**Prevention**  Waste of raw materials, ingredients and product arising is reduced – measured in overall reduction in waste. **Prevention**  Redistribution to people. Sent to animal feed Recycling • Waste sent to anaerobic digestion; or Waste composted Recovery Incineration of waste with energy recovery. WWT recovery **Disposal**  Waste incinerated without energy recovery. Waste sent to landfill. Waste ingredient/product going to sewer.

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

Making Waste 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 or are not; Technically, Environmentally, Economically, Practicable.



## Net Zero Carbon, Five Point Plan

Key challenge = Standards

1. Manufacturer Incentive Tax/ Business Credit 2. Design Consultant **5. Proactive Recycling** Incentive Resource Management BREEAM/LEED Energy Technology List Satisfies Circular Economy Principles: recimology List Supports the whole Supply Chain/Value Chain Improves the equipment stock in use Underpinned by Energy Technology List (ETL) Public Procurement Requirment 4. Operator 3. Dealer/Reseller Tax/Business Rates Sales Margin reduction