

Reducing Food Waste at PDX

DID YOU KNOW?

PDX restaurant concessions divert more than **60 percent** of their waste, topping airlines and administrative offices for the best diversion rate in the entire airport. PDX is a sustainability leader because of your practices.

Most of that recycled material is food that is either composted or donated. Wasted food cuts into your bottom line. Every month, PDX restaurants dispose of 25 tons of food, which is equal to nearly **\$80,000** in wholesale food costs.

In 2016, PDX restaurants participated in a Food Optimization Study to identify causes of food waste at PDX restaurants. Based on your input, below are top tips for cutting food waste and saving money:

Use Port of Portland Data to Optimize Your Business

Every month, the Port Concessions Team provides very detailed sales and enplanement information to managers. Use it to set different ordering, prep and stocking standards based on sales history, season, and enplanement projections. Not sure how to take advantage of this data to cut costs? Ask the Concessions or Waste Minimization Teams for advice on how to apply it to increase your profit.

Monitor Grab & Go Foods

Take monthly note of changes in what passengers are buying. Adjust your grab & go display to stock the right product at the right time, so you always have what people want. Reducing product that expires and goes to waste will save money, time and resources.

Get Staff Involved

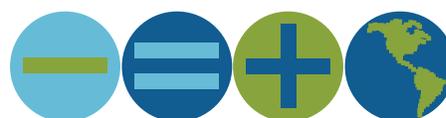
Restaurant staff knows your kitchen. Ask them what they notice on a daily basis, and invite their ideas for cutting food waste. Consider the following strategies:

- Create an employee mentorship program to pair food waste experts with new hires.
- Offer “Two-minute trainings” on topics such as storage best practices and portion size.
- Implement an employee reward system for a job well done and remind employees about the opportunity to win gift cards from the Waste Minimization Team.
- Use the PDX Food Waste Tracking Tool to look for opportunities to reduce waste, and set goals for the next month. Discuss the results with your team.

Share your ideas!

Does your restaurant have a food waste reduction effort that works well? Or an employee who is an exceptional food optimizer? Share your stories with us.

The Port’s **Waste Minimization Team** is always available to help create a food waste reduction plan. They offer staff trainings, free educational materials, consulting services and waste sorts to help generate ideas to cut waste and save money. Contact them at LessWaste@PortofPortland.com or (503) 415-6245.



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