

Action to Reduce Food Waste in China 2019-2020 Annual Report - An Exploration of Food Loss and Waste in China's Chain Restaurant Industry.

Summary

In March 2019, China Chain Store & Franchise Association (CCFA) and IVL Swedish Environmental Research Institute (hereafter IVL) co-initiated the "CCFA Chain Restaurant Initiative to Reduce Food Waste " and conduct research on the catering industry. While in May 2019, supported by the CCFA China Sustainable Consumption Roundtable, the first SAVE12.3 Food Waste Reduction Creative Workshop. Through thematic seminars, classroom training and store visits to discuss the main challenges faced by the current catering industry to reduce food waste, combined with domestic and foreign advanced enterprise cases and application tools and methods to propose targeted solutions. **In May 2020, SAVE 12.3 released the "Action to Reduce Food Waste in China 2019-2020 Annual Report - An Exploration of Food Loss and Waste in China's Chain Restaurant Industry."**(The Report)



The main findings of the Report include: on the consumer side, through the analysis of 6,639 consumers, more than 60% of respondents believe that catering enterprises can play a greater role in reducing food waste in the future; on the enterprise side, nearly 90% of surveyed enterprises expressed active willingness and concern to learn more about relevant technical means and methods to reduce food waste, and were willing to take actions according to " CCFA Chain Restaurant Initiative to Reduce Food Waste ". As for the main initiatives to promote food waste reduction, more than 50% of the surveyed enterprises believe that they can effectively reduce food waste by developing appropriate management tools, such as setting up assessment indicators and management systems, strengthening in-store reminders and publicity, developing new products to digest excess food ingredients, and recording food loss measurements. Other measures include enhancing publicity, displaying reminder signs in the kitchen and on the dining table, using excess ingredients by developing new products, recording food losses on a daily basis, and asking waiters to remind consumers to order a moderate amount of food.

Meanwhile, the Report found that there are four main challenges facing food waste reduction initiatives in catering industry, including: increased awareness among practitioners; lack of attention to food waste measurement; further research to identify key aspects of food loss and waste; and balancing restaurant performance with appropriate consumption.

In response to the issues and challenges identified in the study, this report proposes a roadmap and solutions for "unlocking the skills" of F&B enterprises to reduce food waste, including:

Unlock 1: Integrating corporate strategic development objectives

Unlock 2: Using numbers - conducting measurement and assessment

Unlock 3: Effective control of operational processes

Unlock 4: Systematic management of the supply chain

Unlock 5: Practice with consumers

In addition, the report also draws on the advanced experience and practical tools of international counterparts, as well as best practices of domestic food service retailers, to propose a practical guide to food waste measurement in catering kitchens, in order to provide more effective support to Chinese restaurant chains.