

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.













TARGET SETTING

GOVERNANCE

METRICS AND MEASUREMENT

OPERATIONAL IMPLEMENTATION

DONATION AND DESTINATION OPTIMISATION







TARGET SETTING

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

What targets do you set? How granular?

CURRENT 'GOOD' PRACTICES	EMERGING AND LEADING BEST PRACTICES			
EXTERNAL COMMITMENTS				
☐ 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				
☐ 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)			
☐ External commitment is backed up by internal targets that meet or exceed external commitments				
☐ GHG targets broken down to easily identifiable forms of waste	☐ Ambitious GHG targets broken out between waste and other carbon generators with clear			
☐ Actionable functional KPIs in place to deliver scope 1 and 2 emissions – including impact from food waste	KPIs providing actionable measurement			
	☐ Specific plans and actionable function KPIs in place to cover scope 1, 2 and 3 emissions — including impact from food waste			
	EXTERNAL COMMITMENTS □ 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) INTERNAL TARGETS □ Specific targets by business unit, factory/store that are backed by a transparent view between tonnage, cost and GHG impact □ External commitment is backed up by internal targets that meet or exceed external commitments □ GHG targets broken down to easily identifiable forms of waste □ Actionable functional KPIs in place to deliver scope 1 and 2 emissions – including impact			





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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	☐ Fully integrated food waste KPIs between
☐ Food waste is an explicit part of the	across the business	operations, finance, and sustainability
sustainability agenda	 Overarching sustainability goals are a regular agenda item in management meetings 	☐ Net zero, including the impact of food waste, 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 are imbedded in scorecards across the organization and are a key driver of incentives
	☐ Individuals and teams are incentivized to measure and reduce food waste	
☐ Identify target areas along the value chain that require additional intervention to reduce food waste	☐ Engage in discussions with suppliers to help reduce GHG food waste and emissions along the entire value chain	☐ Track and rate suppliers based on their food waste reduction commitments and actions

MANUFACTURER







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	☐ Line operators can measure the true cost of food waste at each discrete step of production and can proactively address issues
	☐ There are some automated solutions in place to improve quality control processes and tackle waste	as they arise ☐ 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



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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.

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

