

Sustainable Food Production (SFP)

SFP.109K Principles of waste minimisation in a food environment

Unit Summary

This unit is about understanding the principles of waste minimisation in a food environment. It includes understanding the causes of waste and measures that can be put in place to reduce waste. It also covers understanding the measures that can be used to reduce and manage waste and the potential benefits that these measures offer in respect to achieving sustainability.

This unit applies to you if you are a manager, technologist or consultant who has responsibility for minimising waste in a food environment. It is expected that you will work as part of a team to develop and implement the systems.

Related Units

This is a knowledge unit which underpins the skills set out in:

- SFP.126S Promote waste minimisation in a food environment

You need to know and understand:

1. The legislation that controls an organisation's waste policies and procedures
2. The different types of waste and where and how they can legally be disposed of
3. Government targets and standards for waste reduction, reuse and recycling
4. How the production of waste impacts on environmental issues such as climate change
5. The impact of waste on sustainability
6. How waste minimisation supports sustainability
7. The benefits of waste minimisation to the organisation
8. How waste minimisation can help reduce carbon emissions
9. Waste and where it generated as a result of organisational activities
10. How to establish current levels of waste for the different types of waste generated by the organisation across all organisational activities
11. How to assess effectiveness of waste management systems
12. The principles of waste benchmarking as a method of identifying opportunities for reducing waste
13. The factors that limits organisational recycling and reuse
14. How product and process design can help minimise the generation of waste
15. The opportunities available to an organisation for reducing waste
16. How to develop targets for waste, reuse and recycling
17. The barriers that can limit the impact on measures to minimise waste and how these barriers can be overcome
18. How process and product design can impact on the production of waste
19. How effective process control and quality assurance can support waste minimisation
20. How to complete an organisational cost/benefit analysis in respect to waste
21. Methods of promoting waste minimisation
22. How to monitor, control and maintain waste minimisation
23. How to define and allocate roles/responsibilities for all those involved in reducing

<p>waste across all the activities undertaken by the organisation</p> <p>24. How to identify training needs and organise staff training to support waste minimisation</p> <p>25. How to evaluate the impact of measures to reduce waste</p>

Key Words

Packaging design	Weight, size and type of packaging material
Barriers	These can be economic, practical, social or legal
Waste types	Packaging, food waste in production process, household waste as a result of consumption of products
Activities	Incorporating: purchasing, supply, production, storage, packaging, transport and all aspects of business support.
Roles/responsibilities	For: designers, production staff, product developers, buyers, sales staff, customers and contractors
Benchmark	A comparative measure of an organisation against industry best practice.
Benefits	Social, economic and environmental
Legal requirements	Relevant to: <ul style="list-style-type: none"> • The environment • The management and disposal of different types of waste