

Reducing Food Waste

1 Global Impact

Annually, approximately one-third of global food production, about 1.3 billion tons, is wasted, with Canada discarding 58% of its food



2 Measuring and Benchmarking



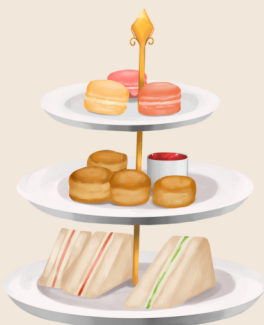
We implement daily food waste tracking and conducted a detailed audit with [Bettertable.ca](https://www.bettertable.ca) pinpoint reduction opportunities

3 Waste-Smart Operations

We revised both back-of-house and front-of-house operations adopting procedures specifically designed to minimize food waste



4 Efficient Menu Creation



Our menus are crafted to minimize waste, using ingredient cross-utilization to ensure every item serves multiple purposes

5 Creative Reuse in the Kitchen

We repurpose excess ingredients from preparation into other menu items and staff meals, maximizing use and minimizing waste



6 Education in Food Waste Prevention



All our F&B staff have completed the [BetterTable.ca](https://www.bettertable.ca) Food Waste Prevention Skills - Level 1 course, enhancing our commitment to minimizing waste.

7 Achieving and Enhancing Waste Reduction

At Pendray Tea House, we have reduced our food waste to approximately 70g per customer—78% below the national average—as we continue to enhance our waste reduction efforts.