

Food spoilage

FOOD SPOILAGE



Discard of ingredients due to
properness before meal
preparation.
e.g. wilted leaves.

Kitchen trimmings

KITCHEN TRIMMINGS



Food loss during meal prepara-
tion in restaurants.
e.g. trimmings such as vegeta-
ble roots, leaves , skins, etc.;
vegetables discarded due to
cooking mistakes, etc.

Unsold prepared food

UNSOLD PREPARED FOOD



Discard of dishes that have been prepared and met serving requirements, but not sold due to various reasons. e.g. surplus caused by meal over-preparation; customers return behavior.

Plate waste

PLATE WASTE



Leftovers on the table from consumers, with oil and water filtered out.