

# Empire Hotel, Llandudno drives breakfast buffet savings

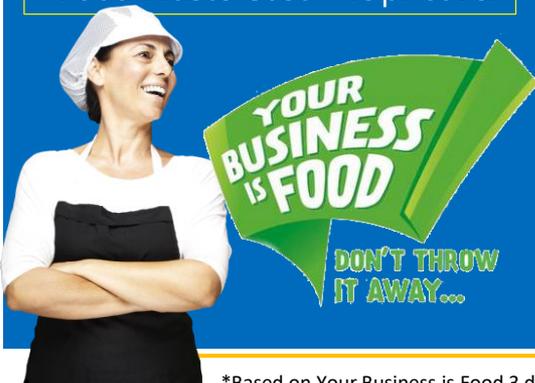


## Key facts

- 'Your Business is Food, don't throw it away' demonstrated the case for tighter control between ordering and breakfast preparation to reduce waste
- Food purchasing to supply two separate hotel menus reduced waste.
- Pre-cut frozen ingredients are used to reduce preparation waste.

### Baseline data\*:

Food Waste = 86g/ cover  
Food Waste Cost = 19p/ cover



## Summary

Husband and wife team Michael and Elyse Waddy of the Empire Hotel have a strong ethos to reduce waste of all kinds and make tackling food waste a priority. The hotel was keen to use the Your Business is Food, don't throw it away materials, to combat excessive plate waste and breakfast buffet leftovers. They wanted to preserve their practice of offering guests the choice of a breakfast buffet and a plated, personalised breakfast dish.

Following the trial, they were able to improve the process by sharing prepared food between both and preventing excess food being prepared by the chefs through separate ordering. Where surplus arises, staff are now offered any leftovers at the end of the buffet/breakfast shift, a benefit that not only helps keep them motivated during the lunch/dinner shifts but also keeps food waste to a minimum.

The hotel already had some measures in place to keep spoilage waste to a minimum through careful ordering and inventive ways of using kitchen leftovers. Unserved meat from roasts, is transformed into innovative dishes - Michael's "savoury crumble" is particularly popular.



Husband and Wife team Elyse and Michael Waddy, Owner, and Head Chef respectively.

*"Your Business is Food, don't throw it away has shown that by careful ordering and planning, further spoilage can be avoided. Using every part of the food helps to reduce preparation waste - we use the unserved trimmings for pâtés, sandwich fillings, stocks, sauces and casseroles. If we can help it, nothing goes to waste."*

**Michael Waddy, Head Chef, Empire Hotel**

\*Based on Your Business is Food 3 day tracking calculator

## Key Outputs

Head chef Michael has good practices to keep spoilage waste to an absolute minimum. However, he recognised improvements could be made to reduce preparation and plate waste. Over the three-day monitoring period, preparation waste totalled 55.5kg while plate waste came to 18kg. Total waste costs over the monitoring period came to £188.65, which adds up to a significant £23,000 per year.

Preparation waste is high at 55.5kg; however, a sizeable proportion of this is 'inedible waste' such as bones and eggshells. Good kitchen practices are already in place to keep spoilage waste low. Spoilage totalled 3kg during the monitoring period.

## Challenges

Previously, The Empire has led the way and tried to redistribute leftover meals to the local homeless centre, but ran into some challenges because they had to send documents relating to allergenic ingredients with each dish, which was time consuming. However, the hotel continues to look for ways to redistribute surplus edible food locally.

## Changes Made

With the help of Your Business is Food chef Michael has introduced better practices during the buffet/ breakfast shift, to prevent excess leftovers. At breakfast, food served during table service and the buffet counter is combined to prevent chefs cooking too much food through separate ordering. At the end of the breakfast shift, staff are now offered leftovers.

The amount of preparation waste has encouraged Michael to consider purchasing certain pre-cut frozen ingredients, which would remove preparation waste in the Hotel without compromising quality. Although preparation waste would still be produced, it would save time and be done at a factory that is better equipped, with access to more efficient waste disposal methods than The Empire.

## Next steps

From assessing the customer plate waste and the costs per day that were being identified through Your Business is Food, Michael and Elyse have decided to review all aspects of menu and plate content and will look for innovative ways of limiting the food waste elements that cropped up on a more regular basis during the trials.

### Food Waste Monitoring

	Day 1	Day 2	Day 3
Prep	17.5kg	21.5kg	16.5kg
Plate	4.5kg	8.5kg	5kg
Spoilage	2kg	0.5kg	0.5kg
Other	3kg	2kg	2.5kg
<b>Total Waste</b>	<b>27kg</b>	<b>32.5kg</b>	<b>24.5kg</b>

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

### Food Waste Cost Calculator

	Day 1	Day 2	Day 3
<b>Total Cost</b>	<b>£59.18</b>	<b>£75.21</b>	<b>£54.25</b>
<b>Grand Total</b>			<b>£188.65</b>

Table 2: Real monetary value of food waste weight

### Meals Served

	Day 1	Day 2	Day 3
<b>Meals Served</b>	<b>293</b>	<b>389</b>	<b>296</b>
<b>Grand Total</b>			<b>978</b>

Table 3: Total covers during monitoring period

## Drive your own Savings

The Empire 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](#).



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