A clear and concise methodology of how food waste levels are being calculated. Is this through the weights of compost bin contents? Or is there another method of making these calculations?

TV and radio advertising. Education and training for personnel within the food production and catering/hospitality sectors.

Agriculture sector, food processing and production sector, catering/hospitality sector and research institutions (practical and behavioural concept development).

Currently in DCU, we are conducting a project entitled "Sustainable Kitchens". This project involves the environmental auditing of two commercial kitchens, developing baseline data of their environmental impacts and then introducing interventions with the goal of reducing those impacts.

Food waste is one of these impacts we are auditing and introducing interventions to reduce. We have installed a food waste management system called Positive Carbon within both kitchens, which detects the types and amounts of each food discarded. While this technology has not been installed long enough to produce concrete data, it does show promise as a useful tool to monitor food waste volumes. Furthermore, as this technology determines what types of foods are being discarded (and by how much), interventions may be tailored to reduce such waste.

The Sustainable Kitchens project is progressing, and we hope to have some accurate data to determine whether this technology could be a useful tool to be rolled out to all commercial kitchens. Additionally, other interventions are being explored to reduce food waste in commercial kitchens. Data from this project will be available to assist in reaching the 50% reduction in food waste by 2030 target.