

Why Attend

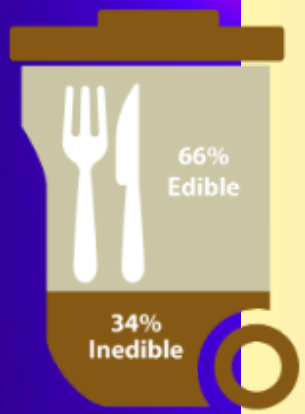
According to figures published by the Environmental Protection Agency (EPA) in 2023, restaurants and food services generated approximately 175,000 tonnes of food waste (21% of Ireland's total).

This sector includes food waste collected from hotels, B&Bs, pubs and restaurants, cafes, takeaways and canteens.

The Reducing Commercial Food Waste in Ireland report published in 2019, found that over 66% of food waste from the food services sector is avoidable (i.e. edible food). It stated that hotels have the highest level of food waste and vegetables are the most wasted food type (11%), followed by bread (9%), meat (8%) and potatoes (7%).

The annual cost of food waste to this sector is estimated to be more than €300 million. Food waste is a substantial business issue, it's also an environmental one. This seminar will provide chefs, cooks, and hospitality managers with insightful and practical tips and advice to:

- Measure and manage food waste effectively.
- Optimise kitchen workflows to save time and labour.
- Reduce overheads through smarter resource use.
- Boost team morale by creating more efficient, purpose-driven kitchens.



Event Schedule

- 08:30 am Registration & Refreshments
- 09:00 am Introduction & Welcome by Coilín O'Reilly, CEO Carlow County Council
- 09:15 am **The Issues - Panel Discussion** facilitated by Jenny Lyons
- 10:00 am Q & A
- 10:15 am **Case Studies** from Recycling & Food Waste Bills Assessment with Colum Gibson
- 10:45 am Refreshments & Networking
- 11:15 am **Joshna Maharaj video**– 2 x TEDx Speaker
- 11:25 am **Opportunities & Solutions - Panel Discussion** facilitated by Ruth Hegarty
- 12:15 pm Q & A
- 12:30 pm **Closing** by Cathaoirleach Cllr Ken Murnane
- 12:45 pm Networking
- 13:00 pm Lunch



Bookings:
www.localenterprise.ie/Carlow/Training-Events/Online-Bookings



Tuesday, 7th October 2025

From Plate to Planet

A dynamic conference focused on tackling food waste where we will explore how reducing waste can unlock significant cost savings, improve staff efficiency & streamline kitchen operations, all whilst contributing to a more sustainable food system.

Woodford Dolman Hotel, Carlow

08:30am to 14:30pm

Waste Less, Save More

Financial & Environmental Strategies for Hospitality



Joshna Maharaj

Joshna is a chef, author, speaker & activist with 15 years experience in TV, radio & a culinary & university instructor.

She will be joining us on video from Canada.



Janice Casey Bracken

Janice is an Executive Chef, dedicated advocate for Irish culinary arts, and Local Food Hero, who has a passion for locally sourced & sustainably sourced ingredients.



Colum Gibson

Colum is located at the Clean Technology Centre in Munster University of Technology. He managed the Stop Food Waste Programme for over 10 years, supports the EPA on the Food Waste Charter, and is a founding and current Board Member of FoodCloud.



Conor Spacey

Conor is a multi-award winning chef, author, collaborator & innovator. For over 16 years he has deep dived into sustainability & our broken food system & was involved in setting up the Chefs Manifesto, putting chefs center to fixing a global food system.



Ruth Hegarty

Ruth is a food policy & sustainable food systems specialist, with over 20 years experience. She led the creation of the Chef Network, was Secretary-General of Euro-Toques Ireland, and was part of the founding management of Food on the Edge.



Jenny Lyons

Jenny is a sustainability impact reporting specialist with a passion for community-driven environmental initiatives & regenerative food systems. She has a background in culinary arts & gastronomy & is a research assistant at the CULTIVATE EU project in Trinity College Dublin.



Derek Oman

With over 35 years of professional experience, Derek is an innovative fermentation, food preservation & raw food specialist. Community driven, he delivers consultation, workshops & demos, promoting sustainable eating through The Live Kitchen.



Liam Murphy

Liam is Country Manager for the social enterprise Positive Carbon and has deep, hands-on experience in the food waste space in Ireland and Europe.



Ali Honour

Ali is a chef, food systems disruptor & outspoken advocate for sustainable eating. She leads pioneering zero-waste catering for major events, collaborating with Chefs Manifesto, Beans is How, Blue Earth Summit, Dairygold & GIY.



Allison Roberts

Allison was community liaison officer with VOICE Ireland for "Waste Not, Want Not", a community-wide waste reduction initiative in Clonakilty. She has recently joined Talamh Beo helping to amplify the voices of local food producers.

Actions:

- **Start measuring your waste, food and otherwise.**
- **Sign up to the Food Waste Charter:** www.foodwastecharter.ie
- **See My Waste: commercial waste assets for bin labelling etc:** www.mywaste.ie/dispose-waste/in-your-workplace
- **Talk to your Local Enterprise Board about supports:** www.localenterprise.ie/Find-Your-Local-Enterprise-Office
- **Join the Chef Network.:** <https://www.chefnetwork.ie/>
- **See the VOICE Ireland Food Waste Toolkit:** www.voiceireland.org/wnwn/toolkit
- **Sign up for Savour Food e-Training:** <https://learn.savourfood.ie/>
- **Talk to local food producers.**