

# Growing a Greener Mindset

How to sow **more sustainable practices** in your restaurant (and reap the rewards).



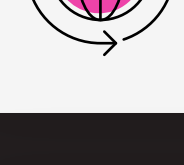
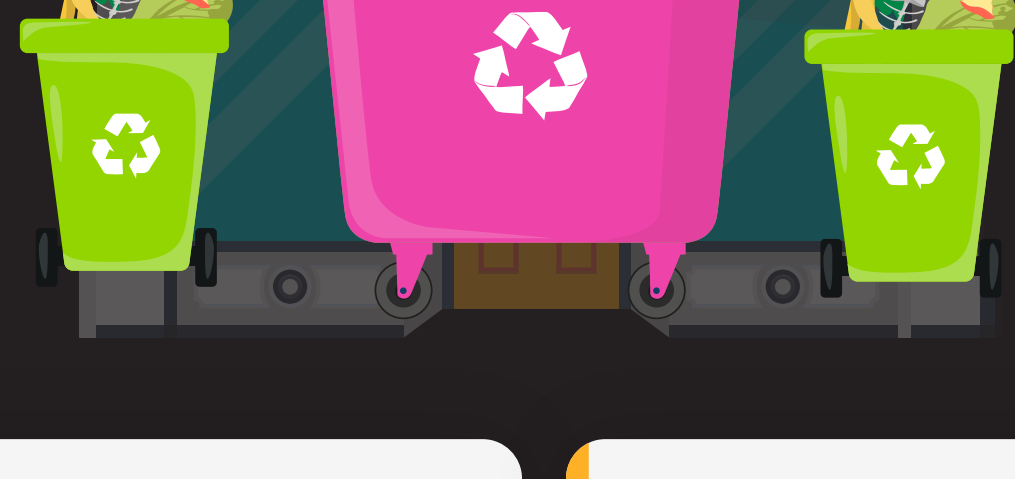
**Food waste is a widespread problem in the restaurant space**, with negative impacts that are both financial and environmental. Outsized food costs and environmentally conscious customers make the reduction of food waste even more critical. The good news? The vast majority of food waste stems from one addressable problem—a misalignment between preparation and demand.

In this infographic, we'll break down the food waste problem in food service, explore potential solutions, and discuss the integral role technology plays in bringing these solutions to fruition.

## THE PROBLEM OF FOOD WASTE

### Getting the Big Picture

In the U.S., restaurants contribute to an alarming 11.4 million tons of food waste annually.<sup>1</sup> That's equivalent to nearly 80 billion pounds, amounting to a staggering \$1 trillion in global food waste each year.<sup>2</sup>



Approximately **17% of total global food production** is wasted by households and the hospitality industry.<sup>3</sup>



An estimated **2.5 billion tons of food** goes uneaten around the world each year.<sup>4</sup>



About 40% of the entire U.S. food supply is wasted, **totaling 325 pounds per person**.<sup>5</sup>



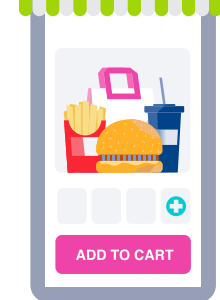
If we could **recover just 50% of the wasted food**, we could end world hunger.<sup>6</sup>

## THE CAUSES OF FOOD WASTE

### Understanding the Root Causes of Food Waste

Food waste in restaurants stems from various factors, including over-ordering ingredients, errors in food preparation, improper storage, and uneaten meals. Identifying these issues is the first step to a more sustainable future for food service.

**Restaurants in the U.S. generate 11.4 million tons of food waste annually.<sup>7</sup> Its causes include:**



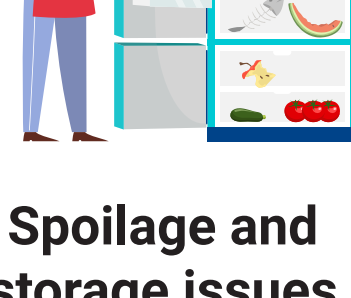
**Over-ordering**



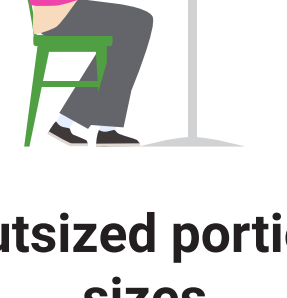
**Inaccurate orders**



**Over-production**



**Spoilage and storage issues**



**Outsized portion sizes**

## THE IMPACTS OF FOOD WASTE

### Quantifying the Environmental and Financial Costs

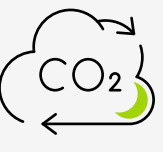
The environmental impact of food waste is significant, contributing to outsized greenhouse gas emissions. Financially, the restaurant industry alone faces a loss of \$162 billion annually due to food waste.<sup>7</sup> Addressing this issue is critical for sustainability and profitability.



#### The Environmental Costs:



Food waste accounts for **24% of landfill waste** and **22% of combusted solid waste** in the U.S.<sup>8</sup>



Food waste contributes to **3 billion tons, or 8%, of global greenhouse gas emissions**.<sup>9</sup>

#### The Financial Costs:



The economic cost of global food waste is approximately **\$1 trillion per year**.<sup>10</sup>



U.S. restaurants **lose \$162 billion annually** due to food waste.<sup>11</sup>

## THE SOLUTIONS TO FOOD WASTE

### Sowing Effective Solutions for Waste Reduction

To address food waste, restaurants can adopt various strategies that not only reduce waste but also improve operational efficiency.

- Regular Food Waste Audits:** Conducting frequent audits to identify waste sources and quantities.
- Clear Labeling & Kitchen Processes:** Embracing tools and techniques like labeling and kitchen management screens to increase the accuracy of order fulfillment and pick up.
- Advanced Predictive Ordering:** Utilizing technology for accurate food order predictions, reducing over-ordering and over-production.
- Efficient Inventory Management:** Implementing smart inventory systems to align purchases with actual demand.
- Portion Control:** Adjusting portion sizes to customer needs to minimize leftovers.
- Leveraging Inventory-tied LTOs:** Creating limited-time offers based on inventory levels to reduce excess stock.

## THE BENEFITS OF WASTE REDUCTION

### Reaping the Fruits of More Sustainable Practices

Reducing waste is green in more ways than one. For every dollar invested in waste reduction, restaurants can see a return of up to \$8.<sup>12</sup> Embracing these practices can lead to significant increases in customer loyalty, cost reduction, and profitability.



**72% of consumers are more conscious about their level of food waste** than they were three years ago.<sup>13</sup>



**47% are willing to spend more at restaurants** with an active food recovery program.<sup>14</sup>



For every dollar invested in food waste reduction, **restaurants can gain approximately \$8 of cost savings**.<sup>15</sup>

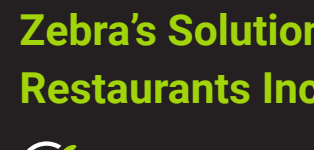


By adopting waste prevention solutions, restaurants have the potential to increase their profits by **\$20 million annually**.<sup>16</sup>

## THE TECHNOLOGIES FOR SUSTAINABLE RESTAURANTS

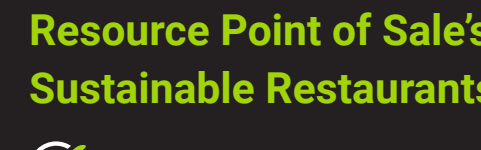
### Leading the Way with the Right Solutions and Partnership

ReSource Point of Sale and Zebra Technologies join strengths to help restaurants shape and power more sustainable practices.



#### Zebra's Solutions for Sustainable Restaurants Include:

- Handle Food Properly:** Zebra's technologies ensure optimal food safety and freshness through advanced food labeling, rigorous safety protocols, and precise temperature monitoring.
- Manage Food Efficiently:** By integrating robust record-keeping and inventory management systems, Zebra enables precise tracking of food orders, demand-enabled procurement, and minimization of waste.
- Use Material Sustainably:** Zebra advocates for sustainability in material usage, offering eco-friendly printing options and reusable plastic systems to reduce waste and optimize resource utilization.



#### Resource Point of Sale's Partnership for Sustainable Restaurants Delivers:

- Customized Solutions:** ReSource Point of Sale provides expert consultation and solution design to meet each restaurant's environmental and financial objectives.
- Seamless Integration:** Through expert integration services, ReSource Point of Sale ensures your entire solution landscape is working together to advance your goals.
- Ongoing Support:** ReSource Point of Sale is more than a solution provider; we deliver collaborative training and support to maximize crew and restaurant success.

**Is your restaurant ready to move forward into a more sustainable future?**

Take the first step with ReSource Point of Sale and Zebra Technologies.

[Learn More](#)



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