

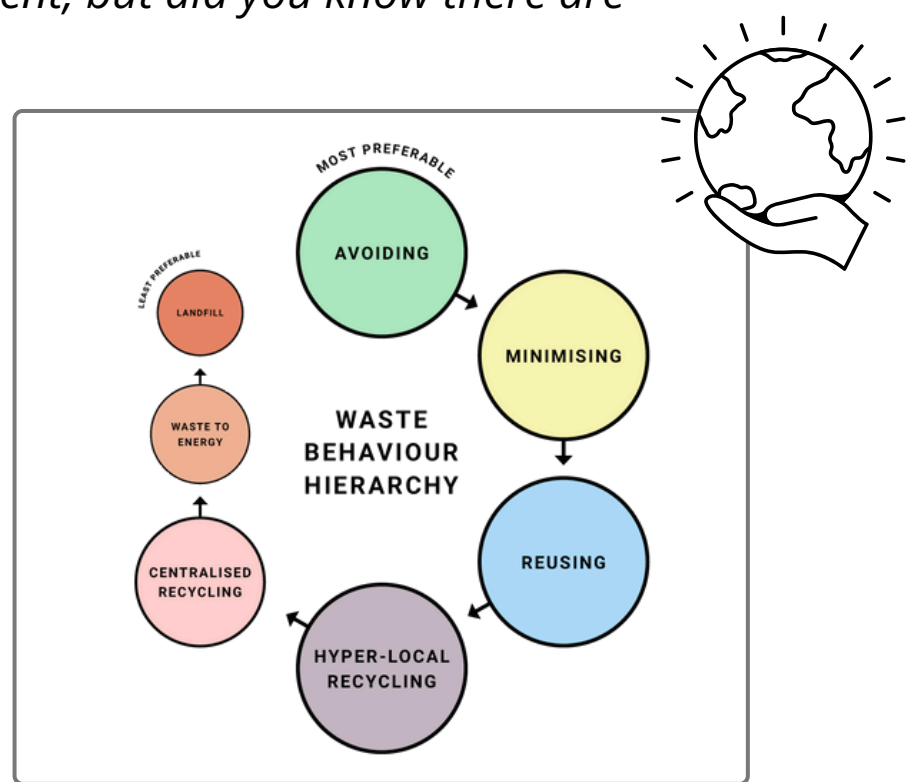
Re-think your waste!

Landfills are overflowing and harming the environment, but did you know there are other ways to manage our resources?

What is the 'circular economy'?

An economic system where materials are kept in use for as long as possible instead of being sent to landfill. This system reduces pollution, increases business opportunities and improves the health of our environment.

Need help recycling or reusing a specific material?
Visit <https://businessrecycling.com.au/>



CIRCULAR ECONOMY CHECKLIST

For Hospitality Businesses

1 AVOID BUYING NEW

We promote or give customers incentives to dine in & bring reusable cups. This avoids us purchasing single-use cups, and crockery reducing landfill.

We prioritise refillable products. We utilise distributors who refill products, to avoid packaging like plastic bottles (e.g. The Udder Way or Shultz Dairy, Dr Planet refillable 20L soap containers).

We review our order quantities regularly. If a menu item has low turnover, we decrease quantities in our next delivery to avoid food waste.

2 MINIMISE WASTE

We buy in bulk. This reduces packaging waste and saves money for our business (e.g. 1kg containers of spices rather than 10 x 100g packets).

We store food correctly ensuring our ingredients are used to their fullest potential (e.g. wrapping herbs in a damp cloth) to minimise waste.

We ensure all leftovers get eaten. We mark down items at the end of the day, give away items to the vulnerable in our community or send food home with our staff. Consider programs like *SecondBite*.

3 REUSE & REPAIR

We reuse close to best-before food. We get creative reusing ingredients that are close to expiry such as turning stale bread to breadcrumbs.

We repair things that break. Uniforms get mended, equipment (e.g. machines) and furniture get repaired. These repairs save money and keep materials in use.

4 RECYCLE

We separate materials into different bins. Our shop's bins match the outside bin area, (e.g. general waste, mixed recycling, cardboard, soft plastics, organics) which makes our recycling easy and effective!



Did you know?
In our recent survey, only 30% of hospitality staff knew that food waste is the biggest contributor to greenhouse gases in landfill.

LANDFILL

We limit the waste we put in landfill, because we know it creates dangerous emissions that pollute the environment and harm communities.

"This project is supported by the Victorian Government's Circular Economy Innovation Fund, as part of the Circular Economy Business Innovation Centre. Visit www.cebic.vic.gov.au to find out more.