

# Better business through Love Food Hate Waste industry training

### **COUNCIL NAME**

**Hunter Councils** 

#### **WEB ADDRESS**

www.hccrems.com.au

#### SI7F

The Hunter Waste Region comprises 9 councils working together on a variety of waste programs.

# **Overview**

The primary objective of this Project was to ensure that food waste avoidance principles were embedded in professional industry training programs across the region. Hunter Councils partnered with Hunter Region TAFE to develop a training module that would form a core subject for all hospitality or cooking apprenticeship students.

The module developed provides an understanding of the social, economic and environmental impacts of kitchen practices and provides the skills to reduce both food waste and improve the business performance of professional kitchens. The project attracted substantial industry buy-in from the region's leading chefs, restaurateurs, TAFE staff, students and council staff.

# **Background**

The region is one of the two most prominent food and wine destinations in Australia with a thriving hospitality industry. It is estimated that around a third of all commercial and industrial waste in the Hunter is food. This project was born due to the potential opportunity to influence the Hunter hospitality sector, as well as the potential environmental benefits of doing so.

Through a detailed consultation and planning process with TAFE teaching staff, industry leaders and employers the following core objectives were arrived at:

- 1. To raise awareness with hospitality students.
- To provide information on food waste avoidance including the economic and environmental cost of food wastage.
- 3. To provide practical skills to reduce food waste.
- 4. To engage a range of stakeholders.
- 5. To demonstrate leadership and provide the basis for a sound business case targeted at small business owners, hospitality managers and staff.

FOOD hate waste

This project was developed as a priority activity within the Hunter Waste Avoidance and Resource Recovery (WARR) strategy. Hunter Region TAFE enthusiastically agreed to partner in the program and Hunter Councils secured a \$50,595 grant through the NSW EPA and Environmental Trust's Love Food Hate Waste program. The project was delivered between June 2014 and June 2015.

# **Implementation**

Hunter Councils engaged the support of internationally renowned and award winning chefs Troy Rhoades-Brown and Neil Slater. Troy is an innovative high profile chef who practises food waste avoidance within his own businesses. Neil has built a reputation as being a local champion for Oz Harvest Food Rescue Operations. Both Neil and Troy developed the content





for an industry professional's workshop where local chefs, employers and business owners were invited to brainstorm food waste avoidance initiatives within the hospitality sector.

This workshop was the basis for developing the content that would eventually form the module for all cookery students within the region. The ideas, strategies and practices discussed during the workshop were then ground truthed with students, teachers and hospitality staff to ensure the relevance and practicalities to a range of commercial kitchens environments. Once the content for the module was developed other supporting material including a series of instructional training videos featuring Troy and Neil were developed to maximise mentoring and capacity building opportunities.

#### **Outcomes**

Key achievements of this project included:

- 1. Establishment of a local industry network.
- 2. The successful redevelopment of the TAFE core module for all hospitality students (BSBSUS201A) to be delivered to approximately 500 students across the region annually.
- 3. Formulation of TAFE teacher training session and course assessment criteria.
- 4. Development of instructional video case studies featuring iconic industry leaders.
- 5. Creation of lesson notes and presentations about food waste avoidance.
- 6. Production and dissemination of a series of 5 fact sheets.

Further, Hunter Councils successfully engaged with MidWaste, Mid North Coast and Ultimo TAFE campuses who will be using the project within their own TAFE curriculum. Effectively the project reached a total of 18 local government areas and 12 TAFE campuses.

# **Key Learnings**

Key learnings arrived at through this project inloude:

- Partnerships and networks greatly benefit projects of this kind; input from the project partners greatly enhanced the project.
- Developed resources can be used for multiple purposes and audiences. e.g factsheets and videos are now being utilised by councils in the Environmental Health Network, for food safety inspections and environmental education purposes.
- Fostering a process of reverse mentoring whereby students demonstrate their ideas to senior peers, employers and teachers works well.
- One successful project can be used to springboard into another. Hunter Councils are now considering a similar project working with small businesses.

## **Contact**

Name: Juliana Cain

**Position:** Regional Waste Education Coordinator

Phone: 02 4878 4028

Email: julianac@huntercouncils.com.au

This project was the 2015 winner of the Waste Avoidance and Reuse Award at the LGNSW Excellence in the Environment Awards.