



FOOD WASTE MITIGATION PLAN



1. Datele companiei

Denumire: **DeliGroup Professional Services SRL**

Cod fiscal: **RO13904170**

Sediu: **Central Business Park,
133 Șerban Voda Street, București, Romania**

Brand comercial: **Deli Group**

2. Purpose and area of application

2.1. Objective of the plan

The present Food Waste Mitigation Plan has been developed in accordance with the provisions of Law No. 217/2016 on the reduction of food waste, as subsequently amended and supplemented, including the amendments introduced by Law No. 49/2024, as well as Government Decision No. 51/2019 approving the Methodological Norms for the implementation of Law No. 217/2016.

The plan aims to establish the necessary internal framework for preventing, reducing, and monitoring food waste generated in the course of the economic operator's activities, in its capacity as an operator in the food sector. The plan aims to integrate operational measures, responsibilities, and reporting mechanisms so that the canteen/restaurant's operations are efficient, safe, and compliant with current legislation.



Specific objective:

Efficient use of food resources: optimizing procurement, inventory, and menu planning to reduce overproduction and waste.

Reducing processing losses: standardizing receiving, storage, processing, and preparation operations to keep losses below target thresholds.

Responsible management of excess food: clear procedures for redistribution, donation, and alternative use, with full traceability and documentation.

Improving economic efficiency: reducing direct costs associated with waste and maximizing the value of ingredients through reuse and recovery.

Ensuring food safety and compliance with Law No. 217/2016, Law No. 49/2024, Government Decision No. 51/2019, hygiene, and traceability requirements.

Improving the customer experience: serving hearty, tasty, and visually appealing meals, with options that encourage customers to finish their meals and reduce food waste.



2.2. Area of application

The plan applies to all **DeliGroup** locations and covers the entire operational workflow, from production planning to the final management of food waste. The measures, procedures, and responsibilities described apply to each stage listed below, with the aim of preventing waste, ensuring traceability, and complying with legal and food safety requirements.

Production planning:

demand forecasting, menu planning, and portioning.

Supply order: delivery frequency, agreements with suppliers.

Receipt of raw materials: quality, temperature, and compliance checks.

Storage: dry storage, refrigerator, freezer; FEFO/ FIFO and temperature monitoring.

Pre-processing: washing, cleaning, and portioning in accordance with the technical specifications.

Food preparation: following recipes, monitoring processes and waste.

Fast cooling: apply as needed for safety and quality.

Storage: packaging, labeling, and storage conditions.

Portioning: standard portion size and reduced-size options.

Serving: serving methods that minimize waste.

Leftover management: procedures for redistribution and donation.

Food waste management: sorting at the source, delivery to authorized operators, recording, and reporting.

All activities are subject to internal procedures, mandatory forms, and KPI monitoring; the site manager is responsible for implementation, with support from the head chef and the monitoring manager.

2.3. Integrated culinary philosophy and waste reduction strategy



Principle: „Less is more”, a simple menu, high-quality ingredients, and careful preparation, with no compromise on taste or presentation.



Customer message:
“Clean, simple, and satisfying meals”; we take care of everything so your lunch break is a refreshing break.”



Operational impact:
Seasonal menus that reduce procurement needs and improve ingredient quality.
Modular recipe: the same ingredients used in multiple dishes to minimize the variety of inventory.
Flexible portioning: standard portion plus a small option; complimentary packaging upon request.

3. Critical points in the production process where food waste may occur:

Etapă	Critical point	Type of waste generated
Menu Planning	demand forecasting and dish selection	overproduction; uneaten portions
Procurement	ordering and delivery frequency	oversized inventory; product spoilage
Raw material reception	temperature and expiry date verification	receipt of near-expiry or non-compliant products
Storage (dry/chilled/frozen)	stacking, stock rotation, FEFO	damage; expired products; losses due to negligence
Preliminary preparation (washing, cleaning, portioning)	cleaning and cutting techniques	technological losses (peels, excessive trimming)
Thermal preparation	recipe dosing, temperature control, evaporation	burning, evaporation, overcooking (product loss)
Rapid cooling (if applicable)	cooling time/temperature	microbial growth; safety-related losses
Prepared food storage	packaging, labeling, storage conditions	expired prepared foods; damaged packaging
Portioning	dosing, portion consistency, staff training	oversized portions; deviation from standards
Serving	serving type (buffet/assisted service)	plate waste; buffet overproduction
Consumption (customer behavior)	customer information, portion options	uneaten portions; returned packaging
Leftover management	donation/alternative recovery procedure	unjustified disposal; loss of value



4. IMPLEMENTED MEASURES TO REDUCE FOOD WASTE:

4.1. General principles

The measures set forth in this chapter adhere to the hierarchy of food waste prevention established by **Law No. 217/2016**, as amended by **Law No. 49/2024**:

- Preventing the generation of food waste;
- Reducing the price of products nearing their expiration date;
- Facilitating full consumption by the customer;
- Donating food;
- Alternative use;
- Controlled waste disposal.

4.2. Preventive measures

4.2.1. Production planning

Production planning is a critical step in reducing waste.

The following measures are applied:

- **Daily estimation** of portion sizes based on the history of the last 4 weeks, attendance, and seasonality.
- **Maximum safety margin**: 3–5% above requirements.

Food preparation in two stages:

- 70–80% before service begins;
- The rest adjusted based on actual consumption.

Objective: overproduction prevention.

- **Supplier agreements**: frequent deliveries, flexible quantities, option for returns or adjustments.

4.2.2. Reception of raw material

Standardized reception checklist:

- Quantity check;
- Quality check;
- Temperature check for refrigerated/frozen products;
- Expiration date check;
- Package integrity check;

Non-compliant products or those with an expiration date that is too short for the production process are rejected.

Objective: to reduce losses caused by non-compliant raw materials.

4.2.3. Storage

Raw materials are stored separately, according to type:

- dry storage;
- refrigerated storage;
- frozen storage;

The following rules apply:

- strict implementation of the FIFO (first in, first out) and FEFO (first to expire, first out) principles in all storage areas;
- labeling of opened products with the date of opening;
- separation of raw products from prepared products;
- daily monitoring of temperatures in refrigeration equipment.

Objective: to prevent early deterioration.

4.2.4. Primary handling

First processing

Significant processing losses may occur at this stage.

Fruits and vegetables

The following measures should be implemented:

- use of economy knives or professional peelers;
- training staff on the maximum allowable peeling thickness;
- optimal adjustment of the potato peeler;
- periodic weighing of losses.

Usage of edible scraps:

- soup bases;
- creams;
- sauces.

Guidelines:

- potatoes: max 18–20% loss;
- carrots: max 10–12%.

Meat

- cutting according to technical specifications;
- portioning using an electronic scale;
- maximum permissible deviation: **±5 g**.

The clean trimmings are used for:

- soups;
- stews;
- fillings.

Bakery products

- daily calculation based on average consumption;
- controlled serving;
- reuse of leftover bread for:
 - croutons;
 - in-house breadcrumbs.

4.2.5. Thermal preparation

Implemented measures:

- adherence to standard recipes;
- adherence to water-to-product ratio;
- batch cooking;
- monitoring losses (through evaporation);
- using lids during boiling.

Objective: technological losses below 5%.

4.2.6. Serving line

To reduce waste during service, we apply:

- assisted serving for the main course;
- smaller portion option;
- extras offered on demand;
- monitoring consumption every 30 to 40 minutes.

Informative signs for customers:

„To reduce food waste, please ask for the right portion size.“

4.2.7. Post-service and monitoring

After the service is done, the following are weighed:

- leftovers from plates;
- leftovers from production;
- unused products.

Calculation formula:

Waste (%) = (kg total waste / kg total production) × 100

Target for the cafeteria:

Total waste less than 8% of production

4.3. Free of charge transfers (donation/internal usage)

- Through our **partnership with the Sector 6 Food Bank**, we help reduce food waste by redirecting packaged food items nearing their expiration dates to people in need.
- **Donation:** The company will dispose of surplus food by donating it to authorized recipient operators. Donations will be made only for products that meet food safety and traceability criteria. The transfer will be carried out based on a framework agreement signed with the recipient operator, accompanied by transfer documents and entries in the donation register <https://www.madr.ro/docs/ind-alimentara/2019/2020/Lista-operatori-receptori--26.02.2020.pdf>

4.4. Informationa and education measures

For employees

Organizing regular training sessions for the on-site staff regarding topics like: reducing food waste during the preparation process, proper food handling, taking orders correctly, product storage and traceability.



Displaying informational materials internally that outline best practices for reducing food waste and operational procedures.

For customers

Promoting responsible behavior through visible signage on-site: "To reduce food waste, we offer you the option to take home uneaten food for free."

We proactively offer customers the option to take home uneaten food using safe packaging that complies with hygiene standards. Customers can request free packaging for uneaten food, thereby facilitating its full consumption.



4.5. Food waste management

Aims to ensure safe, traceable, and efficient handling of food waste, prioritizing its recovery through alternative solutions such as composting, biogas production, or use as animal feed, where permitted, and minimizing final disposal through clear procedures, documentation, and collaboration with authorized operators. To this end, the sites have contracts with authorized food waste management companies and maintains an operational partnership with a biogas plant operator, ensuring the sustainable recovery of food waste.

5. Monitoring and reporting

Monitoring food waste has the following objectives:



Monitoring is carried out through:



The designated officer completes an internal log on a monthly basis, covering the following categories:

1. Production overview	
Indicator	Quantity (kg)
Total quantity of raw materials used	
Total quantity of prepared food	
Total quantity donated	
Total quantity discarded	
2. Waste breakdown	
Type of waste	Quantity (kg)
Production waste	
Leftovers in the plate	
Expired products	
Technological losses	

Mandatory reporting:

Annual upload of food waste data to the national platform:

<https://risipaalimentara.madr.ro>, până la 31 martie

publication of this plan on the company's website:

<https://www.deligroup.ro/>

In accordance with the environmental permit:

annual waste reporting on the <https://raportare.anpm.ro>, by March 15

annual reporting of the Waste Prevention and Reduction Plan to the County Environmental Directorate by May 31.

Approved,

Human Resources and Quality Director



 **DeliGroup**