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AlixPartners

FLW CAPABILITY ASSESSMENT





How to complete this assessment

This self-assessment has been designed to allow firms to measure their progress on food waste reduction through a review of tangible practices across five pillars. Track your company's performance and see how your practices stack up.

MANUFACTURER







TARGET SETTING

How developed is strategic thinking around food waste and how sophisticated are associated targets/goals?

What targets do you set? How granular?

BASIC PRACTICES	CURRENT 'GOOD' PRACTICES	EMERGING AND LEADING BEST PRACTICES
	EXTERNAL COMMITMENTS	
Publicly acknowledge importance of food waste reduction, however ambitions are unspecified/unquantified	Stated pledge to reduce food waste and GHG emissions (e.g. joined the 10x20x30 initiative or have a stated goal of halving food waste by 2030)	External commitments go beyond coalition goals
	INTERNAL TARGETS	
Internal targets set at group level	Specific targets by business unit, factory/store that are backed by a transparent view between tonnage, cost and GHG impact	 Specific targets by line True zero waste targets (e.g. no buffer in BOMs)
Best effort food waste reduction targets on internal scorecard (e.g. we pledge to reduce food waste	External commitment is backed up by internal targets that meet or exceed external commitments	
Combined GHG targets in place with high level plans for scope 1 and 2 GHG emissions	 GHG targets broken down to easily identifiable forms of waste Actionable functional KPIs in place to deliver 	Ambitious GHG targets broken out between waste and other carbon generators with clear KPIs providing actionable measurement
	scope 1 and 2 emissions – including impact from food waste	Specific plans and actionable function KPIs in place to cover scope 1, 2 and 3 emissions – including impact from food waste



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GOVERNANCE

Who is responsible for food waste reduction? How are they assessed?

How does the company look to influence others in their value chain?

Is the importance of reducing food waste from both a cost and a net zero perspective clear and incentivized?

BASIC	CURRENT 'GOOD PRACTICE'	LEADING/EMERGING BEST PRACTICE
Sustainability lead exists	Joint food waste reduction targets and KPIs across the husiness	Fully integrated food waste KPIs between operations, finance, and sustainability
Food waste is an explicit part of the sustainability agenda	 Overarching sustainability goals are a regular agenda item in management meetings 	 Net zero, including the impact of food waster is a regular agenda item in
Sustainability team owns explicit food waste targets		management meetings
KPIs target waste reduction and/or GHG reduction as a whole, but may not target food waste reduction specifically	KPIs focus on food waste reduction through productivity improvements	Actionable KPIs embedded routinely in productivity plans with cross-functional ownership
		KPIs based on zero waste
		Clear linkage between food waste reduction KPIs and the P&L
Some individuals within the organization are incentivized based on meeting/exceeding waste and/or emissions reduction targets	Management KPIs and incentives include meeting net zero/food waste reduction commitments	Food waste reduction KPIs and metrics a imbedded in scorecards across the organization and are a key driver of
	Individuals and teams are incentivized to measure and reduce food waste	incentives
Identify target areas along the value chain that require additional intervention to reduce	Engage in discussions with suppliers to help reduce GHG food waste and emissions along	Track and rate suppliers based on their food waste reduction commitments and actions

the entire value chain

food waste



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METRICS AND MEASUREMENT

What do you measure and how?

BASIC PRACTICES	CURRENT 'GOOD' PRACTICES	EMERGING AND LEADING BEST PRACTICES
Food waste measured as variation against internal standard, may be an estimated part of total waste	Standardized food waste measurement methodology in place (e.g. FLWS)	Adoption/evaluation of emerging food waste measurement standards
Food waste tracked at enterprise or BU level	Waste is quantified and report from production to packaging at plant level	Waste measured at source (key points on lines, including cleaning losses)
Calculation are based on solid waste disposal	Able to estimate liquid waste (what goes down the drain)	Detailed calculations of liquid waste
Waste measured by total disposal volume	Detailed waste tracking at key points in production	Discrete measurement of the costs of food waste at a manufacturing line level
Calculation of financial value based upon disposal costs	Both financial and GHG emissions associated with food waste are measured	Waste measurement embedded in functional KPI's (e.g. operations and sustainability)
Food waste measurement includes damaged goods to landfill, mass balance, packaging, and variance to yield standard	Labor, utilities, and equipment maintenance costs are included within GHG emissions and financial food waste measurements	Zero yield loss standard in product BOMs
		All aspects of production including re-work, raw material inputs are measured
High-level estimate of GHG emissions based on tonnage		Assessment of societal good of key destinations





OPERATIONAL IMPLEMENTATION

To what extent is food waste reduction embedded into operations?

How well can you put strategy into action?

BASIC PRACTICES	CURRENT 'GOOD' PRACTICES	EMERGING AND LEADING BEST PRACTICES
 Food waste is primarily measured on disposal Limited ability to target issues in real time 	 Line operators can measure the true cost of food waste at multiple stages of production and can identify issues as they arise There are some automated solutions in place 	Line operators can measure the true cost of food waste at each discrete step of production and can proactively address issues as they arise
	to improve quality control processes and tackle waste	Widespread use of automation, tech, and tools to support measurement and action
Reliance on 3rd party providers for food waste measurements (e.g. tonnage and cost)	Internally able to accurately measure solid food waste and estimate liquid waste	Internally able to accurately measure solid and liquid waste at each production phase
	Solid understanding of food waste drivers	True cost of waste and associated drivers is well understood
Review terms and conditions with suppliers to mitigate waste (either in transit or during production)	Review quality standards to identify opportunities to limit what is classified as waste (but still fit for human consumption)	Partnerships with suppliers and customers to reexamine recipe construction to reduce food waste
 Mitigate scrap through rework (e.g. potato to fry to tater tot) 	Engage in upcycling opportunities	Continuous improvement – look to stop waste before it occurs
Standard costs allow for waste quotient (e.g. include a buffer). OEE targets aim to reduce ' > standard' waste	Zero waste culture on the shop floor: all hidden costs identified	No buffer in the BOM, true value of cost (incl. rework) is well understood and assessed
	Waste prioritized as a key productivity driver	Waste reduction culture extends beyond factory walls to cover E2E supply chain
Production sites routinely review performance and look for improvement opportunities	Best practices shared amongst sites to drive performance	Best practices shared both internally and between peers





DONATION AND DESTINATION OPTIMISATION

How is unsold product disposed? How do you ensure it is sent to the 'best' location as early in the value chain as possible?

How do you ensure unsold product makes it to the 'best location'?

BASIC PRACTICES	CURRENT 'GOOD' PRACTICES	EMERGING AND LEADING BEST PRACTICES
Keep waste out of landfills, incinerators and sewers; send waste to more environmentally preferred channels:	Bring donations up the value chain and collaborating with redistribution charities	Donations are pre-planned (not a side effect of having surplus food) to have the maximum societal impact
Animal feed		
Composting		
Anaerobic digestion (energy conversion)		
Engage with local landfills as demand requires	Engage communities and consumers through marketing and external relations	Actionable pledges linking consumer action to specific actions and partnerships
If there is surplus food available, it may be sent to charities	Known surplus is systematically directed to charities	Long-term collaborations with range of food waste charities and supply-chain partners

GETTING THE MOST OUT OF THE FLW CAPABILITY ASSESSMENT

- Take an unvarnished view of your company's capabilities the results will be much more useful if you are a tough grader.
- Engage key SMEs and stakeholders to develop a well-rounded perspective on current state.
- Not all gaps are created equal. Carefully assess, quantify and prioritize the gaps that, if closed, will offer the most impact, the fastest.
- Once you have a prioritized plan of action across 2-3 priority waves, integrate it with your planning and resource-allocation processes.
- As you implement capability improvement, put KPIs in place that measure progress and enable credible communication on the progress made.

For more information reach out to:

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Use this assessment tool and join the CGF's Food Waste Coalition of Action

