Stop working for the rubbish bin.

Nobody should afford that.

There are other ways.

Sustainable
Cost-conscious
Smart

Find out more:
catering2019.com

FAO: Food and Agriculture Organization of the United Nations

25 - 55%
Overproduction in company restaurants

1.3 Billion tonnes
1,3 Billion tonnes of edible food is thrown away according to FAO

That's about 45 million truckloads

1 litre of food waste costs an average of 2€

50% of employees would take less food at a buffet

Strategy
Reduce the number of employees of company employees who visit their staff restaurant

50%
Increase the number of employees of company employees who visit their staff restaurant

30%
30% of employees would prefer smaller portions and second helpings

26%
Kitchen environment

5 Tips how food waste can be avoided.

Nobody should afford that.