

The views provided reflect our thinking at a point in time. Sustainability is a journey, and we keep adapting our approach to be as effective as possible, based on the latest research and in dialogue with the LSE community.

## What is LSE doing to reduce its food waste?

### How much food waste does LSE produce and where does it come from?

Food waste is produced before consumption (from farm to fork) and after consumption (from plate to bin). Our food waste comes from LSE catering outlets, LSE events and food brought into campus from other stores or homes.

All food waste placed in LSE food waste bins is treated through anaerobic digestion to produce energy (methane) and soil conditioner (end-product). Compared to the rest of our waste, food waste is heavy, making up 14% of LSE's annual waste production.

LSE Catering manage the School's 10 campus cafes and restaurants and the 4 eateries at [catered Halls](#). The LSE Student Union also run two cafes on campus.

### Food waste from catered events

LSE events often include catering, which can create food waste if not carefully planned. LSE Catering have many years' experience in advising on the correct quantities needed to be ordered for the expected number of attendees, so that food waste from hospitality/catered events is minimised.

Under the Food Safety Regulations food must be stored at correct temperatures to avoid the risk of microbial growth which could result in food poisoning. This means that food that is displayed at room temperature for longer than the safe amount of time cannot be stored or passed on for secondary use. However, attendees to an event can enquire about taking any excess at their own risk.

### Food waste from LSE Catering kitchens

LSE's Catering environmental action plan addresses food waste on an ongoing basis. Initiatives include:

- **Minimise supply chain food waste.** LSE Catering make thoughtful choices about the providers, preferring those closer to LSE than those further away. Reducing the number of steps between providers and LSE, reduces in transit food waste. For example, with our current partnership with [Foodari](#), who label the origin of our produce.
- **Monitor food waste** at LSE catering units. Reducing the likelihood of food wastage is very important to kitchen managers not only for sustainability, but also to maintain their budgetary performance. Our kitchens are equipped with blast chillers, which are used to chill unsold hot foods after service ends within the required statutory period. We then reuse these items the next day in dishes such as soups, pastas and salads that can be served without detracting from the quality of the dish or the safety of the food.
- **Reduce food waste.** Since July 2019 each Friday across campus we offer any sandwiches and wraps at half price after 3.00pm to help cut the likelihood of leftover food items when the catering units close.

- **Donate surplus food.** Since September 2017, leftover cold wrapped food items from Café 54 have been collected by **LSE Food Cycle**, and distributed to those in need by a small group of LSE students who volunteer for this charity.

### What can I do to reduce the footprint of my food waste?

#### At LSE

- **Prevent food waste.** you will often be able to build your meal, choosing less sides or smaller sides to suit your appetite and avoid waste.
- **Recycle.** Use the food waste bins available at LSE.

#### At home:

- **Buy only what you need.** In the UK over 1/2 of all food waste gets generated in the home. Plan meals ahead to avoid buying too much and wasting it.
- **Make the most of it.** Keep track of 'best before' dates, but remember that they are only guidelines, not exact science. [Love Food Hate Waste](#) has tips to turn leftovers into gourmet food. Most foods including leftovers can be frozen to extend its life .
- **Compost your food waste.** Check if your local council collects food waste, And if you have space adopt home composting or a [wormery](#).

### Further resources

- [LSE Catering and the environment](#) – read about our practical actions
- LSE Sustainability team – What we do – [Waste & Resources](#)