ENVIRONMENT · A5 NATURE & FOOD · ATTRIBUTE ENV-19

Food waste

How much food is thrown away in your kitchens and restaurants, measured by weight.

HOW OFTEN	EVIDENCE	ENTERED BY	TYPE
Monthly	Kitchen scale log	The property	Measured (kg)

Why it matters

Food that is thrown away wastes all the land, water and energy that went into growing, transporting and cooking it, and releases climate-warming gas when it rots. For a kitchen it is also money in the bin, and it is one of the easiest wastes to cut once it is visible.

How to do better

- Weigh food waste for a few weeks to see where it comes from: preparation, buffet or plates.
- Match what you prepare to how many guests you expect.
- Use smaller buffet dishes and refill them more often.
- Give surplus food to staff or a local charity where rules allow, and compost the remainder.

How to record it in Canoprise

1. Put a scale and log sheet by the kitchen food-waste bin.
2. Weigh daily and record covers served for the same period.
3. Enter the monthly weight, and attach the log or a photo of it.

What you enter

Ref	What to enter	How it is entered
ENV-19.1	**Food waste, per stream**	Quantity per meter / source (kg, L)
ENV-19.2	Covers served	Count
ENV-19.3	Food-waste reduction plan & monitoring	Document
ENV-19.4	Food donated / composted	Quantity per meter / source (kg)
ENV-19.5	Food waste per cover	Calculated for you

Items marked “calculated for you” need no entry.

How it is scored

Measured per occupied room-night. With the default settings, 0.1 kg or less scores 100 and 0.6 or more scores 0, on a straight line between. Your group can set its own target and floor.

COMMON MISTAKE

Weighing kitchen prep waste only and missing plate and buffet waste.

WHAT GOOD LOOKS LIKE

Daily weights by source (prep, plate, buffet), giving grams per cover month by month.

IF YOU ARE WORKING TOWARDS A CERTIFICATE

Certification schemes commonly ask for food waste to be measured and for steps to reduce it. Requirements differ between schemes and change over time, so check the one you are applying to.

Where it counts

Certification

- GSTC Hotel v4 A14: Food and beverages
- Green Key 5.6: Total, residual and food waste recorded
- Green Key 6.15: Food-waste reduction initiatives
- Green Key 5.7: Organic waste composted or reused
- EarthCheck 2.3.8: Solid waste

Reporting frameworks (referenced, not scored)

- GRI 306-3: Waste generated (in part)
- CSRD E5: Resource use and circular economy (in part)

Part of topic guide A5 Nature & food, which covers the whole topic and lists the certification criteria it supports.