

## FOOD WASTE - WHY IS IT A PROBLEM?

Food waste costs the Australian economy approximately \$36.6 billion dollars each year and contributes three percent of Australia's annual greenhouse gas emissions. Wasting food is also a waste of the precious resources used to grow and transport food, including water, fertilisers and fuel. Much of Australia's food waste is disposed of in landfill, leading to the production of greenhouse gases.

## HOW DOES FOOD WASTE OCCUR?

Food waste occurs across the supply chain, including in the hospitality and food service industry.

Australia's National Food Waste Strategy (2017) identifies the following as key waste drivers:

- Poor food management, storage and handling practices
- Over-ordering
- Last minute order changes
- Poor understanding of how to safely repurpose or store food leftovers

## HOW DOES ADELAIDE CONVENTION CENTRE MINIMISE FOOD WASTE?

Adelaide Convention Centre is committed to the Australian Government target of halving food waste by 2030. We address food waste through a prioritisation method, which targets the avoidance, repurposing and recycling of food waste. Our target is 100% of organics diverted from landfill. In 2022/23, we achieved a 99% diversion from landfill rate, verified by the EarthCheck auditing and assurance team.

By avoiding, repurposing and recycling food waste, we ensure that food waste is valorised, converted to higher value material, and returned to the earth in the form of compost, mulch and fertiliser.



Pictured: Reusable crates are used to store fresh produce in the main kitchen at Adelaide Convention Centre

## Waste reduction method

## Adelaide Convention Centre Action

### Avoidance

(highest preference option)

- Close collaboration with all client and event organisers to ensure event food is not overallocated.
- Food service is prepared and served to match confirmed event attendee numbers, not booking numbers, ensuring food is only prepared for those listed as attending events.
- Adelaide Convention Centre kitchens are ISO 22000 Food Safety Management compliant, ensuring food is stored and labelled correctly for longevity purposes.
- Bread is ordered uncut and cut in-house to increase freshness and longevity.
- A range of technologies are employed, including automated digital logging of meat and meal temperatures.
- Stock rotation.
- Daily logging of food quality.
- Calculated portion sizes are based on historical evidence, ensuring only the amount of required food is ordered and served.

### Repurposing

(secondary preference option)

- Adelaide Convention Centre has a comprehensive food redistribution system in place, whereby unused food items are repurposed to feed Adelaide's hungry through collaborations with OzHarvest, Foodbank and Faithworks. In 2022/23, more than 18,000 meals were sent to food redistribution partners.
- Some excess foods that do not leave the kitchens are made into soups, stews and other meals and provided to our food redistribution partners.

### Recycling

(tertiary preference option)

- Food that is unable to be repurposed or avoided is captured in food waste specific kitchen and servery bins and transported to Adelaide Convention Centre's on-site WasteMaster food waste processing unit. Since installation in May 2023, more than 10 tonnes of food waste has been converted to more than three tonnes of high nutrient value fertiliser.
- Non-food organic material, including paper towels, coffee grounds and compostable packaging, are sent to our organics processing partners, Jefferies. In 2022/23, over 270 tonnes of Adelaide Convention Centre organic waste was converted into high value compost, fertiliser and mulch.



Pictured: A digital temperature probe used for automated logging of meat and meal temperatures