Reduction Of **FOOD WASTE**

By Implementing

‘WasteWatch Program’

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INTRODUCTION

* Did you know that roughly **1/3RD OF FOOD PRODUCED** for human consumption amounting to approx. **$1 TRILLION USD** gets wasted every year? (FAO, 2019)

* Rotting food emits **METHANE** gas which is **21 TIMES** more powerful than CO2 to cause global warming (Forbes, 2019)

* The simplest step that we can take to combat the situation is to **STOP WASTING FOOD**

OBJECTIVES

1. **Reducing Food Wastage Sources of Food Wastage in Kitchen**
   - To implement processes aimed at **REMOVING FOOD WASTAGE**
   - Pre- Preparation
   - Over production
   - Expired Foods
   - Consumer waste

2. **To generate Financial Savings by reducing food wastage**

METHODOLOGY: Two fold methodology

A. **APPROACH 1** - Implementation of **WASTEWATCH** program that includes:

1. **COLLECTION OF FOOD WASTE:**
   - Pre-Consumption Food Waste Management
   - Post-Consumption Food Waste Management

2. **MEASURING EVERY FOOD WASTE:**
   - Tracking and Monitoring: Recording the tablet the weight of the food waste and generating reports

3. **ACT:** By setting up food wastage reduction goals on weekly basis:

B. **APPROACH 2** - **AUTOMATED STAMPING** - Reduces food wastage by avoiding human related food labeling

C. Enumerating the approach and processes by
   - Regular Communications, Trainings and Demonstration Sessions

RESULT

With the above processes in place, Food Services team deployed at KKH Women’s & Children’s Hospital has successfully managed to reduce food waste of **10.8 TONS OF FOOD WASTE (EQUIVALENT TO SGD 494,679)** from APRIL 2018- APRIL 2019

KKH has gone extra mile to address the approach ‘Towards Zero Waste’ by converting discarded food waste into eco-waste.

CONCLUSION

Global issue of food wastage addressed using simple and applicable processes and programs such as **WASTEWATCH** (a comprehensive program aimed to prevent food surplus and waste by tracking, monitoring and acting upon food surplus and waste) and **AUTOMATED FOOD STAMPING** (to label food correctly to avoid it being discarded) followed by team **COMMUNICATION** has shown great results in curtailing food wastage and generating significant financial savings over a period of one year. A great approach worth trying!!