

5 STEPS TO MANAGE FOOD WASTE



1. PREVENT

Plan quantities, portions and service style to prevent food waste.

Tips: Track RSVPs & dietary needs; Request menu choices in advance; Order conservatively; Offer fewer menu choices; Learn from previous iterations of the same event.



2. REDISTRIBUTE

Keep edible surplus safe and connect it to people.

Tips: Smartly refill buffets; Partner with food donors *in advance* (See: Chefs with Compassion, Food Forward SA, Nosh Food Rescue SA & Harvest); Have a clear plan on how to safely get the food to the recipients post-event.



3. SEPARATE

Make clean food waste easy to capture.

Tips: Serve food & beverages with compostable serviceware so it can all safely go into the same bin; ensure bins are located where the waste is generated and clearly labelled.



4. VALORISE

Compost or produce biogas close to source.

Tips: Ensure your service providers are included in the event planning stages so potential challenges are managed pre-event.



5. MEASURE

Weigh, learn and report what changed. You can use these learnings to improve your next event's results!

Tip: Share your results with your stakeholders, so they understand what you are doing, why, and how they can help.



Let's make events better — together.

The Event Greening Forum helps event professionals plan and deliver more sustainable events. Madam Waste helps organisations prevent, separate and recover value from organic waste.

Find out more:

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Scan the QR code & watch our webinar:
Food Waste, What Events Can Do Differently, Better

