

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**



1 To implement processes aimed at **REDUCING FOOD WASTAGE**



2 To generate **FINANCIAL SAVINGS** by reducing food waste

OBJECTIVES

REDUCING FOOD WASTAGE SOURCES OF FOOD WASTAGE IN KITCHEN



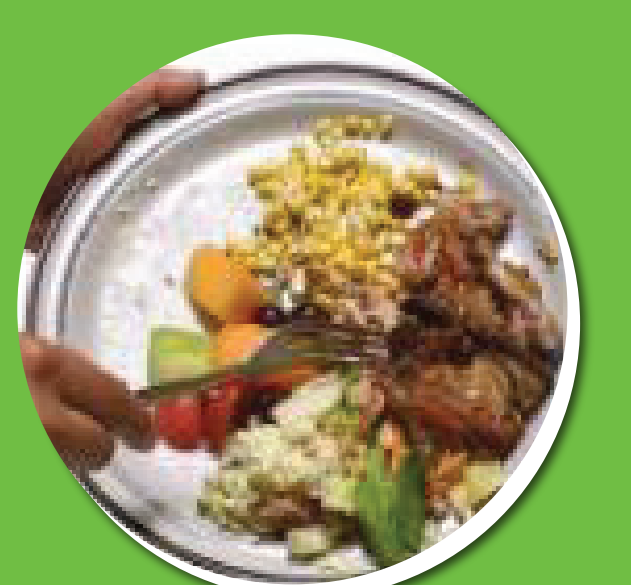
Pre- Preparation



Over production



Expired Foods

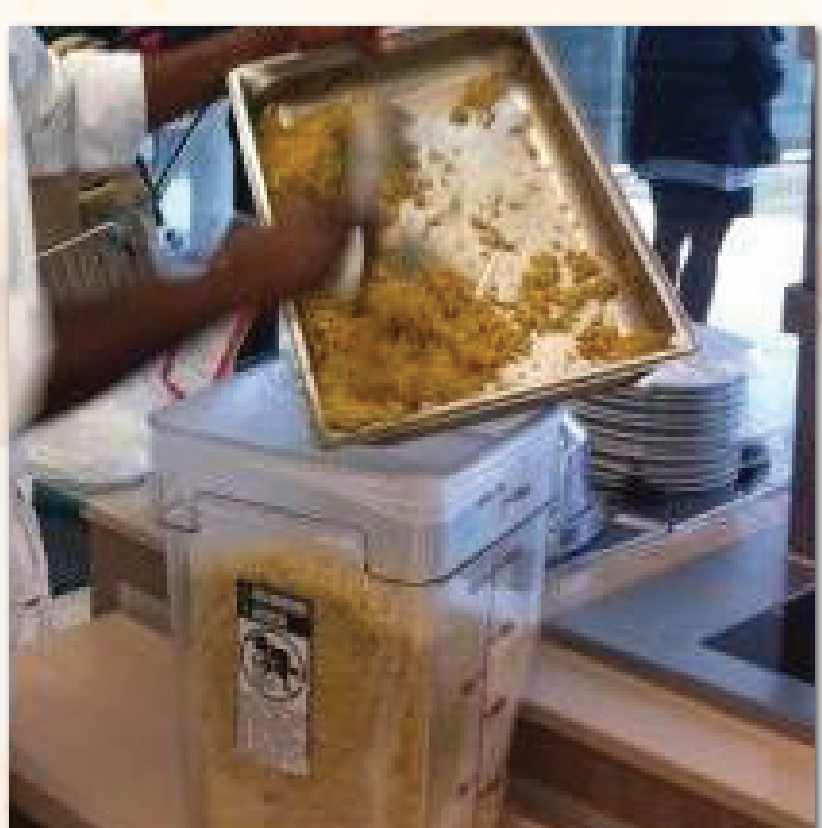


Consumer waste

METHODOLOGY: Two fold methodology

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

1. **COLLECTION OF FOOD WASTE:**

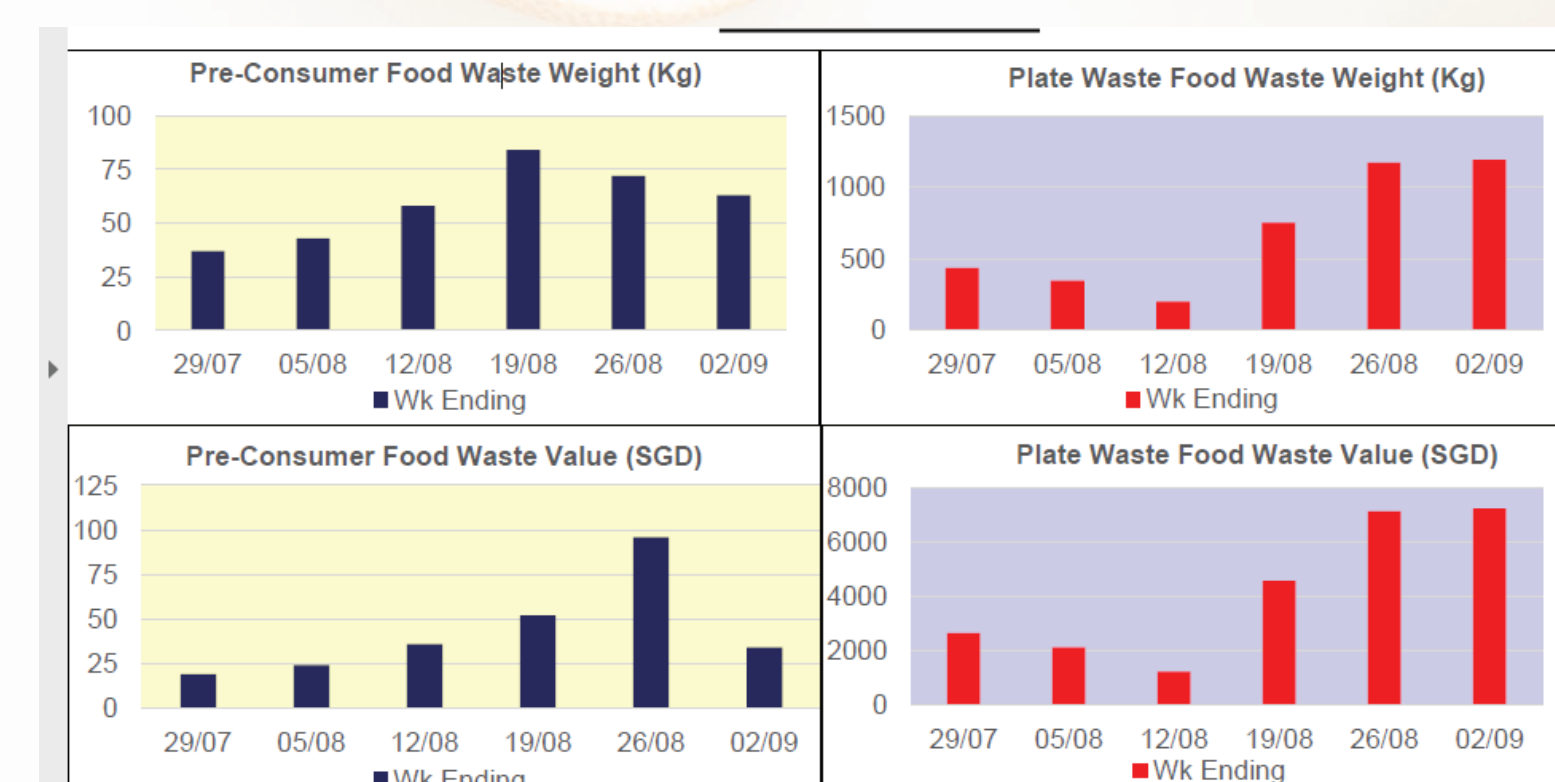


2. **MEASURING EVERY FOOD WASTE:**



3. **TRACKING AND MONITORING:**

Recording on the tablet the weight of the food waste and generating reports



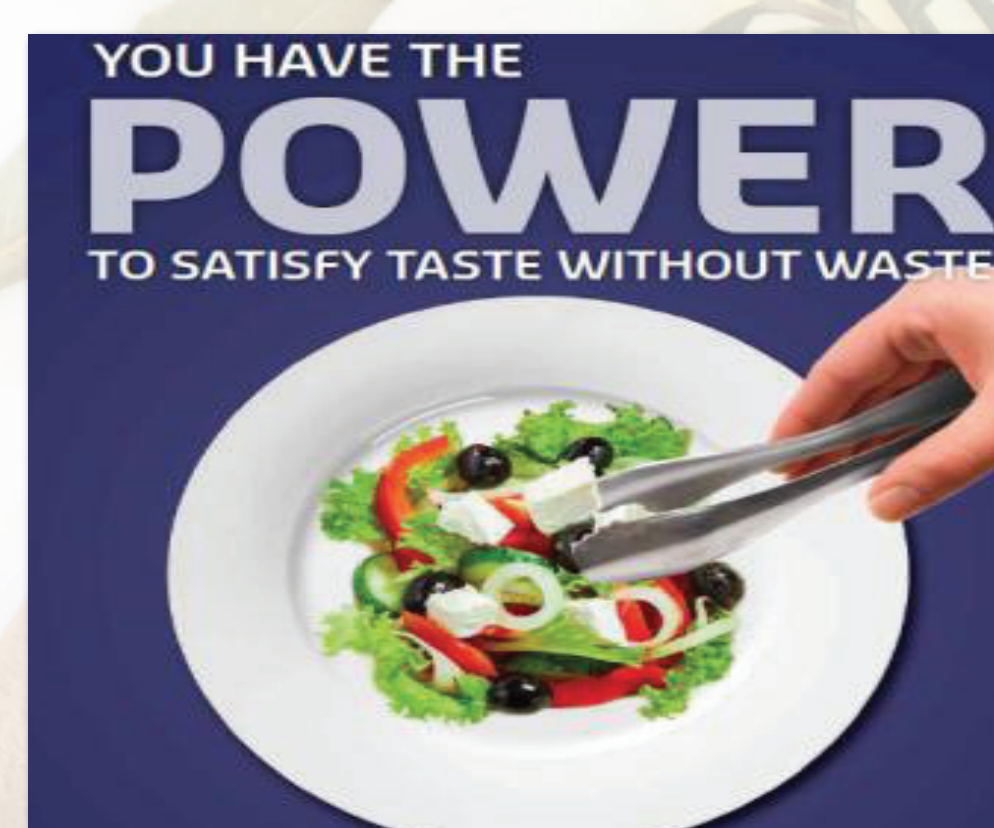
4. **ACT:** By setting up food waste reduction goals on weekly basis:



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



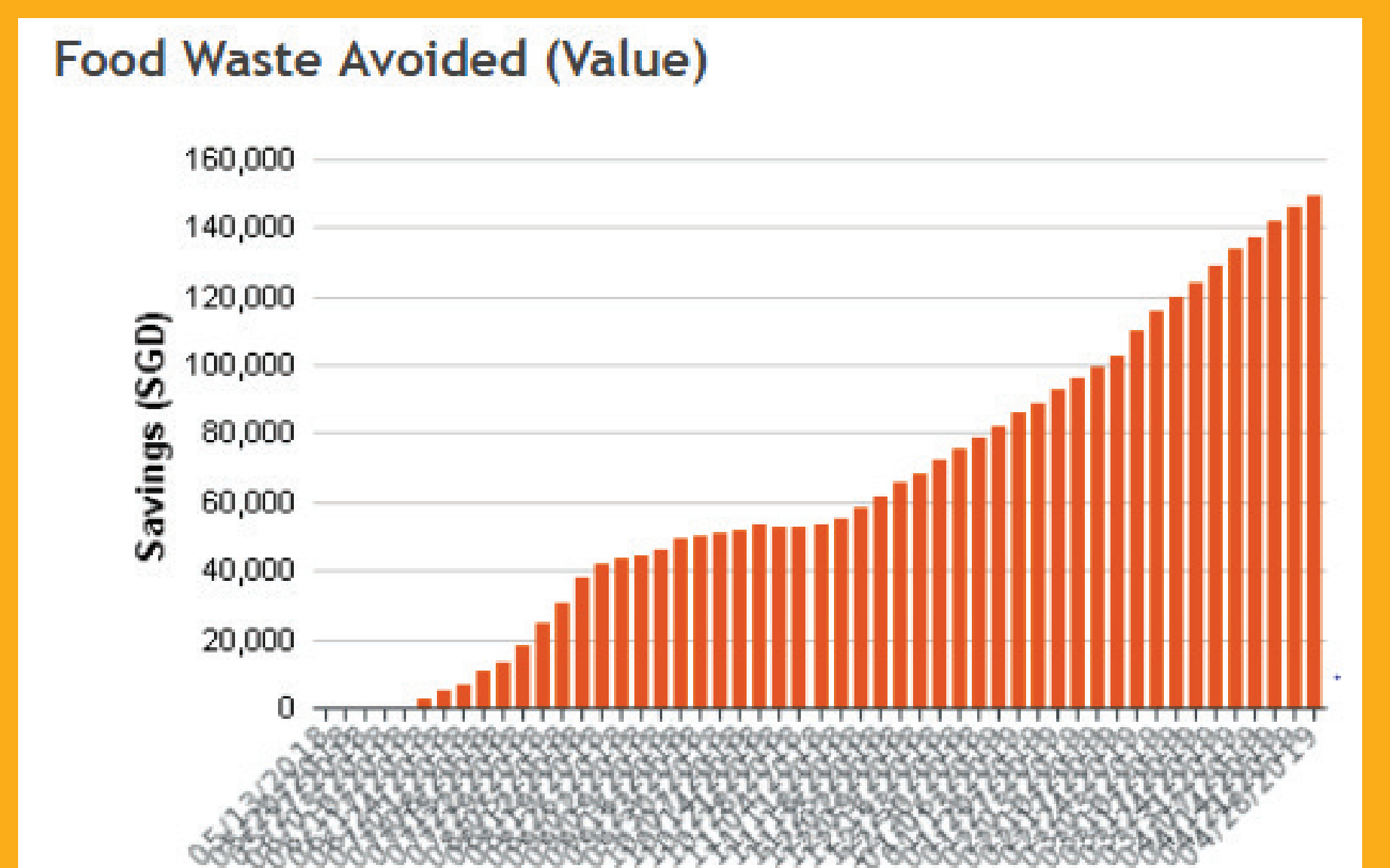
C. Enumerating the approach and processes by **REGULAR COMMUNICATIONS, TRAININGS AND DEMONSTRATION SESSIONS**



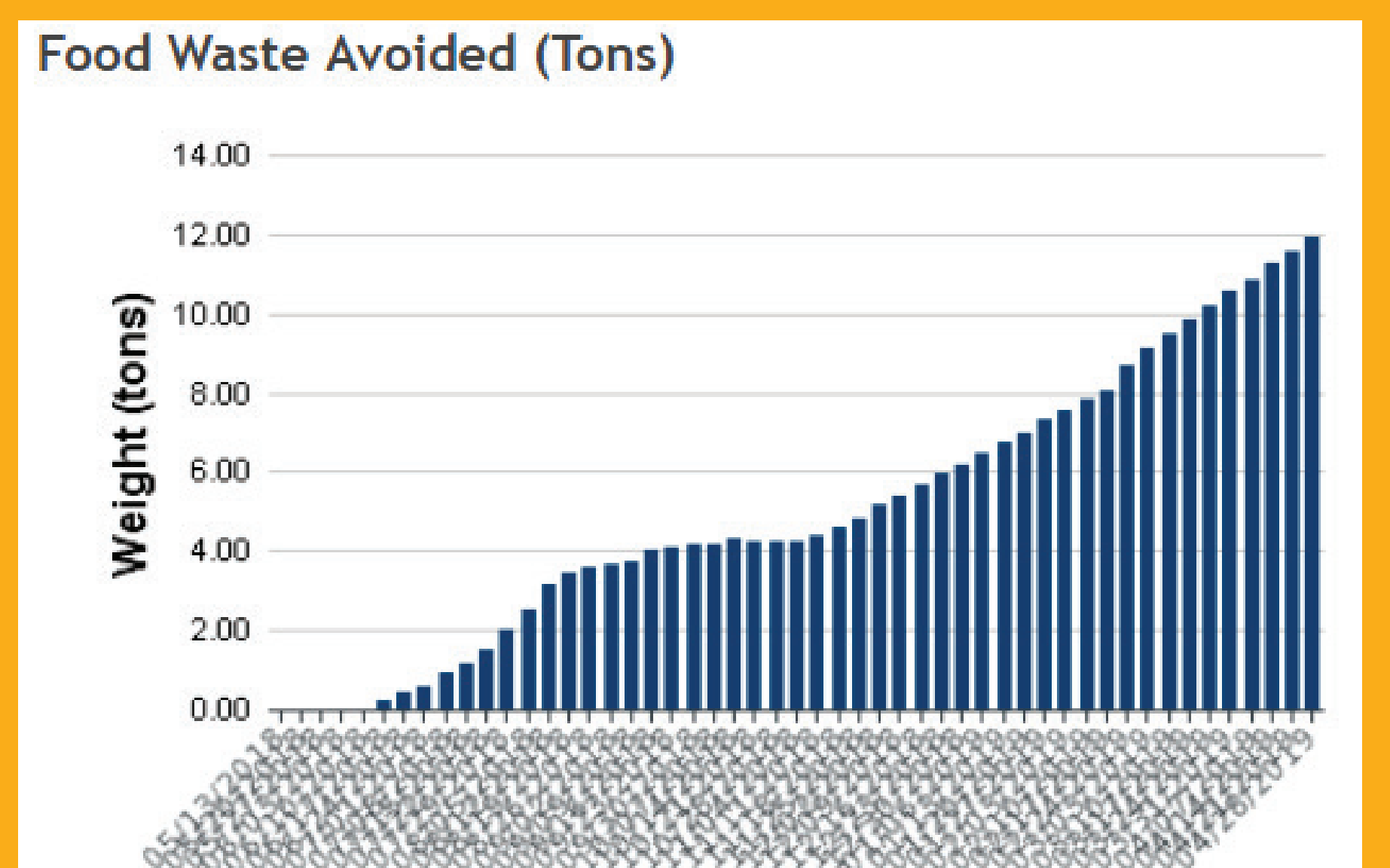
RESULT

With the above processes in place, Food Services team deployed at KK Women's & Children's Hospital has successfully managed to reduce food waste of **11.88 TONS OF FOOD WASTE (EQUIVALENT TO SGD 149,679) 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



▲ KKH has avoided **11.88 TONS** of food worth **SGD\$ 149 679**



▲ KKH has avoided **11.88 TONS** of food worth **SGD\$ 149 679**

CONCLUSION

Global issue of food waste 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 waste and generating significant financial savings over a period of one year. A great approach worth trying!!!

