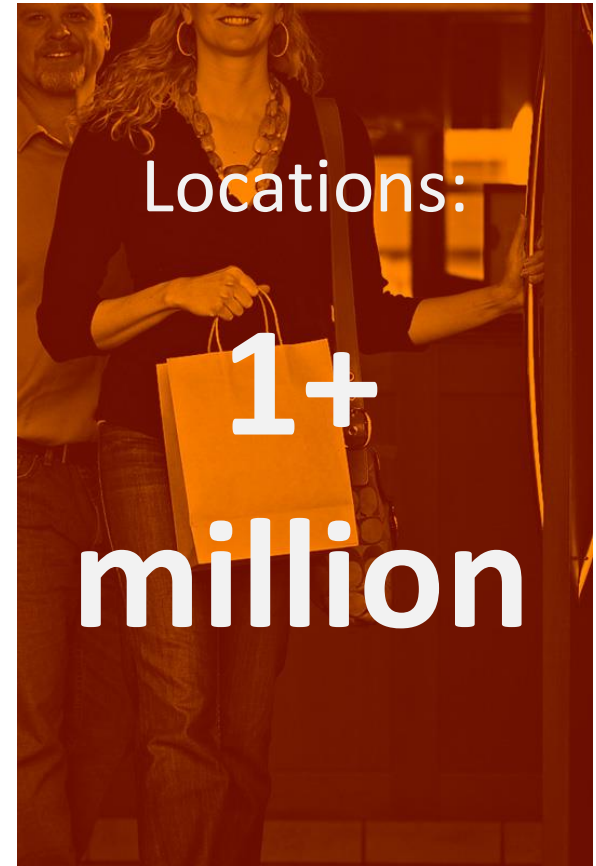


NATIONAL
RESTAURANT
ASSOCIATION



Restaurant Industry 2016



What's HOT

2015 CULINARY FORECAST

TOP 10 FOOD TRENDS

1. Locally sourced meat and seafood
2. Locally grown produce
3. Environmental sustainability
4. Healthful kids' meals
5. Natural ingredients/minimally processed food
6. New cuts of meat
7. Hyper-local sourcing
8. Sustainable seafood
9. Food waste reduction/management
10. Farm/estate branded items





WHAT'S HOT



2016 CULINARY FORECAST

TOP 20 FOOD TRENDS

- | | |
|--|--|
| 1 Locally sourced meats and seafood | 11 Ethnic condiments/spices |
| 2 Chef-driven fast-casual concepts | 12 Authentic ethnic cuisine |
| 3 Locally grown produce | 13 Farm/estate branded items |
| 4 Hyper-local sourcing | 14 Artisan butchery |
| 5 Natural ingredients/minimally processed food | 15 Ancient grains |
| 6 Environmental sustainability | 16 Ethnic-inspired breakfast items |
| 7 Healthful kids' meals | 17 Fresh/house-made sausage |
| 8 New cuts of meat | 18 House-made/artisan pickles |
| 9 Sustainable seafood | 19 Food waste reduction/
management |
| 10 House-made/artisan ice cream | 20 Street food/food trucks |

Food Waste: What's the big deal?

FOOD WASTED BY WEIGHT - 63 MILLION TONS

Waste occurs throughout the supply chain, with nearly 85% occurring downstream at consumer-facing businesses and homes.



Food Waste: What's the big deal? (cont.)

50%

US Land Use
For Agriculture

80%

Fresh Water
For Agriculture

40%

Of All Food
Wasted

16%

Methane Emissions
In Landfills

\$165

Billion \$
Wasted



Food Waste: What's the big deal? (cont.)

If all of our country's wasted food was grown in one place, this **mega-farm** would cover roughly **80 million acres**, more than $\frac{3}{4}$ of the state of California



Did you know



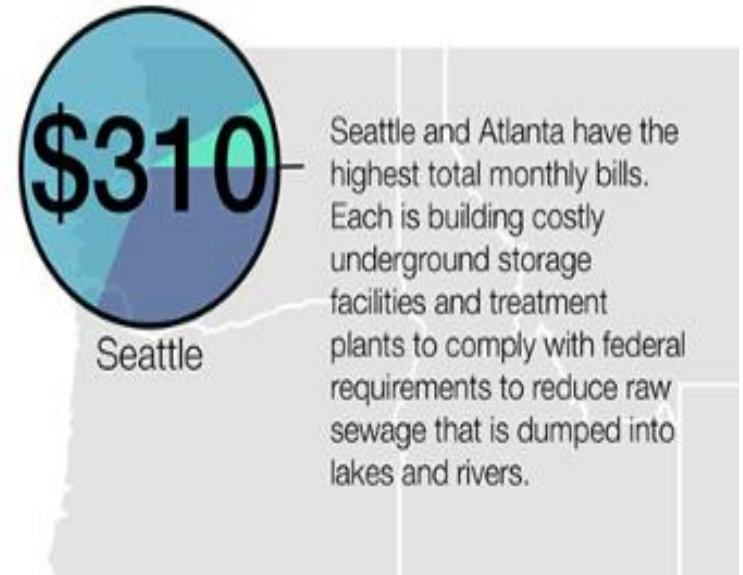
870+ gallons of water is required to produce one gallon of wine!

- In standard pour terms...**34 gallons** of water needed for **5 fluid ounces of wine**
- **28 gallons** of water is needed for **12 fluid ounces of beer**



Water Scarcity Means Higher Costs

- As of 2015, the price of water was up 6% in 30 major U.S. cities
- A **41% rise** since 2010
- Severe drought in western states



 circle of blue

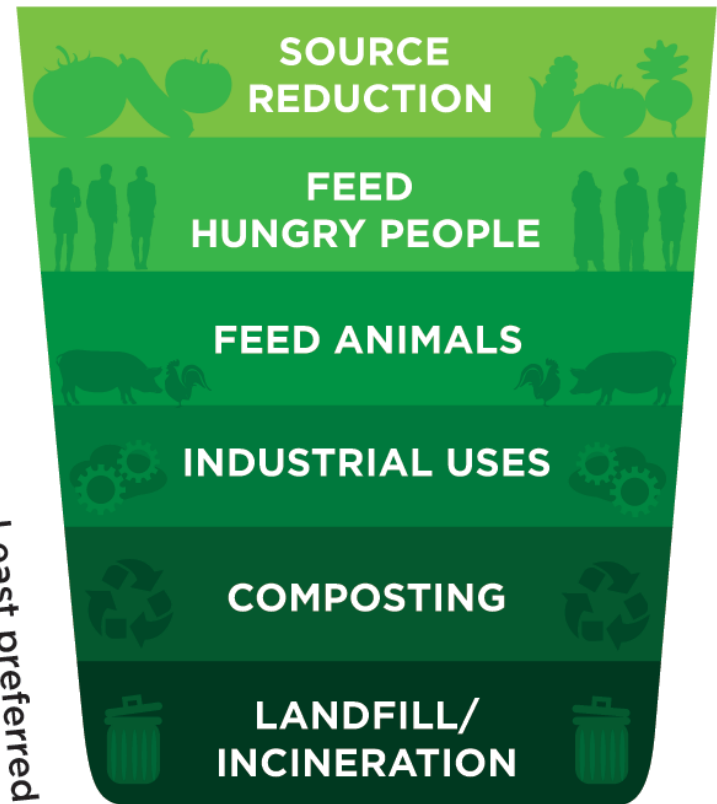
Industries that typically create food waste

- Restaurants
- Coffee shops
- Grocery stores
- Hotels/hospitality
- Hospitals
- Senior living
- Food manufacturers
- Entertainment venues
- Theme parks
- Large office campuses
- Sports venues
- Cruise ships
- Universities and schools



Most preferred
↓
Least preferred

Food Recovery Hierarchy



Food Waste Reduction Alliance

BEST PRACTICES &
EMERGING SOLUTIONS

TOOLKIT

FALL 2015 | Volume 2



GOAL #1:

Reduce the
amount of food
waste generated

GOAL #2:

Increase the amount
of safe, nutritious
food donated to
those in need

GOAL #3:

Recycle unavoidable
food waste, diverting
it from landfills

Restaurants & Food Waste



FWRA Research & Restaurant Barriers

The 2014 survey analyzed data on food waste donation, reuse, recycling, and disposal.

Top Barriers to Donation

- Transportation constraints
- Insufficient onsite storage
- Liability concerns
- Regulatory constraints

Top Barriers to Recycling

- Insufficient recycling options
- Transportation constraints
- Management/building constraints

www.foodwastealliance.org

Solutions

- Tracking
- Cooking like your grandmother
- Donation
- Animal feed (hog farmers)
- Anaerobic digestion
- Onsite de-watering/composting
- Offsite composting

Slashing food waste can save...

**Tracking food
waste can cut
food costs 2 - 6%**



Recycling & Food Waste Regulations



Go Social

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