

BOOMERANG ALLIANCE
Plastic Free Places

REDUCING PLASTIC IN BREAKFAST SERVICE

WHY MAKE THE SWITCH?

From tea sachets to condiment packets, there are many single-use items used in breakfast buffets. Most of these items become landfill waste, or worse - end up in our oceans as marine litter. The good news is that it's simple to make the switch to reusables.

WHAT YOU'LL NEED

Reusable plates, cups, cutlery and napkins

All food and drinkware you provide should be reusable. Most hospitality suppliers have a range of options available at varying price points.

Serving platters or trays

Serve up food on reusable platters or trays. Hot food can be served in heated trays from food warmers or bain maries. Yogurts can be served from bowls or individual reusable jars kept on ice.

Cereal dispensers

Instead of individual serves of packaged cereals, consider serving them in dispensers or large jars that you can refill from bulk.

Coffee, tea and hot chocolate dispensers, caddies or jars

These can be served from dispensers, caddies or jars. This saves on wasteful sachets - most of which are lined with plastic.

Condiment jars, caddies or dispensers

Alternatives to individual-serve jams, sauces and condiments include reusable jars, caddies, dispensers or squeeze bottles. Some suppliers offer condiment stations with a row of jars and serving spoons. Sugar can be served in pourers or jars, and salt and pepper in shakers. Butter can be portioned, frozen and served in ramekins.

Tongs, serving spoons and knives

You'll require tongs, serving spoons and knives for dishing up food items and condiments.

Carafes

Juices can be served from bulk in carafes.

HOW TO GET STARTED

Step 1 - Select and source your preferred product

- Decide what type of system suits you best.
- Contact your preferred supplier to find out what products they sell.
- Work out the quantities you'll need for each product. It's a good idea to purchase a small amount first to test the products.

Step 2 - Develop a refill procedure

- Document a process for refilling dispensers, jars, plates, bowls, trays and/or containers. Include cleaning, and health and safety instructions.
- Train food and beverage staff on the new procedure/s.

Step 3 - Test your new refill procedure

- It's a good idea to trial your new system before rolling it out. You may like to test it for a short time frame first, for example 1 or 2 weeks.
- Monitor and adjust the process as required.

Step 4 - Implement your new refill system

- Once your system is running smoothly, you can roll it out permanently. Only purchase reusable items in large quantities once you are happy with your refill procedures.

HANDY TIPS

- Switching to reusables will require you to switch to bulk sauces, jams and condiments. Discuss the options available with your preferred supplier. Be mindful of expiry dates and only purchase what you know you will use.
- Always follow **best practice food health and safety standards** for cleaning and sanitising reusables.
- If using squeeze bottles, you'll need to decide whether guests will dispense sauces directly onto their plates, or whether reusable ramekins will be provided.
- Signs explaining that you are reducing your plastic waste as part of your commitment to sustainability can help guests get on board with your waste reduction initiatives.
- You may also like to receive your food deliveries in reusable containers. Items like bread, meat/seafood, and coffee are great places to start.
- **The Udder Way** supplies milk in kegs, reducing unnecessary plastic milk bottles.

