

BIN TRIM IS FOCUSING ON FOOD



Case Study



A fresh focus on waste has helped this restaurant reduce food costs without compromising quality or customer experience.

Avoiding & recycling food waste

“The Bin Trim waste assessment process was simple – it was just a matter of weighing the different wastes that came in and out of the restaurant. At the end of a week we knew what kind of waste we had and how we could reduce it.”

Wim Van Thielen
Head Chef and Owner, Flemish Flavours

Flemish Flavours

Flemish Flavours is a Belgian restaurant located in the picturesque village of Leura, in the World Heritage-listed Blue Mountains. The restaurant is owned and managed by Wim and Claire Van Thielen. Together they serve a modern interpretation of traditional Belgian-European-French food. Head chef Wim, is trained in the French cooking tradition. Good home-style cooking, sharing food around a family table and respect for seasonal ingredients are at the heart of their enterprise.

In New South Wales, food waste is the second largest commercial and industry waste – amounting to over 300,000 tonnes in Sydney alone¹. Most of this food waste is generated before it gets to the consumer. As well as being an avoidable expense, food waste is a waste of all the resources (time, energy, soil, water, transport) that were used in its production. The food production, preparation and delivery system is the second largest emitter of greenhouse gases in Australia, because so much energy goes into making food². Reducing food waste is an easy and smart way to reduce business costs.



This project is a NSW Environment Protection Authority Waste Less, Recycle More initiative funded from the waste levy.
epa.nsw.gov.au/bintrim



“Bin Trim brought the issue of food waste to the fore. As restaurant owners we want to do all we can to reduce food waste. Bin Trim has opened our eyes and made us see how we can do better, moneywise and for the environment.”

Claire Van Thielen
Owner, Flemish Flavours

How Bin Trim helped

An assessor from the NSW Environment Protection Authority (EPA) Bin Trim Program paid a visit to Flemish Flavours, offering the business a free waste assessment. Wim and Claire were keen to take part in the Bin Trim program – it was a natural fit with their respect for the environment and philosophy of using fresh, seasonal ingredients.

Funded by the NSW Government, Bin Trim helps businesses identify simple actions to reduce their waste and boost profits. Through Bin Trim, eligible businesses receive a free waste assessment to clarify their waste collection, separation and management processes. The assessment identifies opportunities for savings and improvements and provides each business with site-specific advice, including achievable targets and an action plan.

The assessor reviewed the restaurant’s everyday activities and then prepared a Bin Trim action plan for the business, setting out some simple changes to avoid and reduce waste and cut food costs.

The numbers

- 35% reduction in food waste
- yearly savings on waste bills
- 13 tonnes of food waste diverted from landfill each year

The benefits

-  **Less waste going to landfill**
-  **Lower waste removal costs**
-  **More re-use and recycling**
-  **Increased achievement of sustainability goals**
-  **Improved staff training**
-  **Higher staff morale**
-  **Better service for customers**



Restaurant owner and head chef Wim, works with a Bin Trim assessor.



Restaurant staff sorting food waste.

The changes included:

- ordering some ingredients pre-cut, including meat and vegetables
- designing lunch specials to use excess ingredients
- adjusting portion sizes for the main and children’s menu
- training staff to prevent food waste and dispose of waste correctly
- working with suppliers to reduce food and packaging waste
- sending some organics back to a supplier who composts food scraps.

The assessor was impressed by Wim’s preference for ordering seasonal produce; this usually involves food being delivered with far less packaging too.

Results

Following their Bin Trim action plan has yielded some great results for Flemish Flavours:

- The business has reduced its food waste by an astounding 35% and is making significant savings on waste disposal costs.
- Around 13 tonnes of food waste are now diverted from landfill each year.
- Staff, suppliers and customers have responded positively to the changes.

Flemish Flavours proudly displays a Bin Trim sticker on the front door of the restaurant and its customers have noted and appreciate Wim and Claire’s efforts to reduce waste.

The restaurant has focused on other types of waste too, such as cardboard packaging, and has reduced waste across the business generally.

Take action

Could your business save on waste?

Register your interest to join 22,000 businesses recycling more through the Bin Trim program.

Visit

www.epa.nsw.gov.au/bintrim

Email

Bin.Trim@epa.nsw.gov.au

Call

131 555

(ask for the Business Recycling Unit)

NSW Environment Protection Authority

Email: info@epa.nsw.gov.au

Website: www.epa.nsw.gov.au

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