

Shilam Tandoori

“boxing clever” on reducing food waste



Key Facts

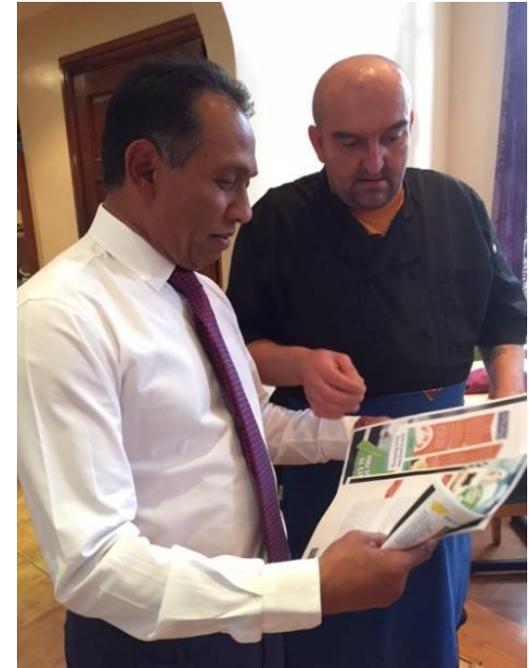
- Your Business is Food is “good business”.
- Awareness of food waste costs raised among all staff.
- Food waste reduction activities and targets made the responsibility of all staff.
- Weighing of food waste has led to several changes in ordering and the preparation of food.
- “Doggy box” scheme successfully introduced and used to reduce plate waste.

Summary

The Shilam Tandoori in Aberystwyth is the second restaurant opened by owner Mohammed Somir. He used the ‘Your Business is Food; don’t throw it away’ materials to discover how much food waste his restaurant was producing (Step 1), and by experimenting with different measures aimed to reduce food waste by half in his two restaurants (Step 2).

Using Your Business is Food, Mohammed and his staff examined the restaurant’s portion sizes in an effort to reduce plate waste. The results revealed more waste at the preparation stage and from customers’ plates than he had expected.

He responded by seeking solutions from all staff who were fully bought in to the aims of the project. They focused on staff interaction with customers, to improve customer awareness of portion sizes and to help them avoid over-ordering. The Shilam is so impressed with Your Business is Food that they will encourage other businesses to take it up.



“Your Business Is Food resources make perfect sense. Get the brochures, - it is so simple and it’s good to help both the environment and your business”

Mohammed Somir, Owner, Shilam Tandoori restaurant, Aberystwyth



Boxing Clever

Significant food waste could be considered part and parcel of running a curry house, but the Shilam takes a different approach and is determined to break these perceived patterns. Alongside using Your Business is Food resources to reduce waste in the restaurant, the Shilam has trailblazed a “doggy box” scheme supported by WRAP Cymru whereby customers can take home any leftover food.

“We always try to encourage customers not to over-order- but if they do then the boxes are very useful to ensure as little food is wasted as possible.”

Mohammed has delegated responsibility for achieving new lower food waste targets to every member of staff following a very detailed analysis of a typical weekend’s food production by his kitchen porter nicknamed “Genius”.

“Genius tells me that at weekends we prepared from fresh: 100 kilos of onions, 100 kilos of chicken, 50kg of lamb, 15kg of potatoes, 10kg of carrots, and a lot of vegetables and salad items. Our waste was a lot more than I thought it should be so action was needed.”

All staff are now involved in ensuring waste levels fall and in looking to find and introduce new practices to reduce waste.

Key Outputs

Plate waste was the biggest source of food waste, totalling 7.9kg during the three-day monitoring period, just shy of the combined weight of spoilage and preparation waste (which came at 8.55kg).

The value of the food waste was £28.44, which should be doubled to account for waste accumulated over the second half of the week and doubled again to include Mohammed’s second restaurant. In total food waste is estimated at just over £100 per week for the two restaurants. .

Food Waste Cost Calculator			
	Day 1	Day 2	Day 3
Total Cost	£9.16	£9.86	£9.42
Grand Total			£28.44

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

Food Waste Monitoring			
	Day 1	Day 2	Day 3
Prep	1.8kg	2.8kg	2.5kg
Plate	3.5kg	2.1kg	2.3kg
Spoilage	0kg	0.8kg	0.65kg
Total Waste	5.3kg	5.7kg	5.45kg

Table 2: Real monetary value of food waste weight

Changes Made

As the largest output of waste came from the plate, Mohammed focused on adjusting portion sizes and encouraging staff to enhance their interactions and explanations of meal sizes to customers. He advocated greater customer engagement to improve overall experience, prevent over-ordering and the subsequent waste of food.

You too can benefit from Reducing Food Waste

The Shilam Tandoori 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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