



Operational Policy – Food Waste

French Steakhouse & Bistro

Oscar's French Bistro and Steakhouse are committed to measuring and reducing food waste where possible, both through our own in house practices and working with our suppliers. We take into account all areas of our business which includes kitchen preparation waste, order quantities and plate waste. All targets set are in line or have taken the Sustainable Development Goals targets into consideration.

This policy applies to all operations that Oscar's French Bistro and Steakhouse undertakes. Also relevant to all suppliers including third parties that provide goods and services to the organisation whether new or existing.

The policy aims is to achieve the following:

- Areas targeted to improve food waste
- Working with suppliers
- Menu creation/ observations
- Ordering procedures

Food Waste

Food waste within the hospitality industry is a large issue but we like to ensure we reduce ours as much as possible. Our chefs ensure that all menu preparation is carefully considered in order to maximise the use of all products we purchase. Currently we do not have a set disposal method in place solely for food production but this is an area we wish to improve. Plate waste is closely monitored by all team members, we work with our kitchen team to ensure all portion sizes are correct and that any continuous waste created is an element in which we look to change.

Ordering Procedures

We have a strong ethos regarding our ordering process which ensures we only order the relevant quality and ingredients, this ensures minimal waste through spoilage or date expiration. Our team ensures we are aware of menu changes/ updates to ensure all aspects are covered.

Food waste is an area we continuous look to reduce, our team are always identifying areas of improvement and make changes as/ when appropriate. We feel alongside suppliers we will be able to make a significant difference.

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