

Llansantffraed Court Hotel shares the benefits of reducing food waste



Key facts

- Your Business is Food has created a change of culture in the kitchen and front of house.
- Plate waste is the biggest source of food waste.
- Process improvements implemented to better control buffet portions by regularly replenishing smaller quantities.

Baseline data*:

1/3 of food waste is composted
Food Waste = 113g/ cover
Food Waste Cost = 28p/ cover



Summary

Sustainability is a passion and a top priority for owner and manager Mike Morgan of Llansantffraed Court Hotel. Mike, his enthusiastic kitchen porter and other staff were highly motivated and enthused by the 'Your Business is Food, don't throw it away' materials. After reviewing the amount of food thrown away (Step 1), they immediately put in place an Action Plan (Step 2) and introduced house policy changes such as controlling the buffet portions to help reduce excessive plate waste at the daily breakfast service.

Mike believes businesses can develop and learn best practices from each other and after seeing the impacts delivered, was keen to share the Your Business is Food resources with local hotel and restaurant colleagues (Step 3 Celebrate Success).

The Llansantffraed Court Hotel has a greenhouse and walled kitchen garden, which provides home grown produce; from asparagus and broad beans to many different types of fruit including peaches and berries. All organic waste is composted on site for the kitchen garden.



Mike Morgan, Owner, reviews the Your Business is Food materials

"Food waste is not just a cost; it's simply wrong. We must do all we can to reduce it, and Your Business is Food is a great way to help with this. We try to provide our guests with a "plant to plate" experience and, with their help, they'll enjoy every mouthful AND cut down the amount of food left on plates."

Key outputs

The results of the food waste monitoring period revealed considerable scope to reduce preparation and plate waste. Most of the plate waste (which amounted to 18.7kg over the 3 days) came from uneaten breakfast items.

*Based on Your Business is Food 3 day tracking calculator

Changes made

The introduction of Your Business is Food rekindled enthusiasm for Llansantffraed's ethos of minimising food waste and motivated staff to participate. To reduce plate waste during the breakfast/buffet shift, the team closely monitored the breakfast station, ensuring it was constantly topped up but not overstocked. Meals on the breakfast menu have also been broken down into separate components. This now enables the customer to order and hence receive what they are going to eat and helps prevent them from over-ordering.

Although all food waste was being recycled in the hotel's composter, Llansantffraed were keen to participate in the trials to seek new initiatives to reduce waste.

Local produce just can't get more local

Mike's new kitchen garden venture is a delight for guests, and will become more practically productive in the years to come. High-end produce such as asparagus is already grown here; surplus runner beans are kept on reception for visitors to take home.

The greenhouse now grows salad items out of season, boosting quality and reducing waste thereby saving money and resources. Mike has plans to expand this effort.

Food Waste Monitoring			
	Day 1	Day 2	Day 3
Prep	4kg	1.5kg	3.5kg
Plate	10.5kg	4.2kg	4kg
Spoilage	2kg	0.5kg	0.2kg
Total Waste	16.5kg	6.2kg	7.7kg

Table 1: Accumulated food waste weight over three-day monitoring period

Food Waste Cost Calculator			
	Day 1	Day 2	Day 3
Total Cost	£40.69	£15.29	£18.99
Grand Total			£74.97

Table 2: Real monetary value of food waste weight

Meals Served			
	Day 1	Day 2	Day 3
Meals Served	97	104	68
Grand Total			269

Table 3: Total covers during monitoring period

You too can benefit from Reducing Food Waste

Llansantffraed used the Your Business is Food 3-day tracking sheet and calculator to give them some initial insights as to how much the food they were throwing away was costing their business.

For even more insights and detail, you could use the 7-day tracking sheet over a month with the Your Business is Food calculator tool to get real insight into purchase costs and true cost values for your business. Access the full suite of Your Business is Food resources [here](#).



Dr Lisa Ackerley with owner Mike Morgan examining the 'Your Business is Food' calculator



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