

TURN FOOD WASTE INTO PROFIT

In conjunction with the Irish Hotels Federation, the Restaurants Association of Ireland and the Local Authority Prevention Network

SEMINAR



Every tonne of food waste leaving your premises is costing your business €3,000. The average hotel in Ireland wastes 50 tonnes of food waste every year. That's a cost of €150,000 for the average hotel. The average restaurant with 10 employees produces 8 tonnes of food waste, at a cost of €24,000 per annum.

The LAPN and Green Business, in association with IHF, RAI and Leitrim County Council, invite you to attend this seminar which outline how you can reduce food waste and increase the bottom line in your business. This **FREE** event is certain to be thought provoking and worthwhile for any catering business.

**To register for entry please email:
eileen.oleary@ctc-cork.ie**

FREE EVENT!
MONDAY 29TH MAY - 2017
9.30AM - 1:00PM
THE BUSH HOTEL,
CARRICK ON SHANNON

SEMINAR AGENDA OVERLEAF

TURN FOOD WASTE INTO PROFIT

SEMINAR AGENDA

9:30 Registration / Tea and coffee

10.00 **Mr. Joe Dolan, Chair IHF**
Opening Address

10.10 **Colum Gibson, Programme Manager - Stop Food Waste**
The current state of Food Waste in Ireland - what can you do to prevent it? Potential for free food

10.30 **Adrian Cummins CEO at Restaurants Association of Ireland**

10.50 Food Waste Prevention Case Study

11.10 Tea/ Coffee

11.30 **Nial O'Connor and Oliver Gleeson Profit-Watch**
Reducing costs through food waste reduction

12.00 Food Waste Prevention Case Study

12.20 **James Hogan, Green Business**
Importance of Benchmarking in the hospitality industry, for food waste, energy and water- options for cost savings

12.40 Questions and Answers -Panel Discussion

1.00 Lunch

Food waste begins and ends with you



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