

# How to Quantify Your Food

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The best way to start is to find out exactly how much food waste you produce for the year. Here are some steps:

1. **During a typical week, separate the organic material from the general waste and place in a separate bin**
2. **Weigh the bin and subtract the weight of the bin to estimate the quantity of catering food waste you produced.**
3. **Multiply your weekly value by 52 to calculate of annual food waste produced.**

**Knowing the costs is the first step.** Here are a number of associated costs with food waste:

1. **Disposal Cost:** multiply the cost of collection per kg by the actual weight calculated. This gives you the total waste disposal charge for the year.
2. **Fresh Food Cost:** take the average cost of the bought food ingredients
3. **Staff Cost:** Only calculate an estimate cost for the staff preparing and dealing with food that is thrown out. One way to do this is to estimate what proportion of the food that is bought is thrown out. Then estimate the number of hours that staff spend preparing food and the associated cost. Then multiply this value by the proportion calculated above.



For more on Enrich's Food Waste services visit **enrich.ie**