Practice of reducing food waste

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About Xibei 关于西贝

Inner Mongolia Xibei Catering Group Co., Ltd
Xibei is an outstanding representative of northwestern Chinese cuisine and one of the most successful local restaurant chain brands. Xibei insists on quality assurance, and dedicates to providing delicious and healthy food to the consumers by carefully selecting the best food materials. So far, we have more than 300 stores in 57 cities in China.

Reduce food waste and lean management
Reducing food waste is a crucial achievement of Xibei's continuous lean management. By improving the processing technology of food production and processing, it can reduce food waste in the production and supply chain, can make fuller and more efficient use of food, so as to improve the food utilization rate.
Food Waste Reduction China Action —— Xibei and Save 12.3
西贝与Save12.3平台——连锁企业减少食物浪费实践

行业倡议
Industrial Initiative on FLW

餐饮精益管理工作坊
Initiate Reducing FLW & Lean Management Workshop

消费者与企业调查
Conduct industrial and consumer survey

国际管理工具引入及应用
Introduce Practical tools for chain restaurants to evaluate and reduce food waste (Cooperating with WRAP and EU Refresh)
How to reduce waste—lean management of eight types of waste

1.不良品的浪费
   waste of defective products

2. 生产过剩的浪费
   waste of over production

3. 库存的浪费
   waste of stock

4. 搬运的浪费
   waste of cartage

5. 等待的浪费
   waste of waiting

6. 动作的浪费
   waste of action

7. 标准过高或多余流程的浪费
   waste of over-standard or superfluous process

8. 员工创造力的浪费
   waste of staff's creativity
Main Actions  主要内容

1. Stores’ Operation management: accurate report, sub-period processing
   门店运营管理：准确报货、分时段加工

2. Headquarter’s processing support: rapid maturation, small-batch processing
   总部工艺支持：快速成熟、小批量加工

3. Waiters’ consumption reminding: package, less order, promotion
   服务员消费提醒：打包、少点、促销
Operation management

Accurate report and sub-period processing

Reduce the waste of stock
Sub-period process according to forecast, to avoid waste of over production

根据预估量分时段加工，避免加工量大的浪费

\[ \text{Forecast Amount} = \text{Demanded Amount} - \text{Arrival Amount} - \text{inventory} \]

\[ \text{报货数量} = \text{报货周期内需求量} - \text{期间到货} - \text{库存量} \]
Sub-period process according to forecast, to avoid waste of over production

Introduction of visual management system, real-time visualization of dish sales and surplus.
According to the prediction system, improve the accuracy of sales prediction, and avoid more food waste after the meal.

引入可视化看板管理，菜品销售剩余量实时可视化；
根据菜品预估系统，提高菜品预估准确性，把握销售节奏，提高菜品售卖准确度，降低餐尾剩余量.
Make the best use of the material, to enhance the utilization value of surplus food

A: The minced meat of mutton kebabs
   羊肉串下脚料、碎肉

B: Chopped bunching onion
   大葱的葱绿
2

Processing support

工艺支持

Rapid readiness, small-batch processing

快速成熟与小批量加工

Reduce the waste of over production

减少生产过剩的浪费
Thoughts to reduce waste

解决浪费的思路

Feedback

Solve the waste

Manage ment

Technology support

Supervision

Batch production

Additional production

Emergency production

Mode of production
One-piece flow of Oat rolls with sauce
浇汁莜面单件流

Miniaturization of packaging

1 seasoning package to 1 single piece production standard
包装小型化 料包1份包对接单件生产标准

Optimization processing guide sets standard of 12pcs、6pcs、1pc
优化作业指导书 制作12份、6份、和1份标准

Braised pickled Chinese cabbage
烩酸菜

Meat sandwich with fried meat
肉夹馍炒肉
3

Waiters

Consumption reminding

Reduce the waste of defective products

服务员

消费提醒

减少不良品的浪费
Decent waiters’ consumption reminding
服务员消费提醒到位

Order: remind the quantity/check orders/ask special dietary requests
餐前点菜：菜量提醒 | 核对菜品 | 询问是否忌口

Promotion between meals: The remaining dishes of the first half period is promoted in the second half period.
餐中促销：剩余较多的菜后半段推销

Package after meals: remind to pack the left dishes (doggy bags)
餐尾打包：提醒打包
How well does it work?
效果如何?

Total monthly savings from waste reduction: **RMB 0.9225 million** (Beijing)

北京门店单月剩余浪费共节省: **92.25万**

Annual savings of **44.28 million RMB**
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