

# WASTELESS PRACTICE ABSTRACT

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## Implementation of the WASTELESS surplus stock measurement and management tool in a restaurant setting in Hungary



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WASTELESS - Waste Quantification Solutions to Limit Environmental Stress



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## PRACTICE ABSTRACT

Large amounts of food are wasted every year, and reducing it requires comparable measurement. WASTELESS developed simple tools to record food loss and waste in different supply chains.

In Hungary, a restaurant tested the WASTELESS surplus stock measurement and management tool that records surplus items and recommends recovery options such as resale, donation, animal feed, biogas or recycling.

The objective was to see whether a surplus-focused tool can support waste prevention in food service, where stock and menus change quickly. Ten items were recorded. Broader feedback suggested a fit issue: the tool mainly targets storage-stage surplus, but some food service operators report that storage waste is already low because they redistribute between sites, adjust menus, and keep little warehouse stock. This means the tool may miss the larger waste streams in kitchens, such as preparation losses and plate waste, unless it is extended.

For practitioners, the practical recommendation is to connect surplus recording to real restaurant decision points. Add options to log transfers between sites, and track menu-adjustment actions so “prevented waste” is also visible. Where possible, automate data entry from purchasing and stock systems to reduce manual work. If the platform is expanded or integrated to cover preparation waste and plate waste, it will better reflect where food service losses actually happen and provide more credible, actionable insights.

## RESOURCES

Title/Description: WASTELESS surplus stock measurement and management tool

URL: <https://wastelesseu.com/tools/surplus-stock-measurement-and-management-tool/>

## ADDITIONAL INFORMATION

The WASTELESS surplus stock measurement and management tool was developed by Fazla Gida - FAZLA GIDA ANONIM SIRKETI.

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