

Food Waste Reduction

Low Waste Menus

Henri Turra, Managing Director and business impact leader of a pioneering sustainable catering company, Radish Events, share his journey towards zero waste and circular menus. Discover how his creative approach to low waste cooking has led to incredible results in the kitchen that inspired great team culture and overall business success (8 mins)

<https://www.unileverfoodsolutions.com.au/chef-inspiration/future-menus-trend-report-2024/henri-turra-on-the-exciting-journey-to-zero-waste.html>

Restaurateur, Owner, COO and Executive Chef of Butter Sydney and Betizen, Julian Cincotta, transforms the foodservice waste culture and shares his top tips and best practices for implementing simple yet impactful actions to reduce waste and cut costs. (7.45 mins)

<https://www.unileverfoodsolutions.com.au/chef-inspiration/future-menus-trend-report-2024/transforming-the-foodservice-waste-culture-with-style.html>