



INTERNATIONAL  
**FOOD  
WASTE**  
COALITION



# THE FOOD WASTE REDUCTION JOURNEY

FOOD SERVICE REPORT 2023



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# Foreword

Solving the world's food waste challenge is an environmental, ethical and economic imperative, and time is running out. We only have seven years left to achieve United Nations SDG 12.3 and halve global per capita food waste.

Europe is spearheading the challenge. Having established a baseline of 59 million tons<sup>1</sup>, EU member states are about to announce legally binding food waste reduction targets to be achieved by 2030. The targets will be tough, and the hospitality and food service sectors have a critical role to play.

At the International Food Waste Coalition (IFWC), we believe that collective action is the only way to effectively address the complex challenge of food waste. That's why Europe's largest food service companies<sup>2</sup>, along with their supply chains, have joined forces under the IFWC banner to share the knowledge, resources and effort needed to drive down waste and build a more sustainable food system.

In 2022, the IFWC food waste reduction indicator was at 23%, meaning those sites reporting reliable data are halfway to achieving our goal to cut food waste by 50% across Europe's hospitality and food service sectors by 2025. Over the course of the year IFWC members also updated our measurement and reporting methodology, enabling the capture and presentation of more accurate data in line with international standards<sup>3</sup>.

1. Eurostat | view report  
2. Sodexo, Elixor, Compass, MRS, Best Western, Accor, Veolia, Essity, Leanpath, Winnow & Orbisk  
3. UNEPP and European Commission

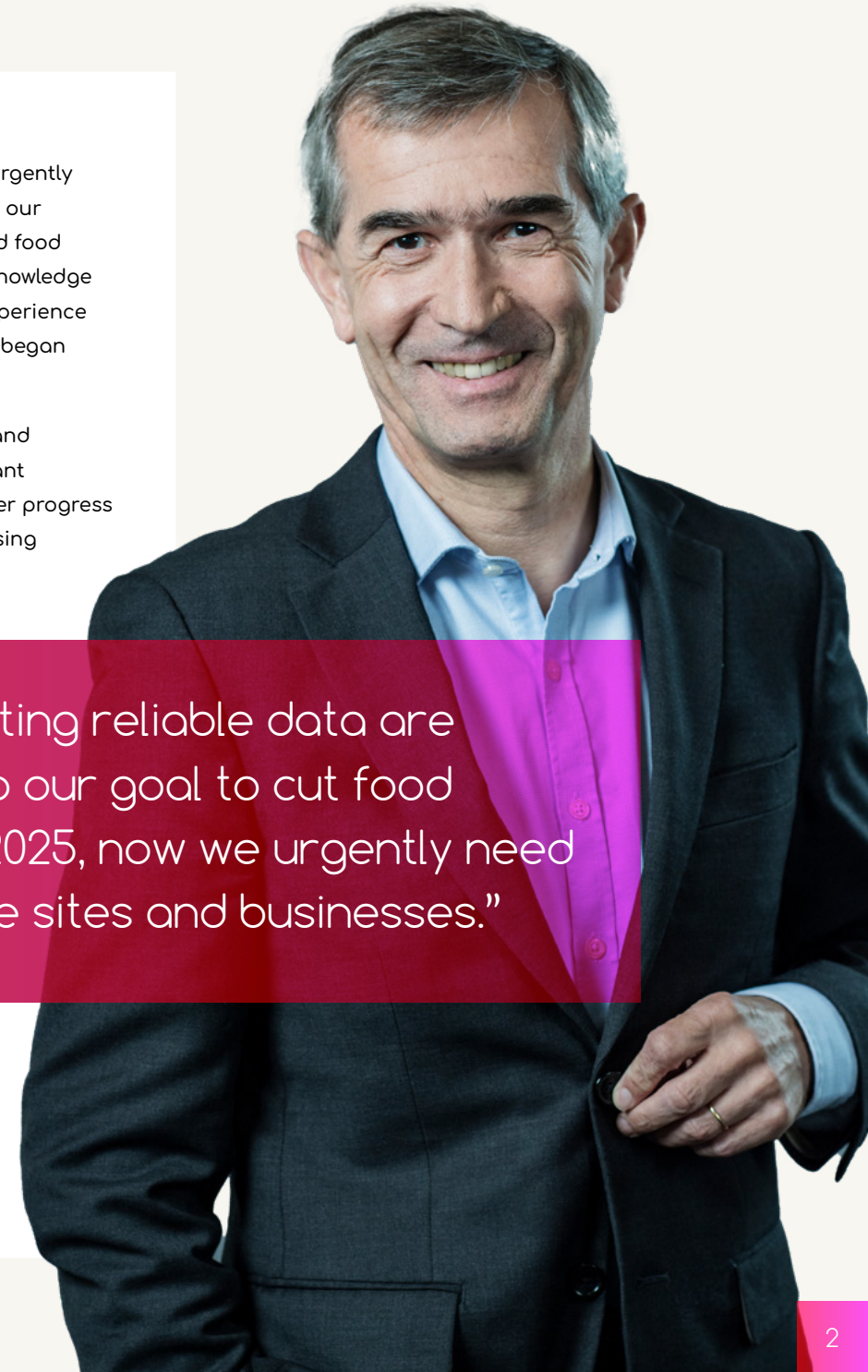
These are impressive achievements, but we urgently need more IFWC members' sites to engage in our collective drive. We need more hospitality and food service businesses to join us to share their knowledge and begin benefitting from the invaluable experience our members have gained since our journey began back in 2019.

It is only with the commitment of more sites and businesses that we can build on our significant achievements to date, and start making faster progress towards solving one of the world's most pressing challenges.

“ IFWC sites reporting reliable data are already halfway to our goal to cut food waste by 50% by 2025, now we urgently need support from more sites and businesses.”

**Didier Sandoz**

President, International Food Waste Coalition





# EXECUTIVE SUMMARY

This report presents food waste data gathered from International Food Waste Coalition (IFWC) member sites across the European hospitality and food service sectors in 2022.

During the year we updated our methodology\*, providing greater clarity on measurement scope and data reporting. The new approach will help to improve the quality of data gathered, ultimately enabling us to present a more accurate view on the progress we are making in the fight against food waste.

The figures presented in this report were compiled using a full dataset for 2022, plus additional data recovered from several Nordic countries relating to the 2019-21 period.

“ Our new methodology will enable us to improve the quality of data gathered.”

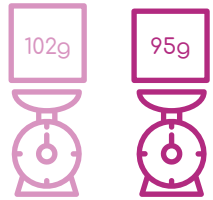
\* you can view our latest Food Waste Measurement & Reporting Methodology [here](#)



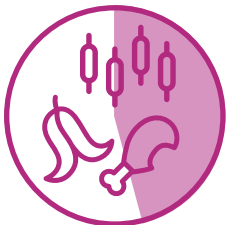
# The 2022 data shows encouraging progress in three areas:



The number of sites measuring and reporting food waste **increased by 22%** against the previous year, to almost 1,100 sites.



Waste in the food service sector is now 95 grams per meal, marking an impressive **7% decrease versus 2021**. This improvement was mainly driven by the corporate and education sectors, both of which have reduced food waste through the continuation of new service practices initiated during the Covid pandemic.



Our new food waste reduction indicator shows a **23% improvement** since our efforts began back in 2019. We've proven that food waste reduction works with a concerted measurement focus in our small sample, now the challenge is for food service leaders in all sectors to step up and engage.

While the data shows really positive progress, we still face key challenges, the most important of which are:



to increase the number of reporting sites to 50% (versus 5% today)



to include more hospitality establishments



To improve the quality of data measured through our data quality index<sup>4</sup>

We will continue to work collaboratively to address these challenges, as together we progress towards our goal to halve food waste across Europe's hospitality and food service sectors by 2025.

Our next report will be published in early 2024.

4. average data quality ranked from 1 (entry level) to 3 (best level). Detailed information provided on the [IFWC food waste measurement and reporting methodology](#)



# INTRODUCTION

## About IFWC

Established in 2015 as a not-for-profit association, the International Food Waste Coalition unites leading European contract catering and hospitality businesses around a common objective: to reduce food waste and support the transition towards a more sustainable food system.

The IFWC network is a combination of contributing members (Accor, Best Western, Compass, Sodexo, Elior, MRS, Essity, Leanpath, Orbisk, Winnow, Veolia) and our partners (Ademe, Champions 12.3, FAO, Foodwin, UNEP, WRAP, WWF).

## An Ambitious Roadmap to SDG 12.3

We have set an ambitious goal to reduce food waste by 50% by 2025, and thus achieve United Nations SDG 12.3 (halve global per capita food waste) five years ahead of schedule.

In that respect, we have designed a roadmap around 3 areas, integrating all steps of the value chain from production to recovery and recycling.

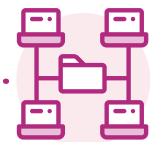
Our roadmap aims to:



Define & implement measurement & reporting standards



Test & evaluate solutions



Share resources & learnings





# PROGRESS

## Change in the Dataset

The previous 2019-21 dataset was added to the database with both data collected in 2022 and data retrieved from the previous period. More specifically, data from Norway, Finland and Sweden corresponding to the 2019-21 period was added to the database.

“ Our food waste reduction indicator shows that reporting sites are halfway towards our 2025 goal.”

## Number of Sites

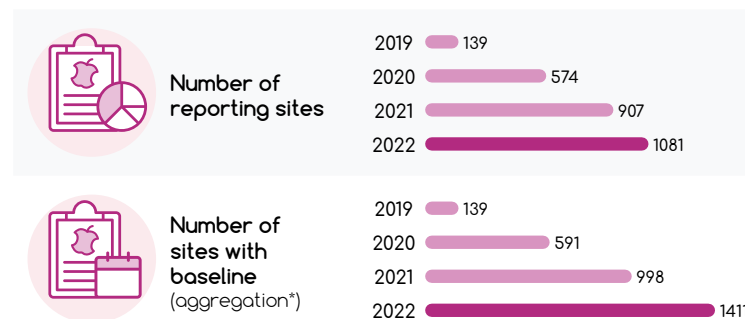
The number of reporting sites has increased significantly since 2019 (table 1) although this remains a modest percentage (5%) of IFWC members' sites, which total over 20,000<sup>5</sup>.

Around 90% of the sites are in contract catering, since this sector is more advanced in the implementation of our food waste reduction methodology. Nevertheless, objectives defined by hospitality members should translate into a strong data contribution from 2023 onwards.

Sites are still mainly spread over 4 countries (France, Finland, Sweden and Norway) with France representing over 70% of the data collected. The deployment of our methodology across more European countries will remain a short term priority.

Next to this, the number of sites reporting a first baseline continues to increase, with over 500 new sites for each of the last two years. This all translates into positive momentum in the implementation of our food waste reduction methodology.

Table 1. Number of Reporting Sites



\* The reported number of a baseline is an aggregation, meaning that it adds the baseline from the previous year. E.g. between 2019 and 2022, 1,411 sites reported a first baseline

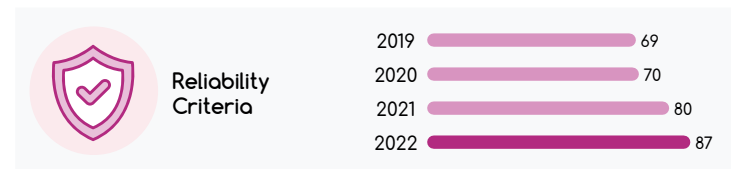
5. Since Compass and MRS recently joined the coalition their sites were not included in the total

## Quality Index

The new quality index was discussed and approved in 2022 and will be implemented with our next set of 2023 data.

In the meantime, the quality of our dataset was tracked according to previous reliability criteria based on (a) campaign duration, (b) granularity of the data and (c) definition of threshold (between 10 - 500 gr per meal). According to these previous criteria, the 2022 dataset shows 87% reliability, an increase of 7% versus 2021 (table 2).

Table 2. Reliability Criteria (%)



“ The number of sites reporting food waste has increased almost eightfold since 2019, but this is only 5% of IFWC members' sites.”



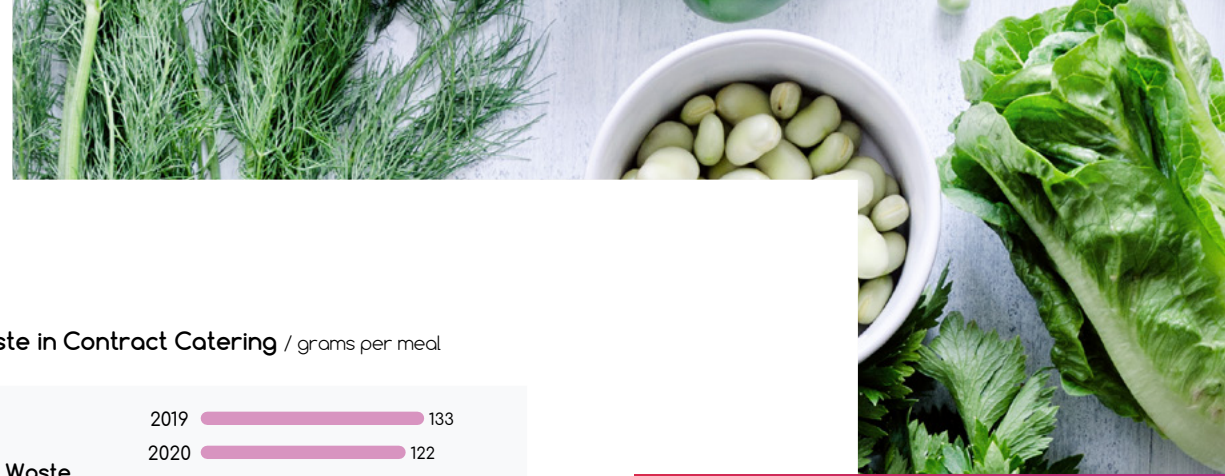
# Food Waste by Sector & Segment

Food waste in the contract catering sector was down substantially in 2022, with average waste at 95 grams per meal (table 3). Data for the hospitality sector was not sufficient to provide an accurate picture and is therefore not reported.

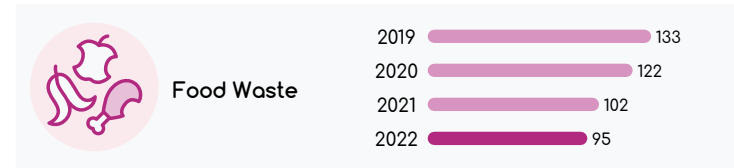
Of the segments within contract catering (table 4), corporate shows the most impressive reduction. This is mainly the result of the normalization of remote working, which makes it harder to forecast the number of guests in corporate restaurants. Canteens have therefore been forced to adapt their service offerings with limited buffets and a smaller choice of dishes, which has in turn led to a dramatic reduction in food waste (table 5).

The education segment has also seen a continuous reduction in food waste since 2020. While the reasons for this aren't fully clear, the increasing use of forecasting or pre-ordering tools for students have had a significant impact.

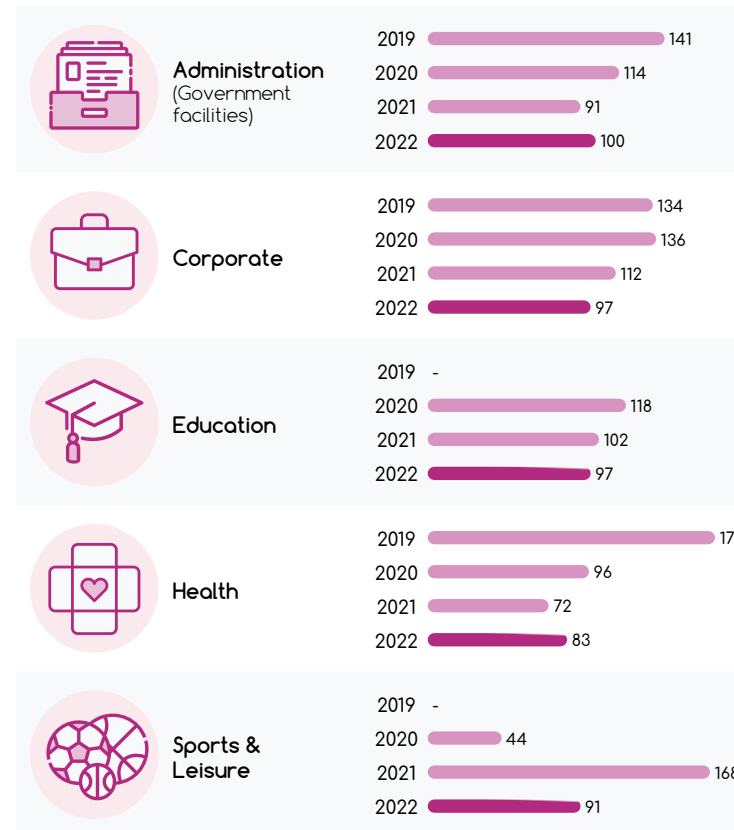
The number of participating sites in the health, administration and sports & leisure segments was too low to draw meaningful conclusions.



**Table 3. Food Waste in Contract Catering** / grams per meal



**Table 4. Food Waste by Segment** / grams per meal



“The continuation of practices adopted during Covid has driven a dramatic reduction in food waste in the corporate sector.”





# Food Waste Reduction Indicator

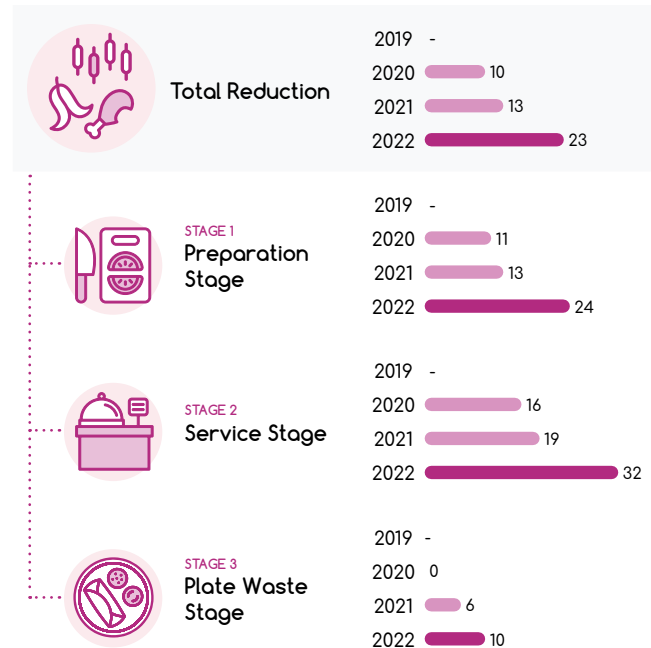
Since 2020, the food waste reduction indicator has continuously progressed, reaching 23% in 2022 (table 5). This brings reporting sites halfway to our goal to reduce food waste by 50% by 2025.

It is interesting to note that most reduction has occurred at the service stage. This is due to:

- the corporate segment being over-represented in the database (60%)
- the change in service settings (less buffets) and reduced offering which is mainly valid for the corporate segment

To make further savings in the future, we must prevent food waste returning to pre-pandemic levels, and also reduce plate waste (only a 10% reduction in 2022) by engaging consumers in effective food waste reduction programs.

Table 5. Food Waste Reduction Indicators (%)



“ It is essential that we start actively engaging with consumers to cut plate waste.”





## Reporting Objectives 2022-25

We have set 3 main reporting objectives to be achieved by 2025:



attain a food waste reduction indicator of 50%



achieve 50% of IFWC members' sites engaged in reporting



reach a data quality index of 2.5  
(with 3 representing advanced level)







# CHALLENGES

We built our measurement and reporting approach for the mass catering and hospitality sectors on the basis of recent regulations (European Measurement Methodology-2020 and the Food Waste Index-2021).

The IFWC working group dedicated to the development of our methodology has managed to align practices on a common basis in order to monitor progress

consistently against a collective target of 50% food waste reduction by 2025.

Nevertheless, many challenges remain to accurately monitor real food waste levels and identify priority actions to reduce waste through consistent data collection and analysis.

The most important challenges are listed below.

## Meet the 2025 objectives



Achieve 50% of sites engaged in reporting by 2025



Reach a data quality index of 2.5 by 2025

## Drive continuous improvement



Improve data representativeness



Improve data granularity (to drive more actions)

## Levers for Action

- Gain adoption of the methodology across organizations (from headquarters to staff)
- Define intermediary targets
- Communicate on the value created by using a common methodology
- Train staff through customized programs and specific tools (guidance, reporting template)
- Incentivize staff to monitor food waste

- Define intermediary targets
- Provide sites with feedback on current performance

## Levers for Action

- Define representative site samples per segment
- Upgrade the methodology to provide additional guidance for specific settings (e.g central kitchen or hotels with multiple venues)

- Add an advanced data quality level to improve the granularity (e.g waste by food categories)
- Provide additional guidance to implement complex weighting campaign





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