

Food Waste Management

At BCEC we are dedicated to pioneering sustainable practices that make a real difference. Our innovative approach to managing food waste through the event planning and delivery cycle ensures that waste is minimised as much as possible. By converting kitchen scraps into nutrient-rich fertiliser, managing portion control and partnering with local charities to redistribute surplus food, we are not only reducing landfill waste but also supporting our community.



Before



Fresh, seasonal produce is sourced from local suppliers where possible, meaning we can order closer to the event date, using real-time attendance data.

Final catering numbers and dietary requirements are requested prior to the event to ensure accurate ordering.

Chef's Daily Menus are offered which allow us to align the requirements for multiple events, reduce the need to over-cater, as well as making the most of interchangeable, seasonal components.

Collaboration with event organisers ensures menu choices are matched to delegate dietary and demographic profiles.

Gluten free and dairy free elements are incorporated into our general menus to help manage allergens and cut down on the need to prepare alternate meals for guests with these common dietary requests.

Location and number of buffets and food stations are strategically planned to optimise each event delivery.



During



Conference food is delivered via stations and buffets using reusable plates and utensils instead of offering portion controlled single serves or disposable lunch boxes. This allows guests to select only the items that they want, and which meet their dietary needs.

We ensure our guests don't run out of food and whilst there's an industry standard to produce 30% extra, we work closely with organisers on buffet and menu design to reduce this to 10-20%.

Trained Food and Beverage teams closely monitor buffets throughout service to ensure food waste minimisation and the frequency of replenishment is appropriate.



After



Food that has not left our cool rooms or been heated prior to service is donated to a local food charity.

Food that has been served to guests or heated in preparation for serving is placed into the appropriate waste stream for dehydration.

Kitchen production organic waste is separated and dehydrated, even scraps from our Staff Canteen.

Herbie, our dehydrator, works flat-out to transform our organic waste into nutrient-rich fertiliser which is distributed across Brisbane for use on public gardens.

Our city, your canvas.

It's in BCEC's DNA to always look for new ways to innovate and improve event waste, which is why we are EarthCheck Platinum Certified.

