Laura Abshire
Director of Sustainability Policy
National Restaurant Association
America’s restaurant industry is the nation’s second largest private sector employer with:

- **Sales**: $709 billion
- **Locations**: 1 million
- **Employees**: 14 million
Why care about food waste?

• Up to 40% of the food produced in the U.S. goes to landfills and food waste is the largest component of MSW.

• Billions of dollars, water and energy are lost annually producing food that is never consumed.

• Food waste laws and landfill bans are emerging – NYC, Massachusetts, Connecticut, Vermont, Seattle, San Francisco, Portland.
Recent Trends

NRA surveyed nearly 1,600 chefs on the top food trends for 2016.
ConServe
National Restaurant Association

Restaurant.org/Conserve

Serving Up Sustainability
Conserve: A Resource for Everyone

- Free sustainability education for restaurateurs
- Dynamic content:
  - 76+ videos
  - Best practices in water, energy, and waste reduction
  - “Walking the Talk” blogs with industry leaders
  - Monthly newsletter: Bright Ideas
Best Practices and Tools

- Getting Started
- Conserve Energy
- Cut Food Waste
- Recycle
- Save Water
- Focus on Fryers

Restaurant.org/Conserve
Food Waste Reduction Alliance

Industry partnership to reduce food waste:
- Grocery Manufacturers Association
- Food Marketing Institute
- National Restaurant Association

GOAL #1: Reduce the amount of food waste generated

GOAL #2: Increase the amount of safe, nutritious food donated to those in need

GOAL #3: Recycle unavoidable food waste, diverting it from landfills
<table>
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<tr>
<th>NATIONAL RESTAURANT ASSOCIATION</th>
<th>FOOD MARKETING INSTITUTE</th>
<th>GROCERY MANUFACTURERS ASSOCIATION</th>
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<tr>
<td>Aramark Corporation</td>
<td>Delhaize America</td>
<td>Campbell Soup Company</td>
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<td>Darden Restaurants</td>
<td>Hannaford Supermarkets</td>
<td>ConAgra Foods, Inc.</td>
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<td>McDonald's Usa</td>
<td>Publix Super Markets, Inc.</td>
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<td>Sodexo</td>
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<td>Yum! Brands</td>
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<td>White Castle</td>
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BEST PRACTICES & EMERGING SOLUTIONS

TOOLKIT
The 2014 survey analyzed data on food waste donation, reuse, recycling, and disposal.

Top Barriers to Donation

- Transportation constraints
- Insufficient onsite storage
- Liability concerns
- Regulatory constraints

Top Barriers to Recycling

- Insufficient recycling options
- Transportation constraints
- Management/building constraints

www.foodwastealliance.org
Industry Research

Is your restaurant currently doing any of the following?

Track the amount of food waste on a regular basis (% yes):

• QSR: 79
• FSR: 70

Donate leftover food:

• QSR: 25
• FSR: 20

Compost food waste:

• QSR: 15
• FSR: 19

QSR = quick-service restaurant
FSR = full-service restaurant
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