

# WASTELESS PRACTICE ABSTRACT

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## Implementation of the WASTELESS surplus stock measurement and management tool in a university cafeteria in Turkey



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WASTELESS - Waste Quantification Solutions to Limit Environmental Stress



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## PRACTICE ABSTRACT

Large amounts of food are wasted every year, and reducing it requires comparable measurement. WASTELESS developed simple tools to record food loss and waste in different supply chains.

In Türkiye, a university cafeteria used the WASTELESS surplus stock measurement and management tool that records surplus and waste items and suggests recovery options such as resale, donation, animal feed, biogas or recycling.

The objective was to document storage-level surplus and waste items and, where known, record final destinations, while testing whether the workflow suits a large catering environment. Data were collected and an audit identified 27 items recorded as waste, including bread, fruits and vegetables, herbs, ready-to-eat products and ingredients. Data-entry software issues occurred and had to be escalated to developers. Operationally, strong internal stock practices—redistribution to other cafeterias, menu adjustments and minimal warehouse stock—reduced visible storage waste, which made “finding items to record” harder and can lead to under-detection if the tool only looks at storage.

For practitioners, stability of the interface (error handling and validation) is the first requirement. Next, add features that match cafeteria reality: logging transfers between sites, tracking menu adjustments, and recording prevention actions, not only waste. A fast workflow for high-frequency, low-volume items (herbs and ingredients) will improve completeness without adding heavy workload.

## RESOURCES

Title/Description: WASTELESS surplus stock measurement and management tool

URL: <https://wastelesseu.com/tools/surplus-stock-measurement-and-management-tool/>

## ADDITIONAL INFORMATION

The WASTELESS surplus stock measurement and management tool was developed by Fazla Gıda - FAZLA GIDA ANONİM ŞİRKETİ.

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