



INTERNATIONAL
**FOOD
WASTE**
COALITION

Food Waste Measurement & Reporting Methodology

May 2023



Introduction

The IFWC methodology for measuring and reporting food waste follows the principles of the UNEP Food Waste Index (supporting UN SGD 12.3) as well as the methodology and minimum quality requirements of the European Union. It therefore uses similar definitions, scope and metrics.

It has been adapted specifically for the hospitality and mass catering sectors, enabling companies to:

Act: through improved data quality

Align: all players and their supply chains through comparable data and metrics

Engage: with regulatory bodies using transparent, standardised data aligned with their own methodologies

Our methodology was used by over 1,000 sites in the European food service sector in 2022, and our goal is for it to be adopted by 50% (>10,000) of our members' sites by 2025.

Measurement Scope

Under the IFWC methodology, the measurement and reporting of food waste is conducted within the following parameters:



Geographic Scope

EU27+UK+Norway



None-waste destinations

Human consumption (donation) & animal feed



Material Type

Edible & associated inedible parts



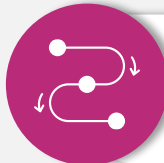
Metric

Grams per cover or meal



Food Category

All food, excluding beverages & other liquids







Life cycle stage

Preparation, service, plate waste

Data collection and quality assessment

Food waste data is collected and its quality is assessed using the following parameters:

	Entry level <i>(minimum requirement)</i>	Intermediary level	Advanced level
 Campaign Duration	Min. 1 full business week	Min. 1 full business week	Min. 2 full business weeks
 Frequency	1 campaign per year	1 campaign per semester	1 campaign per quarter
 Quantification Method	Staff measurement & data from biowaste collector ⁽¹⁾	Staff measurement	Staff measurement
 Lifecycle Stage	Pre-consumer & post-consumer	Preparation, service & plate waste	Preparation, service & plate waste

⁽¹⁾ This is assuming that the segregation of food waste is done properly and can be connected to the number of cover served during the period

Reporting Requirements

Reports must include the following:

Country & Site ID	Sector
Hospitality Segment	Food Service Segment
Date	Lifecycle Stage
Food waste ⁽²⁾	No. of Covers

Description

Country & site ID

EU country name and site identification number

Sector

Defined as hospitality or contract catering

Hospitality segment

Defined as upscale, midscale or eco

Food service segment

Defined as corporate, administration, education, health or sports & leisure

Date

The year if only one data point per site, the year and month if several data points over one year per site

Lifecycle stage

Pre-consumers (further divided into preparation and service waste as from an 'intermediary quality' level) and post-consumers

Food waste (grams or kilograms)

Reported food waste quantity

Number of covers (#)

Served during the measurement campaign

⁽²⁾ Reported for each lifecycle stage

IFWC key performance indicators

Reporting sites

Food waste by sector

Sites with a baseline

Food waste by segment

Quality index

Food waste reduction indicator

Description

Reporting sites (#)

Number of sites reporting food waste data

Sites with a baseline (#)

Number of sites with a food waste baseline; site's baseline being its first available dataset since 2019.

Quality Index

Average quality index, with quality ranked from 1 (entry level) to 3 (best level)

Food waste by sector (gram per cover or meal)

Average food waste for each sector

Food waste by segment (gram per cover or meal)

Average food waste for each segment

Food waste reduction indicator (%)

Ratio of the annual reported food waste and the corresponding baseline, expressed as an annual average for all sites reporting data for the year

Example: Site (A) reports 80gr/cover in 2022 whereas its baseline states 100gr/cover in 2019. Its food waste reduction index is 20% $= (100-80)/100$.

Definitions

Food

Any substance or product, whether processed, partially processed or unprocessed, intended to be, or reasonably expected to be ingested by humans.

Food Waste

Any food that has become waste that the holder discarded or intend to discard.

Edible Parts

The parts of food that were intended for human consumption.

Inedible Parts

Components associated with a food that are not intended to be consumed by humans e.g. bones, rinds and pits/stones.

Animal Feed

Diverting material from the food supply chain to animals.

References

- United Nations, SDG 12.3, 2015
- UNEP, Food Waste Index Report, 2021
- FAO, Food Loss Index, 2020
- WRI, Food Loss & Waste Protocol, 2016
- European Parliament, Waste Framework directive, 2018
- European Commission, Food waste methodology & minimum quality requirement, 2019
- European Commission, Food Waste Reporting Template, 2019

