



Somerset
NHS Foundation Trust

Food Waste – Community Hospitals

Kindness, Respect, Teamwork
Everyone, Every day

Lisa Eland

22 November 2024

The True Cost of Food Waste



This presentation identifies the main reasons why food wastage may occur and possible ways we can reduce it.

It is estimated that 18% of all food prepared goes to waste. This is equivalent to one meal in six.



Food waste in KG - All community wards April 2024

		Unservd	Plate	Prep	Spoilage
Bridgwater	Lunch	33	72	5	5
	Dinner	11	65	2	1
Burnham	Lunch	5	4		
	Dinner	7	5		
Crewkerne	Lunch	28	60	10	7
	Dinner	13	43	13	5
Frome	Lunch	43	57	7	
	Dinner	25	-		
Minehead	Lunch	28	34	22	2
	Dinner	14	23		
SPCH	Lunch	33	40		
	Dinner	18	40		
Wincanton	Lunch	12	29	12	0
	Dinner	8	23	1	1
West Mendip	Lunch	44	77	8	10
	Dinner	10	64		
Williton	Lunch	2	3	-	-
	Dinner	3	5	-	-
APRIL TOTALS		337	644	80	31
AUGUST TOTALS		286	695	29	18

Causes of Food Waste

Over Ordering

Spoilage

Excess Production

Poor Portion Control

Trolley/unserved
Waste

Plate Waste

Lack of Training

Lack of assistance for
patients to correctly
complete their menu
choice

Patients not given
enough time to finish
their meal

Lack of
Communication

Ways to Combat Food Waste

Good Stock Control

Regular training and updates to increase awareness and share benefits of waste prevention

Stock Rotation

Consistency is key for staff to understand patients individual needs and dietary requirements

Correct use of date stickers

Avoid excess production

Ensure there is enough staff to dedicate time to patients and offer assistance where needed

Correct portion control and understanding portion sizes

Maintain good communication between relevant departments involved

Benefits of Social Dining

Loneliness and isolation can lead to lower interest in food. Therefore, encouraging patients to use the ward dining room may have a positive impact on appetite and could reduce plate waste.



In conclusion...

- We need to identify differences between sites and look at good and bad practices
 - Formulate a plan based on findings to reduce food waste which will then have a financial impact
- Reduction in food waste not only has financial benefits. Food waste also contributes to Greenhouse Gas and Global Warming.