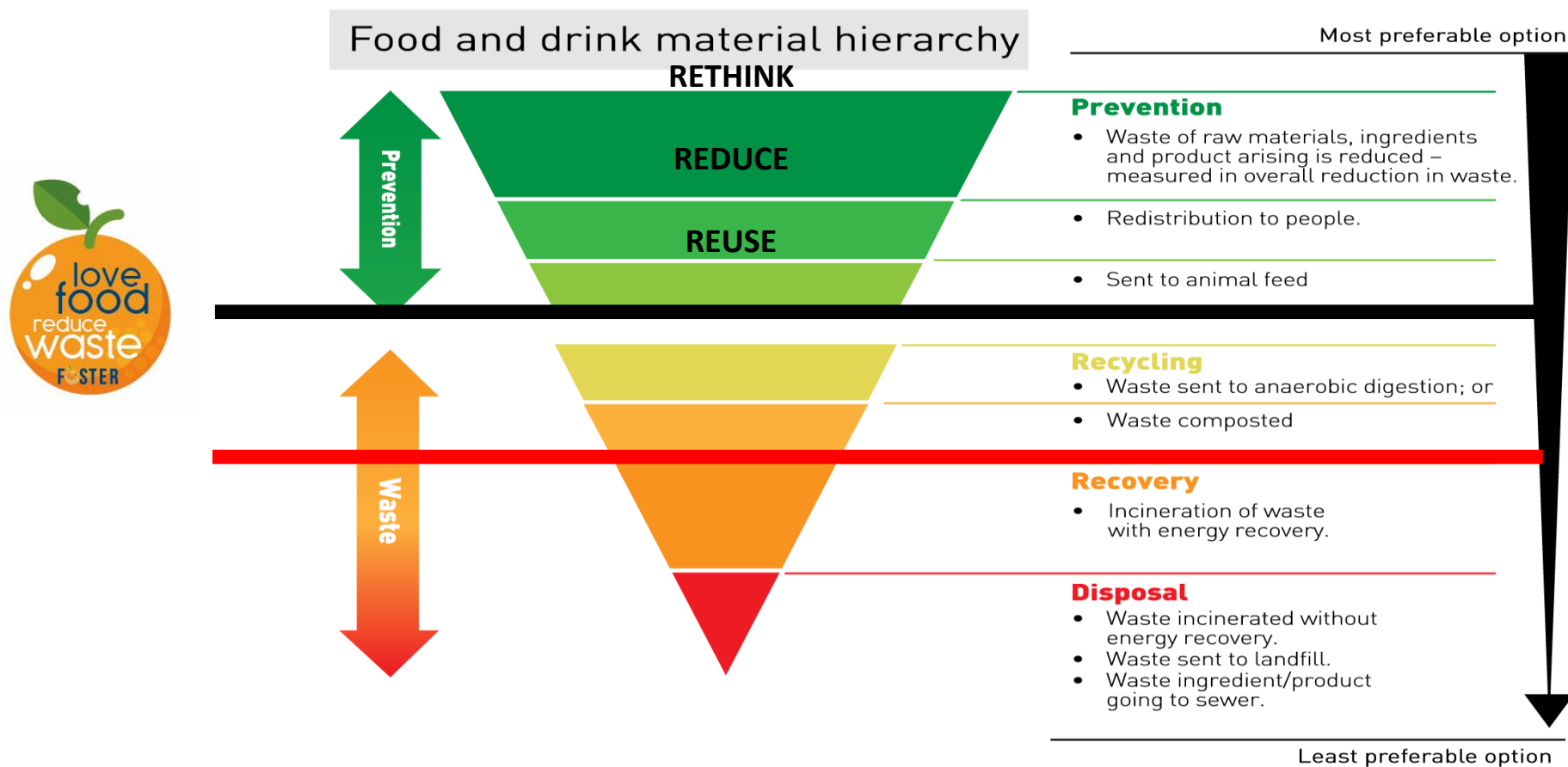


Among various training, the trainers where educated on:

1. Food Waste Hierarchy
2. Food Waste Analysis in the Food Service Industry: Flow and Leakage Points
3. Strategies and Solutions to Prevent and Manage the Food Waste
4. Menu as a Planning Tool
5. Menu Balancing (food cost, nutritional balance, human resources and equipment management)
6. Training Simulation on Menu Design

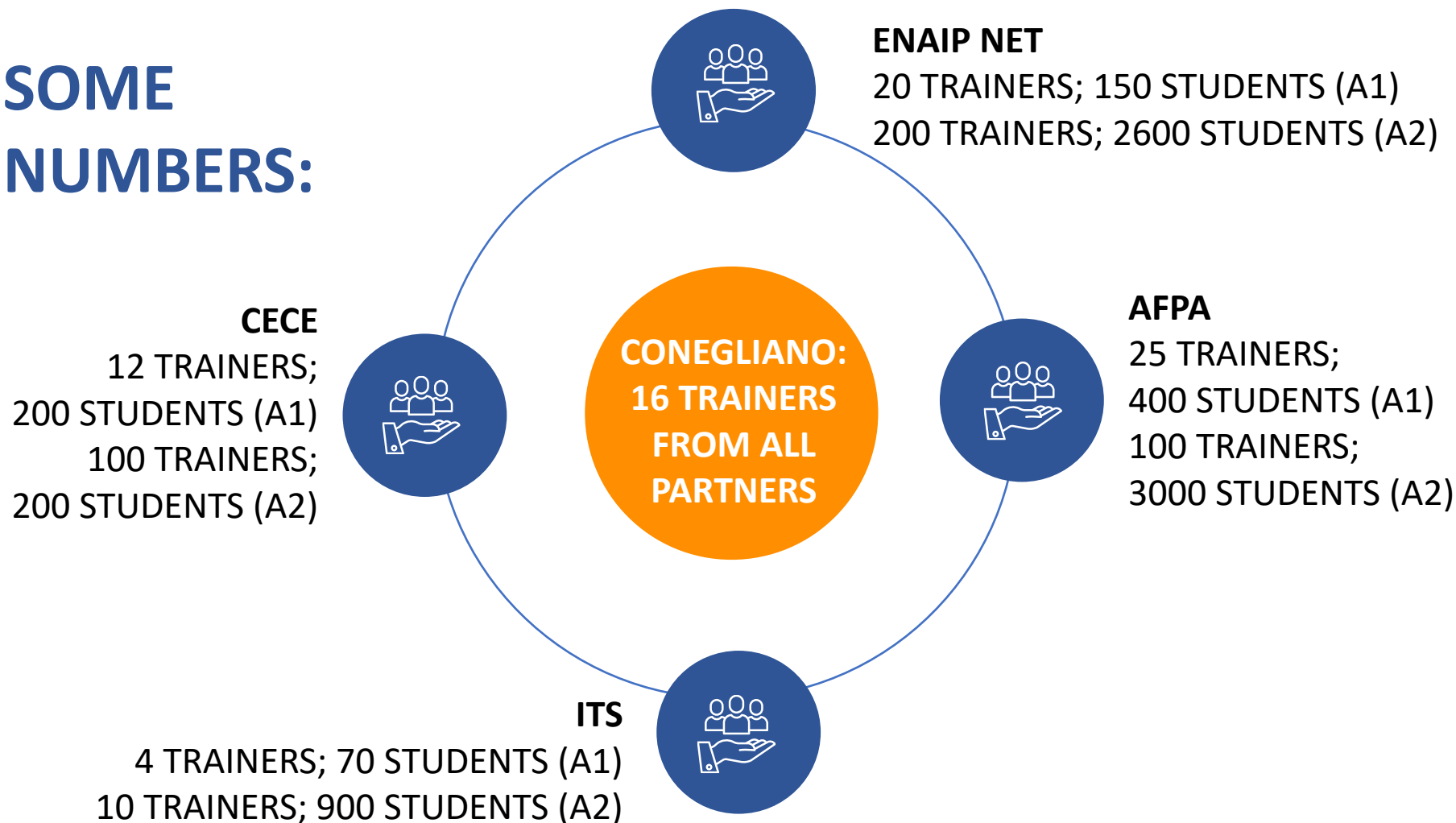


INSPIRING PRINCIPLES



TRAINING OF VET TRAINERS AND STUDENTS

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