

1) Case study template: Hospitality sector

Partner Name	GCU	Case Study Number UK-2
Case Study Title	Too Good to Go – Food waste reduction App	
Sector	Hospitality and food retail	
Problem / Background / description of case study	At the end of the day many restaurants have left over food that would normally be disposed of. Too good to Go is an App where the public can log in to the site and find restaurants offering Magic bags of food. Each day, restaurants put their available excess food and makes this available to buy. The public then purchase the magic boxes — not know what they will get. A collection time window is given. The app operates in some European countries including UK, Spain (partner areas)	
Did they consider (modern) consumers behaviour before moving towards CE and waste management? Did consumer behaviour have an impact on them and their operation?	Yes	
Waste management tools / methods applied.	It aligns to the reuse/recycling but is sold at a reduced rate to	aim, where waste isn't prevented – avoid disposal.
What is their operation process related to food waste? Do they follow specific protocols? Methods? Processes? Etc.	-	t and consumers participating. THE ocus on the avoidance of food waste
Do they have a dedicated team to work with waste management or waste minimisation?		lution is built on the app. They do rmation from time to time – which will ect.





Do they track waste manually or through an automated system? What are their findings? What are the benefits?	No waste is tracked but the company will be able to quantify the number of magic boxes sold each day. In major cities there are many offerings within a 10km radius – less in rural areas.
How did they get the team onboard and work together? i.e. benefits, reward system, training etc.	Not appropriate
What specific training did they receive on waste management and how did they receive it?	No training needed – Both the public and businesses meet on the App platform.
How is circular economy being applied? What can you identify from the case study.	The case study demonstrates that there is a market for some types of restaurant food waste at the end of each day.
Which skills can you (partner) identify as needed for the restaurant (case study) staff to possess to successfully conduct food waste management and minimisation	The skills needed are to estimate what left over food is likely to be available at the end of each day.
Resulting benefits: impact on restaurant based on their practices (kg in waste, statistics of food being wasted, minimisation statistics following adoption of CE and waste management etc.)	Reduce wate for disposal, some further income for the sell of left-over produce.





Can this case study be transferred to small / micro-organisations in the hospitality sector?	Yes	
Has collaboration been arranged with local food/service suppliers? If yes, how is this arranged	Restaurants can register for the app and supply left over food.	
Is this case study national?	International – but only Spain and UK partners have the service from the partnership	
Is this case study innovative? If yes, how?	Yes. Simple tool app that allows the trading of left -over food.	
Which technologies are used in the case study, if any?	App – mobile technology.	
Can this case study be used in the CE4Food training programme? If yes, which module can it supplement?	Yes . It will support food waste reduction	
Source/Reference	https://toogoodtogo.co.uk/en-gb	
Website	https://toogoodtogo.co.uk/en-gb	





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