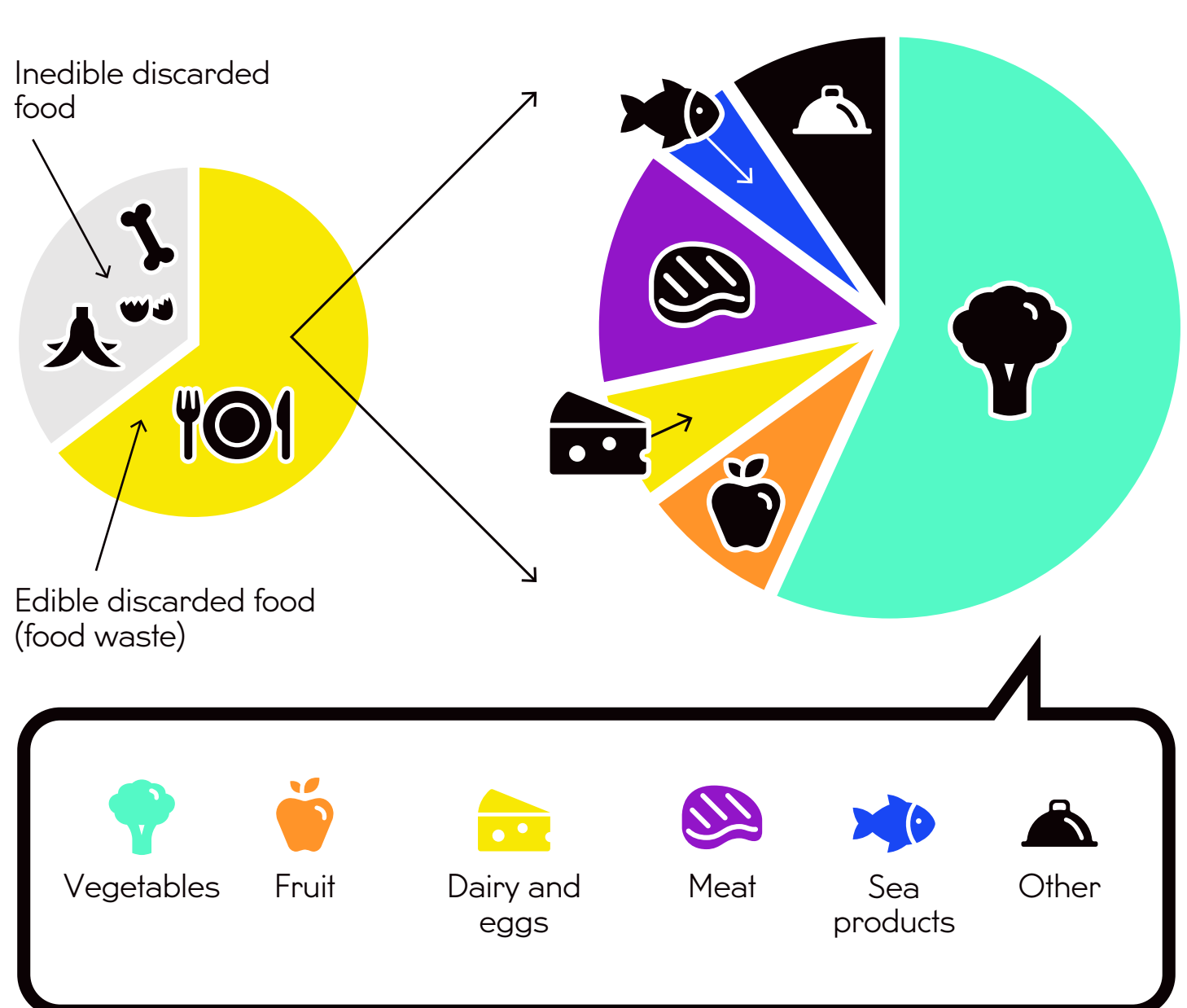


ECO-EFFICIENCY AS A TOOL TO PRIORITIZE FOOD-WASTE REDUCTION IN RESTAURANTS

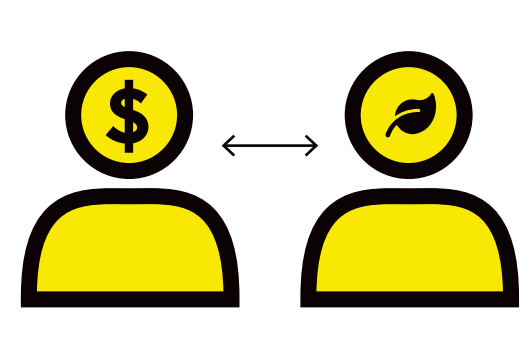
CONVENTIONAL APPROACH

Food waste calculated based on weight

Restaurant food waste per food category BASED ON QUANTITY PRODUCED (in kg)



INNOVATIVE APPROACH

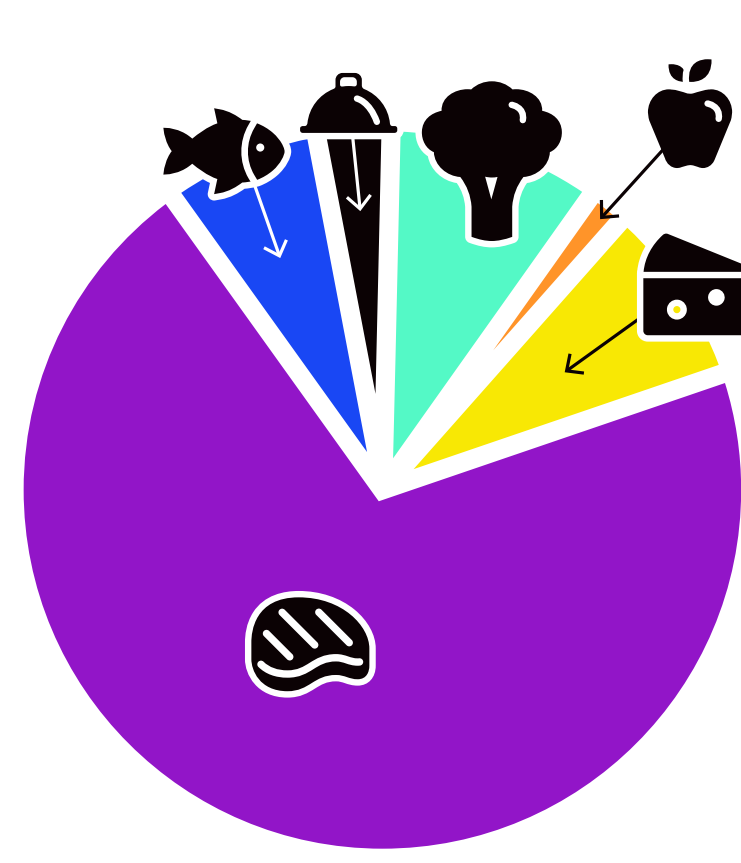


Food waste calculated based on eco-efficiency

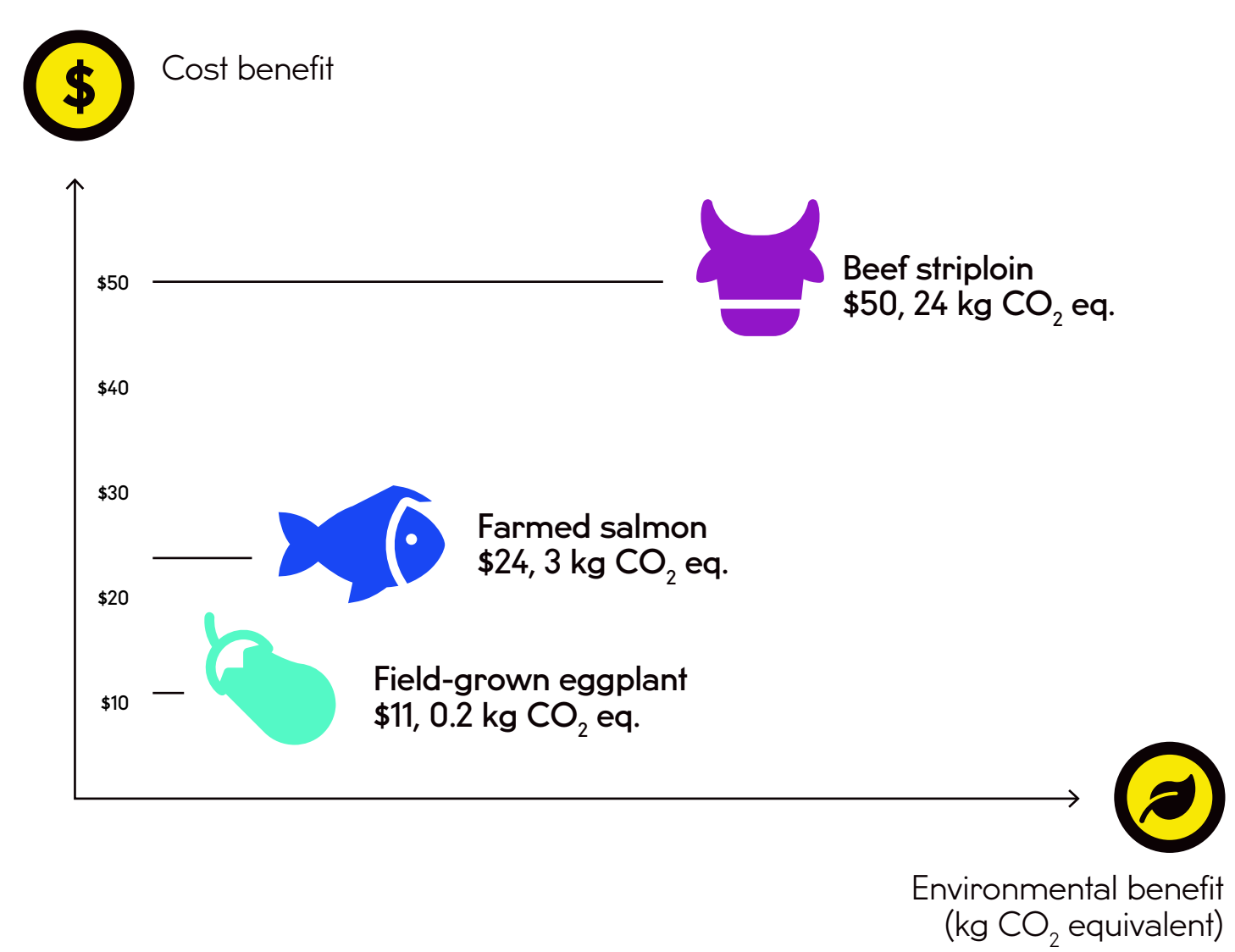
Restaurant food waste per food category BASED ON COST (in CAD)



Restaurant food waste per food category BASED ON ENVIRONMENTAL IMPACT (in kg CO₂ equivalent)



Benefits of reducing 1 kg of waste for three types of foods



Calculating food waste based on eco-efficiency can help you identify the high-cost food waste with a high environmental impact. These responsible practices let you:

- Identify the food waste to reduce as a priority.
- Support the development of promising strategies to reduce food waste.
- Reduce your carbon footprint while improving your restaurant's profitability.

To learn more, watch our video

GastronomiQc Lab

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