

Case Study Wahaca



Who are Wahaca?

Wahaca is an independent group of Mexican street food restaurants whose use of fresh and sustainable ingredients and exuberantly coloured décor has revolutionised what eating Mexican food means in the UK today.

Their challenge

Wahaca were extremely keen to follow best practice. As the very first single branded restaurant group signatory to the Hospitality and Food Service Agreement operated by WRAP, Wahaca are also committed to following the waste hierarchy.

They needed a sustainable waste contractor, dedicated to helping all restaurants achieve top recycling performance.

Our solution

To help Wahaca achieve best practice Paper Round do the following:

- Regular visits to each site to observe staff and identify any barriers to recycling
- Bespoke monthly reports, illustrating recycling performance and ideas for improving
- Mini waste audits to identify contamination
- Launch day training sessions for new sites

The results

Carbon saved
717 CO₂e

Waste savings
807
tonnes

779
trees saved

Recycling rate
85%

“

Where we have control of the waste collection contract, we go the extra mile to appoint the most sustainable waste collector available.

Extracted from Wahaca.co.uk on sustainability

