

No waste catering

During the REFRESH GCM we use (and further develop) the methodology being used in our WP2 pilot “Just like at home” (reducing food waste in event catering)

Some points we were/are focusing on:

- We are offering a menu not too divers in order to reduce overall surplus
- At the preparation where possible, we used every part of the ingredients (e.g. peel of mushroom, leg of broccolis, green of leeks, etc.)
- We use cook&chill technology in order to keep surplus food more reuseable and/or easy to donate (you will recognize items during Friday lunch from Thursday 😊)
- Where possible we prepare foon on-site and “on the fly” in order to keep more raw materials (longer re-useable) instead of ready made food
- We are serving from a counter instead of offering a buffet – thereby possible surplus can be still donated (food left on buffet tables cannot be donated)
- In order to minimize plate waste, we use smaller plates (you are of course welcome to be served several times 😊) Please also help our goals by taking on your plate only as much food as you can surely consume.
- We tried not to overplan amounts but also have some “buffer” of packaged food in case we have very hungry people 😊
- We offer a menu not containing particularly sensitive food items, this also ensures the remaining surplus can safely be donated
 - All edible surplus will be reused or donated after the event
- We measure and record waste at every stage of the process and will compare it to benchmarks – we will let you know the result after the GCM

We hope we could combine the Hungarian hospitality and our goal of reducing food waste.

Enjoy your meal!



Hungarian
Food Bank
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