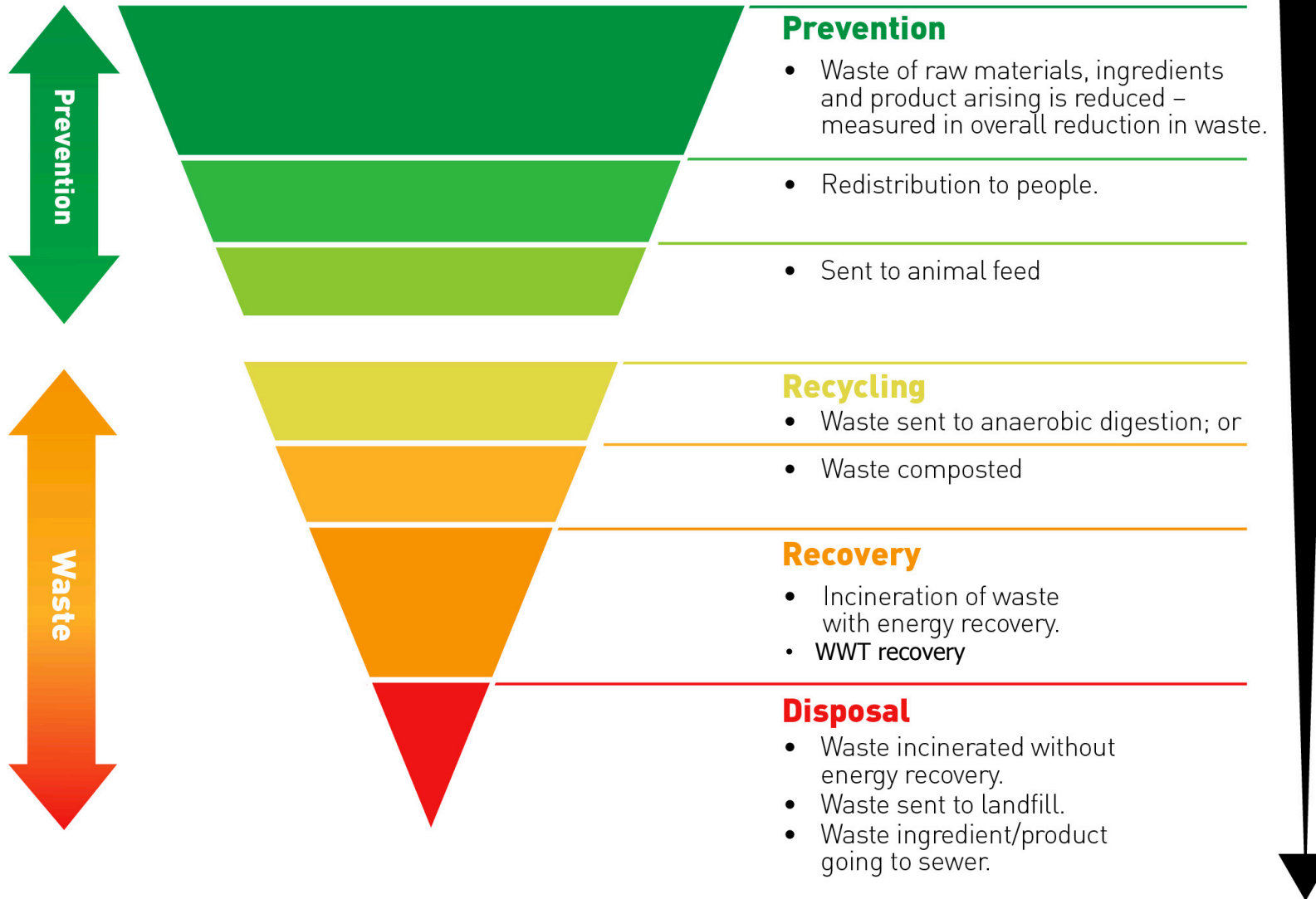


# Food and drink material hierarchy

Most preferable option



Least preferable option

## Hospitality Industry Food Waste Management Hierarchy (inc. Fats, Oils and Grease – FOG)

### Ensuring Food Waste is Managed as a Resource

**Primary:** Resource management using Anaerobic Digestion or other resource reclamation (kerbside collection of solid waste/slurry) via:- Separation at Source, Dewatering Units, Grease Traps, Grease Removal Units, Separation Tanks.

**Secondary:** On site treatment/management via:- Food Waste Digesters, Bacterial Dosing systems.

**Tertiary:** Sink to sewer via:- food waste disposal units for WWT management where the above treatments are or are not; Technically, Environmentally, Economically, Practicable.