THE YAN AT BROADRAYNE, GRASMERE BISTRO WITH BEDS

BACKGROUND

The Yan is an award-winning collection of accommodation, as well as a rustic British bistro, all set in a 17th-century converted sheep farm in the Lake District National Park.

With a mix of serviced rooms, self-catering and glamping on-site it makes for a busy breakfast service. The Bistro is also open to non-residents and has gained a strong reputation amongst locals and visitors alike.

A green ethos is at the heart of everything they do. From farm-to-fork initiatives to growing their own vegetables and onsite recycling and composting disposals

IMPLEMENTATION

During Covid the Yan introduced compulsory pre-ordering in their on-site bistro to help meet covid regulations and continue to operate. They found this had a significant impact on the amount of wasted food being produced and have encouraged pre-ordering since.

They had the added challenge of operating in a very compact space, with only one member of staff operating the kitchen. This led them to think creatively about how to design their menus to minimise storage requirements and prep time.

They found that by designing their menu with common ingredients, and re-purposing unwanted elements they not only saved space and time, but reduced waste as well.

SUMMARY

Whilst a lot of actions were born out of necessity and a desire to be more sustainable, they have had a positive impact in lots of other areas. Storage requirements and associated costs have been reduced, staff prep time has reduced and costs have reduced by re-purposing what would have otherwise been wasted.

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> Being surrounded by stunning landscape, we are all too aware of how important it is to protect our precious part of the world and the wider planet. That is why being environmentally conscious is embedded within our DNA, without sacrificing our guest experience.

JESS MANLEY

KEY ACTIONS

- Pre-ordering for groups of 5+ and on special occasions
- Pre-ordering encouraged for staying guests
- Menu's planned to share common ingredients across dishes
- Room only rates with an a la carte breakfast option to encourage more mindful ordering
- Fresh ingredients are processed as soon as they come into the kitchens. These are, cooked, portioned and frozen in batches. The rest are pickled, dried and preserved
- Unused items from prep are de-hydrated and served as drinks garnishes, infused to create syrups or even dried for teas.
- A new product for the drinks menu was developed, using the waste fat from lamb shoulders to draw out any impurities in whisky and enhance the flavour.
- Invested in heat-based composting allowing the processing of organic waste (peelings etc) quicker and more effectively.

RESULTS

The pre-ordering of dishes has significantly reduced wasted food. Post-covid this was relaxed to only be compulsory for groups of 5+ but is still actively encouraged. through communications. Roughly 10% of staying guests pre-order as they understand it is part of a wider sustainable ethos

A recent study alongside ECO-I North West and Cumbria University found that if all guests to the Yan were to pre-order their meal, it would provide an annual carbon saving of 1.174 tons and reduce kitchen waste by 50%.

At Easter the Yan successfully received 100% pre-orders, allowing them to plan accordingly and produce zero food waste, whilst increasing covers by 31%. **"This further proves how pre-ordering not only reduces waste but can help a hospitality business increase revenue."**

WHAT'S NEXT?

Food waste reduction is just another step in the Yan's journey to decarbonisation. From carbon costed menus to solar powered staff accommodation; they are always looking for ways to make things better and tell their story. Sustainability is at the heart of their business and involves their whole team, so its a constant evolution.

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