



Reducing food waste in the Hospitality & Food Service sector

Pilot partner opportunity

August 2026

South Africa's Hospitality & Food Service sector generates an estimated

2 million tonnes

of food waste every year, of which most goes to landfill, driving methane emissions.

Given the scale of food waste in the hospitality and food service sector, the Consumer Goods Council of South Africa (CGCSA) is implementing a project to reduce food waste in the sector through its South African Food Loss & Waste Initiative (SA FLWI). The project, funded by the Global Methane Hub, will work directly with businesses in the sector to prevent food waste, divert what remains from landfill to reduce methane emissions, and build the case for sector-wide change.

We're looking to partner with 3–5 hospitality and food service businesses operating in Gauteng and Mpumalanga to pilot this process, from September 2026 to November 2027.

In partnership with:



What the project aims to do

1 Build awareness

... of food waste impacts among HaFS businesses and secure strategic commitment to prevent and reduce food waste across operations in Gauteng and Mpumalanga.

2 Measurement

... establish baselines and identify where and why food waste is occurring.

3 Implement solution(s)

... staff identification of solutions and roll out of a prioritised solution(s).

4 Report & scale

... capture and report savings (where feasible), and learnings. Share impact to scale the model nationally.

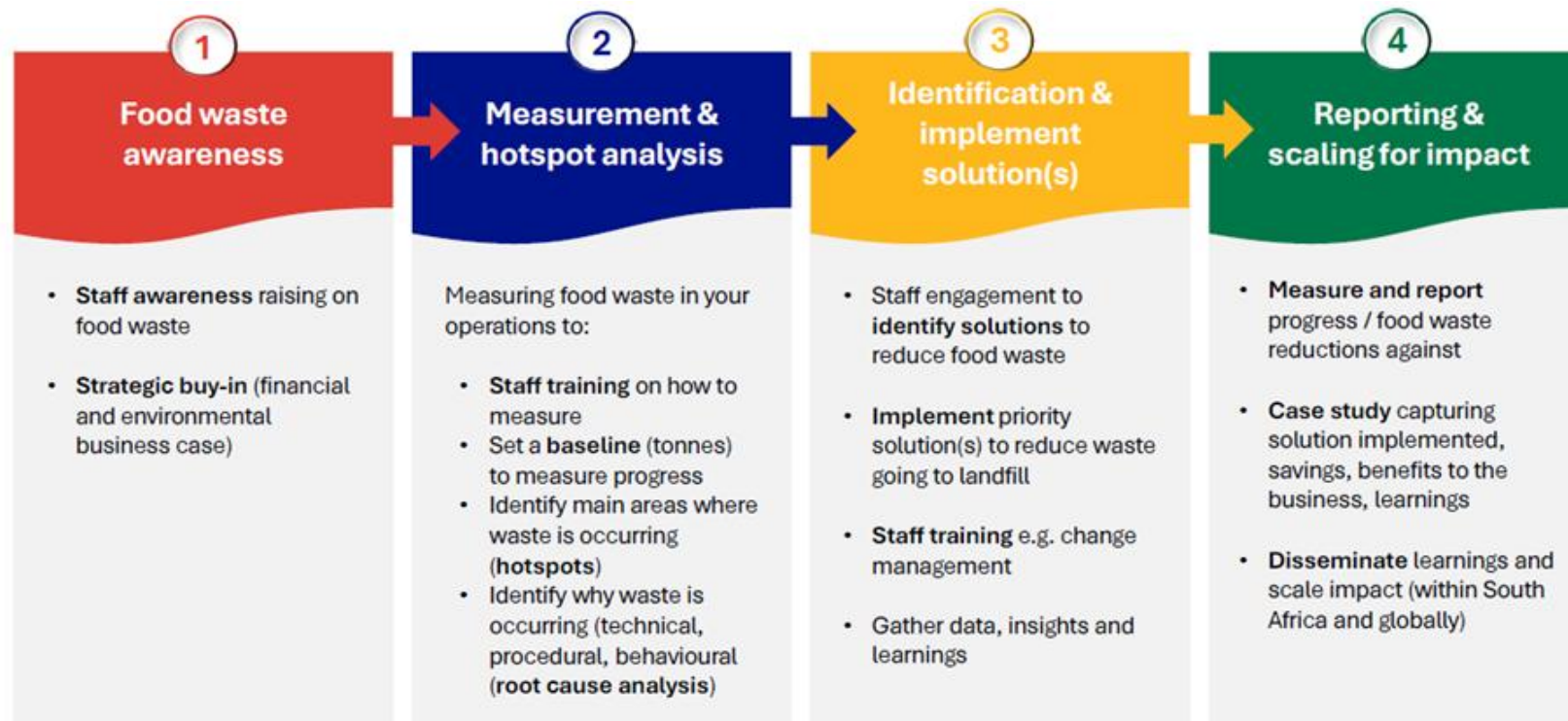


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How it works: A 4-staged process

Every participating business moves through all four phases (depending on your current understanding of the issue and activities implemented to date), with hands-on support from the SA FLWI, in partnership with WRAP, at each step.



Delivery model:

For each participating business, the SA FLWI will coordinate and supports the intervention overall e.g. developing training materials, running or supporting baseline assessments, facilitating staff engagement, and monitoring, reporting and disseminating results (incl. case studies).

Participation: What's involved, and what's to gain

Participation requirements

- Complete a or review your existing food waste baseline.
- Take part in monthly check-ins during design and rollout.
- Implement a prioritised solution identified with staff.
- Provide measurement of savings achieved (where feasible).
- Contribute to a case study on outcomes and learnings.
- Be (or become) an SA FLWI signatory — free to join. Find out more [here](#).

Support you'll receive

- Structured 4-phase methodology, tools & templates
- Hands-on support from the CGCSA-SA FLWI and WRAP (technical food waste specialists).
- Staff awareness materials and measurement training.
- Monthly check-ins and change-management guidance.
- Financial, environmental & social conversion factors to measure and report progress and savings.
- National/international profile via case studies.

Why participate?

1. Cut operating costs from wasted food purchased, prep & disposal.
2. Strengthen your sustainability and cost saving efforts.
3. Free access to international and national food waste expertise and solutions.
4. National recognition as a sector leader.
5. Help shape a scalable food waste reduction model for the South African hospitality and food service sector.
6. Support South Africa to achieve the UN target to reduce food waste by half by 2030.



Interested and ready to become involved?

Contact to find out more:

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