Represent and defend the interests of the associated restaurants as well as meet their demand for legal services and training. Also offer them benefits that allow them to maintain their level of prestigious establishments, committed to excellence in the service to their customers and the quality of the food they sell.
MEXICO FOOD WASTE

21 millions TONS ANNUALLY

RESTAURANTS, HOTELS, CANTEENS & SUPERMARKETS

7 MILLIONS MEXICANS AFFECTED BY POVERTY
Strategic Partners

Academy

Restaurants & Chambers

AMR
ASOCIACIÓN MEXICANA DE RESTAURANTES, A.C.
DESE 1948

Unilever Food Solutions

United Against Waste

Universidad del Claustro de Sor Juana

Superior de Gastronomía Universidad CESSA Universidad
MEXICO FOOD WASTE

THROUGH

DEMO CONFERENCES

CULINARY ACTIVITIES & WORKSHOPS

SIMPLE FOOD WASTE AUDITS
WASTE REDUCTION VALUE CHAIN

1. Purchasing

2. Storage

3. Mise en place (production planning)

4. Preparation to order

5. Portioning & Plate Waste

6. Disposal

PROPER FORECASTING

Energy

Water

Waste

MEXICO FOOD WASTE

The spoilage bin covers waste from over purchasing and the stock room, fridge & freezer.
The preparation bin covers waste in mise en place and preparation to order.
The plate waste bin covers portioning and plate waste.
REAL CASE
WRONG STRUCTURE DISH
Wrong Storage

Bad Cut

Without Garbage Sep
### Real Case: Lemon Waste

<table>
<thead>
<tr>
<th>Tiempo</th>
<th>Lt.</th>
<th>Dinero</th>
</tr>
</thead>
<tbody>
<tr>
<td>Día</td>
<td>.400</td>
<td>$9.20</td>
</tr>
<tr>
<td>Semana</td>
<td>2.8</td>
<td>$64.40</td>
</tr>
<tr>
<td>Mes</td>
<td>11.2</td>
<td>$276</td>
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<tr>
<td>Año</td>
<td>134.4</td>
<td>$3,358</td>
</tr>
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</table>
Take little actions can make a BIG Difference & Together we can do more.