Advanced Restaurant Waste Management Training Course

21 – 25 June 2027
Nice

AGILE LEADERS
Training Center

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Ref: 1382_202085 **Date:** 21 – 25 June 2027 **Location:** Nice **Fees:** 5700 Euro

Overview

Advanced Restaurant Waste Management Training Course is a one-week advanced course for restaurant managers, chefs, food-service supervisors, procurement teams, sustainability professionals, and waste coordinators who leave with a Restaurant Waste Reduction Plan. Participants connect food-waste measurement, purchasing, menu design, production control, surplus routes, segregation, hygiene, contractor oversight, and performance reporting to daily decisions. Agile Leaders Training Center presents restaurant waste management through evidence-led operational control.

Who Should Attend

- Functions responsible for restaurant operations and service performance
- Teams that plan menus, prepare food, and control portions
- Functions responsible for purchasing, inventory, and supplier coordination
- Teams that manage waste segregation, storage, collection, and contractors
- Sustainability and assurance functions that review waste data and compliance
- Multi-site supervisors responsible for consistent restaurant controls

The course assumes participants already influence restaurant operations, purchasing, kitchen production, or waste handling and leaves out culinary instruction, facility engineering design, and jurisdiction-specific legal advice.

Departments and Industries

The course serves departments and industries that prepare, serve, procure, or manage food and related waste.

- Restaurants, cafés, and quick-service food operations
- Hotels, resorts, and event-catering services
- Corporate, education, and healthcare food-service departments
- Procurement, inventory, kitchen, and menu-development functions
- Sustainability, facilities, hygiene, and operational-assurance teams
- Waste collection, recycling, and resource-recovery contractors

Learning Objectives

By the end of this course, participants will be able to:

- Analyze preparation, spoilage, and plate-waste streams
- Apply food-waste measurement and cause-coding methods
- Build purchasing, inventory, menu, and portion controls
- Evaluate redistribution, recycling, and disposal routes
- Prioritize hygiene, segregation, storage, and contractor controls
- Build a Restaurant Waste Reduction Plan

Course Agenda

Day 1: Waste Baselines and Flow Decisions

- Restaurant Material Flow and Waste-Point Map
- Preparation, Spoilage, and Plate-Waste Classification
- Direct Weighing and Volume Measurement Method
- Food-Waste Baseline and Normalization Worksheet
- Waste Cost and Environmental Impact Register

Day 2: Purchasing and Production Prevention

- Demand Forecast and Cover-Count Decision Sheet
- Purchasing Specification and Order-Control Matrix
- Inventory Rotation and Shelf-Life Control Board
- Menu Engineering Waste-Prevention Review
- Batch Production and Overproduction Trigger Rules

Day 3: Service, Portions, and Surplus Routes

- Portion Standard and Plate-Waste Review Card
- Buffet Replenishment and Display Control Method
- Edible Surplus Assessment and Handover Checklist
- Repurposing Decision Tree and Food-Safety Gate
- Staff Engagement and Shift Feedback Routine

Day 4: Segregation and Contractor Governance

- Waste Hierarchy and Destination Decision Matrix
- Color-Coded Segregation and Bin-Location Plan
- Food-Waste Storage and Hygiene Inspection Checklist
- Cooking-Oil, Packaging, and Organic-Waste Stream Register
- Waste Contractor Service-Level and Evidence Scorecard

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Day 5: Restaurant Waste Management Practice

- Exercise: Diagnose a Restaurant Waste Baseline
- Exercise: Redesign Purchasing and Production Controls
- Exercise: Test Surplus, Segregation, and Hygiene Decisions
- Exercise: Review Contractor Evidence and Waste KPIs
- Capstone Exercise: Restaurant Waste Reduction Plan

Practical Exercises

The course uses restaurant, hotel, catering, and institutional food-service scenarios.

- Suggested activity: classify measured preparation, spoilage, and plate waste and calculate a normalized baseline.
- Suggested activity: trace purchasing, inventory, menu, production, and service causes behind a high-waste item.
- Suggested activity: compare prevention, redistribution, recycling, and disposal routes using hygiene and operational criteria.
- Suggested activity: integrate responsibilities, controls, evidence, targets, and review routines into a Restaurant Waste Reduction Plan.

FAQs

Who suits advanced restaurant waste management training, and what does it assume?

Advanced restaurant waste management training suits professionals who already influence restaurant operations, food purchasing, kitchen production, service, sustainability, or waste handling.

How does restaurant waste management differ from general food hygiene training?

Restaurant waste management integrates measurement, prevention, surplus routes, segregation, contractors, and performance control, while general food hygiene training concentrates on safe food handling and contamination prevention.

How should restaurant food waste be measured?

Restaurant food waste should be separated by operational source, weighed or measured consistently, assigned a cause, normalized against a meaningful activity measure, and reviewed with cost and destination data.

Which restaurant waste should be prevented first?

Restaurant waste priorities should reflect preventability, value, frequency, food-safety constraints, operational causes, and the ability of purchasing, menu, production, or service changes to reduce recurrence.

How are restaurant waste contractors controlled?

Restaurant waste contractors are controlled through defined streams, collection conditions, service levels, weight and destination evidence, exception reporting, invoice reconciliation, and periodic performance review.

Conclusion

The course integrates restaurant waste baselines, prevention controls, surplus decisions, segregation, hygiene, contractor governance, and performance review. Participants take back a Restaurant Waste Reduction Plan that assigns responsibilities, measures waste, controls causes, records destinations, and sets review routines. The plan supports consistent decisions across kitchen, procurement, service, facilities, and sustainability functions.