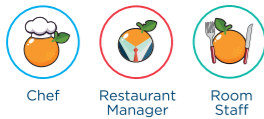


ICONS LEGENDA:



LIFE FOSTER SOLUTIONS TO PREVENT AND REDUCE FOOD WASTE IN THE FOOD SERVICE INDUSTRY

SUPPLY PLAN

INVENTORY



MENU PLANNING & DESIGN



PROVISION & PURCHASE

CUSTOMERS' FLOW FORECASTING



ADVANCED BOOKING



AVOID OVER-BUYING STOCK



FRESH AND SEASONAL FOOD PURCHASING



STORAGE

AWARENESS OF STORAGE TECHNOLOGIES & MANAGEMENT PRACTICES



FIRST IN, FIRST OUT



LABEL FOOD CORRECTLY



PREPARATION

IMPROVEMENT OF STAFF CULINARY & SENSORY SKILLS



JUST IN TIME COOKING



FOOD SURPLUS PROPER MANAGEMENT



STAFF ENGAGEMENT ABOUT THE VALUE OF FOOD



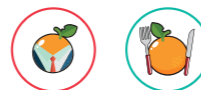
LIFE17 GIE/IT/000579

SERVICE

FUNCTIONAL ALLOCATION OF THE FOOD SUPPLY



GUIDING CUSTOMERS IN THE FOOD CHOICE



EDUCATION FOR CAREFUL ORDERING



CONSUMPTION

MENU ENGINEERING TO ENCOURAGE SUSTAINABLE FOOD CHOICES



SMALLER PORTIONS



CUSTOMIZATION OF PORTION SIZE



AWARENESS OF THE FOOD VALUE AMONG CLIENTS



POST CONSUMPTION

FAMILY BAG



FOOD SURPLUS DONATION



FOOD BY-PRODUCT AND FOOD WASTE UPCYCLE



This project has been co-funded with the support of the LIFE financial instrument of the European Union. This publication reflects only the author's view and the European Commission is not responsible for any use that may be made of the information it contains.

info@lifefoster.eu | www.lifefoster.eu