

Managing Food Waste in your venue.

Contact:
Info@gocircular.org.au

Why should we manage food waste?

- Food waste rotting in landfill produces methane, one of the most destructive greenhouse gases.
- The largest contributor to landfill is food waste and we're running out of suitable landfill sites.
- Food scraps can be a valuable input, as compost to improve soil biology and as animal feed.

**.... and it's
the law.**

EPA Food Waste Mandate

**From July 2026,
all businesses
must separate
food waste.**

Go Circular and the EPA have prepared resources to help your venue reduce and recycle food waste.

The EPA Bin Trim Rebate can support your business to purchase food waste related infrastructure.

To start, consider your venues Upstream and Downstream options.

Up and Downstream Solutions

1. Workshop ways your venue can reduce food waste 'upstream' - which is before it goes in a bin.
2. Choose a single, or range of 'downstream' alternatives to landfill that suit your venue.
3. Separate your food waste, keeping contaminants like plastic bags, gloves, milk bottle lids and packaging out.



Hunter Valley examples

- EXP

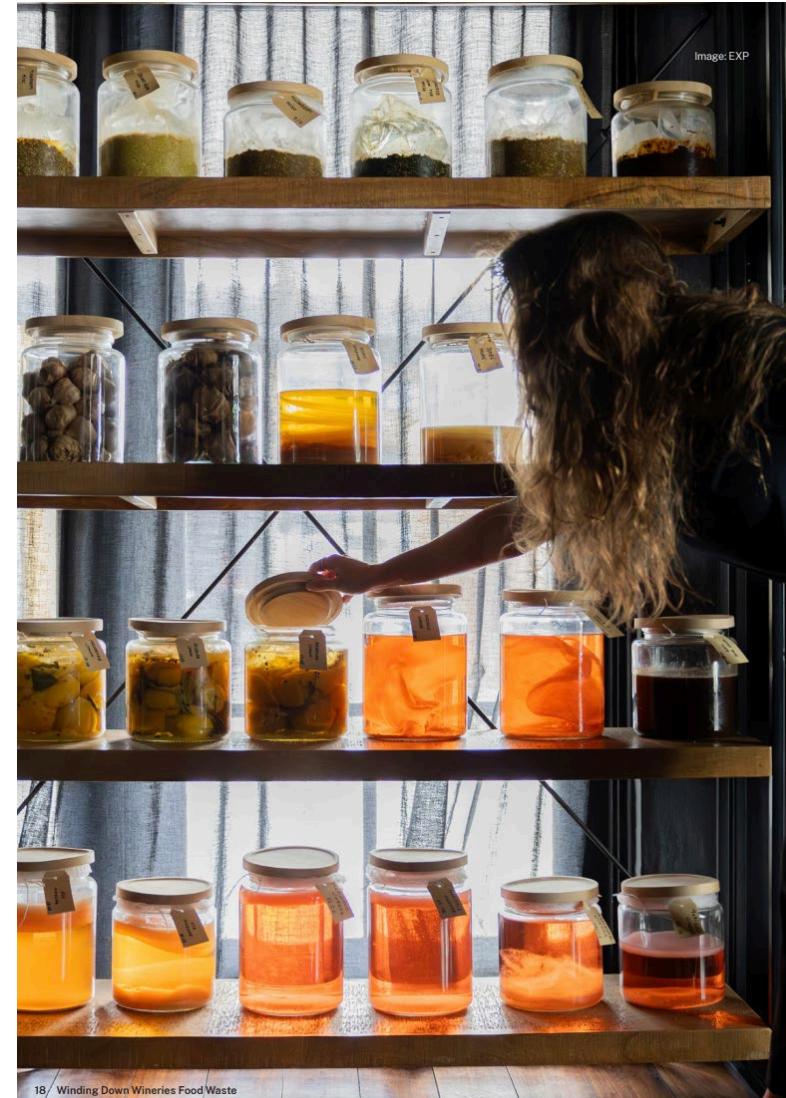
Upstream

- Everything is cooked from scratch and all parts of an ingredient are utilised.
- Trimmings and seasonal excesses are preserved using slow fermentation.

Downstream

- Food waste is composted on site in a mechanical composter.*

** Part financed by Bin Trim Rebate.*



Estancia Adina

Upstream

- Fat is rendered to replace cooking oils.
- Suppliers are asked to trim cuts of meat specifically to reduce waste.
- Waste is reviewed weekly to inform menu design and drive profitability.

Downstream

- Food scraps are sent home with a team member to feed chooks!



Muse

Upstream

- Every part of an ingredient is used.
- Ingredients are sourced from the Muse kitchen garden or local supplier ensuring freshness and longevity.

Downstream

- Food scraps and paper waste are returned to the kitchen garden via compost and worm farm systems.



Single use containers are out at Muse and packaging is returned with suppliers.

Brokenwood

Upstream

- Set menus for functions minimise plate waste.
- Portion sizes are carefully considered and reviewed.

Downstream

- Prep waste is fed to their on-site worm farm.*
- Remaining food waste is separated for commercial pick up.

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Benefits for your venue

- **Innovation:** Creating ways to incorporate trimmings and off cuts back into your menu can introduce innovative new dishes to your menu.
- **Culture:** Kitchen teams can enjoy being extra creative, developing new skills and doing something great for the planet.
- **Brand:** Customers are increasingly interested to shop with businesses that demonstrate sustainability initiatives.
- **Profitability:** Reducing food waste 'upstream' can save you 2-3% on your cost of goods and 'downstream' – reduce your waste removal fees.

Food waste Collection

- EPA Food Waste Training Video (for Shopping Centre Project): [Food Waste Collection Training Video](#)



Note:

Plastic liners are not acceptable for animal feed, worm farms and compost systems.

Lets get started!

Start separating your food waste
and discussing ideas as a team.

Review resources available on the
next slide and start trialing solutions in your venue.

Resources

Visit www.gocircular.com.au for:

- Food Waste Management Solutions Tool Kit
- Food Waste Data Collection Sheets
- Food Waste Poster Template

Visit www.epa.nsw.gov.au for:

- [FOGO mandates and rollout | EPA](#)
- [Bin Trim Equipment Rebates Program | EPA](#)
- Equipment List

Winding Down Winery Food Waste Project

GO Circular worked with Hunter Valley hospitality venues to co-design solutions for food waste in order to:

- Increase awareness and skills across the local hospitality industry;
- Develop resources and document case studies to enable other venues and wine regions to implement best practice to reduce food waste.



Learn more about this project:
<https://www.gocircular.org.au/winding-down-wineries-waste/>

Acknowledgement

The Winding Down Winery Waste Food Project

brought to you by the
NSW Government through the NSW Environment Protection Authority.