

Wild Shropshire Restaurant: Comprehensive Food Waste Reduction, Reuse, Redistribution, and Recycling Strategy

Introduction

At Wild Shropshire Restaurant, sustainability is a core philosophy, guided by the use of local, foraged, and farm-grown ingredients to minimise our environmental impact. We are committed to a holistic, circular approach in managing food waste, aligned with our zero-waste goals. This strategy merges our existing sustainable practices with new initiatives to ensure the reduction, reuse, redistribution, and recycling of food and materials, both in the kitchen and across our operations.

1. Reduction of Food Waste

1.1 Micro Seasonal Menus

- **Dynamic Menus:** Our terroir-led menus are based on what is available daily from Wild Shropshire's farm, local producers, and seasonal foraging. This allows us to align ingredient availability with menu offerings, minimising food waste through careful planning and portion control.
- **Portion Management:** We utilise portion control techniques to ensure that the food prepared is in line with customer demand, reducing the risk of leftover waste.

1.2 Whole Ingredient Usage

- **Nose-to-Tail & Root-to-Stem Cooking:** We aim to use every part of an ingredient, incorporating stalks, leaves, roots, and bones into dishes, broths, and sauces to reduce waste. For instance, bones are treated and used as fertiliser, while vegetable scraps are composted.
- **Fermentation Lab:** Our on-site fermentation lab is a crucial part of reducing waste, allowing us to preserve surplus produce. Fermented items are then featured in multiple dishes, beverages, and even cocktails.

1.3 Stock Management

- **Ingredient Forecasting:** We carefully track customer trends and historical data to forecast demand, ensuring we order and prepare ingredients in the right quantities. This minimises overstocking and spoilage.
 - **First In, First Out (FIFO):** Adopting strict FIFO procedures helps reduce spoilage by ensuring older stock is used first.
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2. Reuse of Ingredients and Materials

2.1 Creative Reuse in the Kitchen

- **Preserving Techniques:** Beyond fermentation, we employ pickling, curing, and drying methods to extend the shelf life of ingredients and make them available for use across multiple seasons.
- **Specials Based on Surplus:** Daily or weekly dishes are created using leftover ingredients, providing a delicious and sustainable way to ensure that no excess food goes to waste.

2.2 Reusing Non-Food Materials

- **Recycling Candles:** When our table candles reach the end of their lifecycle, they are melted down and reformed into new candles, eliminating unnecessary waste.
 - **Composting & Fertilisation:** All compostable food waste is sent to our farm, where it is processed, even for meat and dairy products. Animal bones are treated and ground into bone fertiliser to nourish the farm's soil.
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3. Redistribution of Surplus Food

3.1 Charitable Partnerships

- **Food Donations:** Any unserved, excess food suitable for consumption is donated to local food banks and charities. We are striving to work with local community groups to ensure that surplus food reaches those who need it, rather than being discarded.

3.2 Employee Engagement

- **Staff Meals:** Leftover ingredients are creatively turned into staff meals, minimising waste while offering a practical benefit to the team.
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4. Recycling Food and Other Waste

4.1 Organic Waste Recycling

- **On-Site Composting:** Food scraps that cannot be used are composted at Wild Shropshire Farm. This nutrient-rich compost is used to regenerate the soil, enhancing biodiversity and reducing waste disposal costs.
- **Farm-to-Table Cycle:** The compost created is used in our no-dig vegetable beds, creating a closed-loop system where food waste directly benefits future crop growth.

4.2 Recycling Non-Food Waste

- **Waste Segregation:** We have clearly labelled bins for sorting recyclables like glass, cans, cardboard, and biodegradable packaging, ensuring they are properly disposed of through local recycling services.
 - **Eliminating Plastic Waste:** We actively seek alternatives to plastic by working with suppliers to reduce plastic packaging and replacing single-use plastics with compostable or reusable materials wherever possible.
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5. Monitoring and Continuous Improvement

5.1 Waste Audits

- **Monthly Waste Reviews:** We conduct monthly audits to track food waste levels and recycling effectiveness. This data helps inform continuous improvement strategies to meet our zero-waste targets.
- **Waste Manager Role:** A designated staff member oversees waste management efforts, ensuring proper sorting and adherence to the zero-waste policy.

5.2 Feedback and Adjustments

- **Staff and Customer Feedback:** Regular feedback from staff and customers helps refine our approach, making adjustments to portions, ingredients, and processes to further reduce waste and enhance sustainability.
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6. Conclusion

Wild Shropshire Restaurant is committed to leading the way in sustainable dining through a robust food waste reduction, reuse, redistribution, and recycling strategy. By integrating local sourcing, innovative culinary techniques, and responsible waste management, we aim to eliminate waste from landfill, promote biodiversity, and ensure that our environmental impact is minimal. This policy is integral to maintaining our ethos of sustainability while offering a top-quality dining experience.

Wild Shropshire Restaurant: Strategy for Reducing, Reusing, and Recycling Non-Organic Waste

Introduction

Wild Shropshire Restaurant is committed to reducing its environmental impact not only through responsible food sourcing and waste management but also by addressing non-organic waste. Our goal is to implement a sustainable operational policy that reduces, reuses, and recycles non-organic materials such as packaging, glass, metal, and plastics. This strategy aligns with our overarching philosophy of sustainability and supports the local environment in Shropshire.

1. Reduction of Non-Organic Waste

1.1 Supplier Engagement

- **Eco-Friendly Packaging:** We actively collaborate with suppliers to minimise packaging waste by requesting eco-friendly materials such as biodegradable or reusable containers instead of plastic. Where possible, suppliers are encouraged to adopt practices that avoid single-use plastic and excessive packaging.
- **Bulk Purchasing:** By buying certain ingredients or materials in bulk, we can reduce the amount of packaging waste generated per unit of product. We prioritise suppliers who offer bulk, low-packaging options.

1.2 Plastic-Free Initiatives

- **Elimination of Single-Use Plastics:** Wild Shropshire has taken steps to phase out single-use plastics in daily operations. Use of cling-film or non-biodegradable sous vide bags are no longer used. Plastic straws, bags, and cutlery have been replaced with sustainable alternatives.
- **Water Stations:** To minimise the use of bottled water, we provide filtered water stations for both staff and customers, reducing the need for single-use plastic or purchasing glass bottled water.

1.3 Digital Alternatives to Printed Materials

- **Paperless Operations:** Wherever possible, Wild Shropshire uses digital solutions to reduce paper waste. Menus, booking confirmations, and receipts are provided electronically to customers unless specifically requested in print.
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2. Reuse of Non-Organic Materials

2.1 Reusable Packaging and Containers

- **Reusable Shipping Materials:** When receiving goods, Wild Shropshire encourages the return and reuse of containers, crates, and packaging materials from suppliers. We prioritise working with suppliers who offer reusable or returnable delivery options.
- **Glass Bottle Reuse:** Glass bottles from drinks and sauces are repurposed in-house where possible, either for storage or for decor purposes, ensuring that these items are not simply discarded, and furthermore, any glass that cannot be reused in-house is recycled with our waste provider, A.R. Richards.

2.2 Upcycling Non-Organic Waste

- **Creative Reuse of Materials:** The restaurant uses non-organic materials such as glass jars, tins, and packaging creatively in kitchen operations or as part of the decor. For example, old glass jars are used for storing dry goods, and metal tins are repurposed for plant pots on the farm.
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3. Recycling Non-Organic Waste

3.1 Recycling Programs

- **Segregated Recycling Bins:** The restaurant has set up clearly marked bins for recycling glass, paper, cardboard, aluminium, and plastics, making it easy for staff to properly dispose of non-organic waste. Regular staff training ensures that everyone is aware of proper recycling practices.
- **Local Recycling Partnerships:** We work closely with local waste management services in Whitchurch to ensure that all recyclable materials are collected and processed efficiently.

3.2 Closed-Loop Initiatives

- **Circular Economy Support:** Through partnerships with local businesses, we aim to close the loop on non-organic waste by returning packaging materials, such as crates and pallets, back to suppliers for reuse.
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4. Monitoring and Continuous Improvement

4.1 Waste Audits

- **Monthly Audits:** Regular audits of non-organic waste streams are conducted to track the amounts of materials recycled, reused, and disposed of. This helps identify areas where further reductions can be made.

4.2 Continuous Training and Awareness

- **Staff Engagement:** Staff training programs include detailed instructions on how to properly sort and recycle non-organic waste. We regularly update the team on new initiatives and industry best practices.
 - **Customer Awareness:** We inform customers of our recycling and waste reduction efforts via menus, social media, and the website, encouraging them to engage in sustainability efforts when dining with us.
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Conclusion

At Wild Shropshire Restaurant, reducing, reusing, and recycling non-organic waste is an essential component of our sustainability strategy. By working closely with suppliers, staff, and the local community, we are committed to minimising our environmental footprint while maintaining exceptional standards in our restaurant. This policy will be reviewed regularly to ensure it remains aligned with emerging trends and improvements in waste management technology.