

Hotel uses its loaf to reduce waste and make savings



Background

Crieff Hydro is a four star luxury spa hotel in Perthshire. They introduced simple measures to reduce waste and save money during breakfast service.

TIP: Actively track what food types are being thrown away at spoilage, preparation and plate stages to identify priority areas for action.



Key facts

- By providing one slice of bread per guest rather than three between two, there was a 50% reduction in waste. This equated to a **daily saving of £5.10.**
- Moving the mini jam-jars from dining tables to the buffet area reduced both uptake (by 50%) and the number of guests being tempted into having just a slither (by 36%). This equated to a **daily saving of £11.20.**
- Through these simple measures the hotel achieved a total saving of **£5,933 per annum.**

Summary

- The Crieff Hydro Hotel has demonstrated the commercial benefits of food waste reduction, which can be achieved via small changes that are in no way detrimental to customer experience.

- Applying the simple steps explained in the Your Business is Food resources to the remainder of the breakfast offer and lunch buffet yielded **savings of over £50,000 per annum.**



“We knew that we were throwing away large amounts but had no idea of the volumes and cost of this waste. This exercise has proven that small changes can make big impacts ”

Alexandra MacDonald
Welfare and Environment Manager
Crieff Hydro

