



Reducing Food Waste

A GUIDE FOR HOSPITALITY
OPERATORS



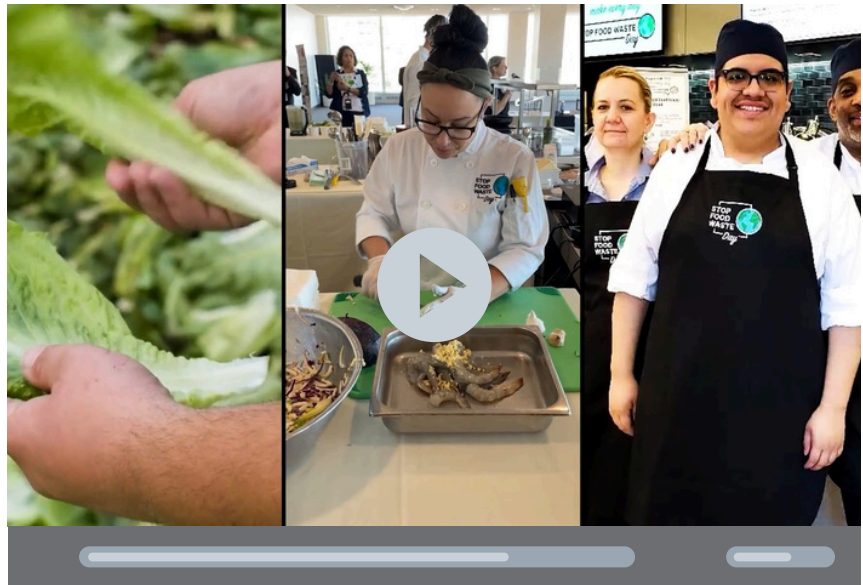
FoodbuyHospitality

Stop Food Waste Day Is April 29th 2026

Started in 2017 by [Compass Group USA](#), Stop Food Waste Day is now recognized globally. It's the largest single day of action in the fight against global food waste.

[Learn More](#)

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How to Use This Guide

There's more than one way to cut back on wasted food in your operations. That's why Foodbuy is collecting some of our top tips from procurement and culinary experts. Use the buttons below or scroll to reveal procurement tips, culinary tips, recipes, and Stop Food Waste Day activities you can use to recognize this initiative.

[Procurement Strategies](#)

[Recipes](#)

[Kitchen Strategies](#)

[Share Your Efforts](#)

Reducing Food Waste Through Procurement

If you want to reduce food waste in your kitchens, you can start at the source by optimizing your procurement process.

Foodbuy Hospitality's procurement experts offer their advice.

Shopping List	
NAME	# OF ITEMS
+ Chicken breasts	3
+ Chicken tenders, breaded	5
+ Chicken tenders, breaded, cajun	18

3 Tips to Order the Right Amounts

01.

Track Your Waste AND Your Orders

Tracking your food waste gives you an idea of how much you're throwing away each month. However, it's also important to have a solid system for tracking how much your ordering, so you can compare both and optimize.

02.

Regularly Assess Order Quantities

Once you're tracking orders, it's important to regularly assess them. Demand changes with seasons, events, and many other factors. It's important to monitor your purchasing data long-term and adjust as needed to avoid over-ordering.

03.

Rationalize SKUs Where Possible

Using one SKU multiple ways not only helps you save money on ordering, it can help you reduce food waste by giving you flexibility. If one item can only be used in one dish, demand for that dish needs to match the quantity ordered or waste is produced. If you can use one ingredient in multiple ways, you're more likely to use your products before they go bad.



Reducing Food Waste in the Kitchen



Reducing food waste happens by aligning not only purchasing practices, but kitchen practices and menu plans to minimize wasted product. Try these tips, brought to you by Foodbuy's Culinary Solutions Team to reduce food waste in your commercial kitchen.

01. Implement Effective Labelling

Make labelling stored perishables with purchased and best-by dates a key part of team training. Appropriate labelling can prevent confusion and waste down the line.

02. Repurpose Vegetable Scraps

Vegetable scraps can be put to use in many creative ways. Try using in:

- Broths and stocks
- Sauces and marinades
- Soups and salads

03. Save Stale Bread

Older bread and unused crusts can be repurposed into croutons, bread crumbs, and frying batter. Work extra bread into your specials to avoid waste.

04. Push First In, First Out Usage

Train your staff to follow FIFO (First In First Out) methods of ingredient use. That way, more items will be used before going bad and being thrown away.

05. Put Specials to Use

When ingredients are nearing the end of their shelf life, use your daily specials as a venue to serve up dishes before items go bad.

06. Compost Produce Scraps

Whether you have an onsite herb and produce garden or partner with local compost companies, composting fruit and vegetable scraps gives old food a new life.



Try These Recipes

To Cut Down on Waste

Charred Vegetable Dip

Ingredients:

2 medium carrots

1 small onion

3-4 stalks scallions

2-3 assorted bell peppers

1 stalk leek

1-2 cups mushrooms

2 tbs olive oil

Handful of basil

Handful of parsley

1-2 tbs rose wine vinegar (or any mild vinegar)

Salt to taste

Pepper to taste

Instructions:

Step 1

Prep vegetables and pre heat oven to 450 degrees. Toss vegetables in a mixing bowl with oil and spread on a baking sheet.

Step 2

Roast in the oven for 8 to 10 minutes and allow to cool slightly.

Step 3

Transfer vegetable to a food processor or blender add herbs, vinegar, salt and pepper and blend until desired texture.

Step 4

Scoop into a serving bowl and serve and enjoy with your favorite crackers or bread.

Note: You can make your dip as smooth or as textured as you like, you can use a combination of any vegetables you have in your fridge and this dip can also be used as a spread for sandwiches or a nice base for soups and sauces.

Vegetable Broth

Ingredients:

1 pot of water
Vegetable variety
Any desired seasoning
Olive oil

Instructions:

Step 1

Take any leftover vegetables or vegetable scraps you have available. Some good examples include onions, bell peppers, corn, and garlic.

Step 2

Cut your vegetables to be around the same size then add to a pan with oil.

Step 3

Roast in your oven for 15 minutes at 400 degrees.

Step 4

Add vegetables to a stock pot and cover with water. Simmer for half an hour.

Step 5

Strain your vegetables out, leaving behind vegetable broth. Use as a base for soups and sauces.

Bread Pudding

Ingredients:

2 cups milk
2 tablespoons unsalted butter, plus more for greasing pan
1 teaspoon vanilla extract
1/3 cup granulated sugar
Pinch salt
1/2 loaf sweet egg bread like challah or brioche, cut into 2-inch cubes (5 to 6 cups)
2 eggs, beaten

Instructions:

Step 1

Heat oven to 350 degrees. In a small saucepan over low heat, warm milk, butter, vanilla, sugar and salt. Continue cooking just until butter melts; cool. Meanwhile, butter a 4-to-6-cup baking dish and fill it with the cubed bread.

Step 2

Add eggs to cooled milk mixture and whisk; pour mixture over bread.

Step 3

Bake for 30 to 45 minutes, or until custard is set but still a little wobbly and edges of bread have browned. Serve warm or at room temperature.

Kaaklo

Ingredients:

4 over ripe plantains	1 tbs calabash nutmeg
1/2 of a small onion	1 tbs star anise
2-inch ginger, peeled	1 tsp salt
2 habanero peppers	½ cup toasted corn flour
1 tbs selim peppers	2 cups vegetable oil

Instructions:

Step 1

Add all ingredients except corn flour and oil to a blender cup, season with some salt and blend until smooth.

Step 2

Transfer plantain mixture to a mixing bowl and stir in corn flour.

Step 3

Heat oil in a fry pan, scoop about ¼ cup size of the plantain mixture into the oil and fry 5 to 10 minutes flipping halfway until your fritters are nice and golden brown. Repeat with the mixture until all the better is fried.

Step 4

Enjoy your sweet and spicy Kaaklo as a snack or serve with Bambara beans.

Leftover Empanadas

Ingredients:

Leftover vegetables, meats, and/or sauces

Egg wash

Pie crust or puff pastry

Instructions:

Step 1

Prep your leftover ingredients by chopping them into small pieces. Mix items together in a bowl.

Step 2

Use a soup bowl to measure and cut a circle out of your pie crust or dough. Add mixed ingredients to the center of your dough round.

Step 3

Fold dough over longways, so that it's folded in half. Press down the edges of dough to help them stick together. Gently brush with egg wash.

Step 4

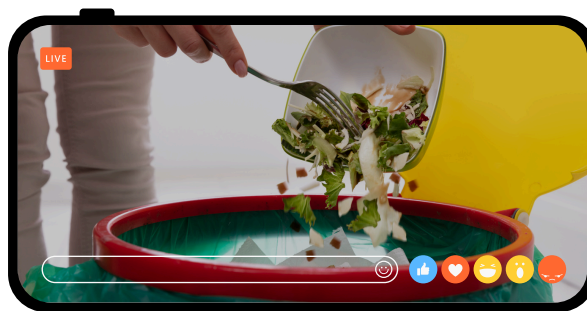
Bake at 375 for 18-20 minutes. Serve warm.

How Are You Fighting Food Waste?

Are you making efforts in your organization to reduce food waste? Share your best strategies to get others excited about saving more ingredients from the garbage bin.

01. Post on Social Media

- Use videos, photos, and text post to highlight your commitment
- Tag @StopFoodWasteDay and #StopFoodWaste
- Browse other ideas under the hashtag



02. Host a Food Waste Reduction Training

- Gather your team to learn strategies to cut back
- Determine waste measurement strategies and implement them
- Make this a regular part of new hire education

03. Educate Your Guests About Food Waste

- You can't fight food waste alone – share food waste information and tips with your guests.
- Highlight what you're doing to fight food waste around your locations.
- Provide food waste reduction materials free for those staying in your properties.





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Happy Stop Food Waste Day 2026

SHARE THIS TOOLKIT WITH YOUR TEAMS!