



Sustainability



Title:
**Analysation of food waste reduction
strategies and redirecting program in food
and beverage section in hospitality industry.**

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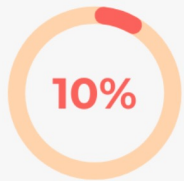
Food waste in Hospitality industry

Occurs in three stages:

1. In transit
2. In the kitchen while preparing
3. On the guests plate when served



Over 1/3 of all food produced globally goes to waste.



10%

The hospitality sector accounts for approximately **10% of total food waste** in the UK.



1,000,000

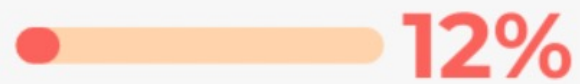
Hospitality businesses in the UK generate around **1 million tonnes of food waste** annually.



UK landfill is nearing full capacity, meaning it's no longer a viable destination for food waste.

"Sending food waste to landfill costs upwards of £100 per tonne, which includes disposal charge, tax and transportation."

<https://refood.co.uk/hospitality-food-waste-facts-figures-way-save/>



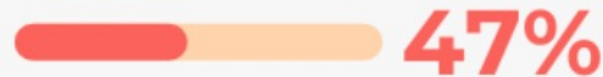
12%

of hospitality food waste is currently recycled



75%

of food waste is avoidable

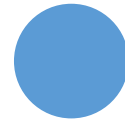


47%

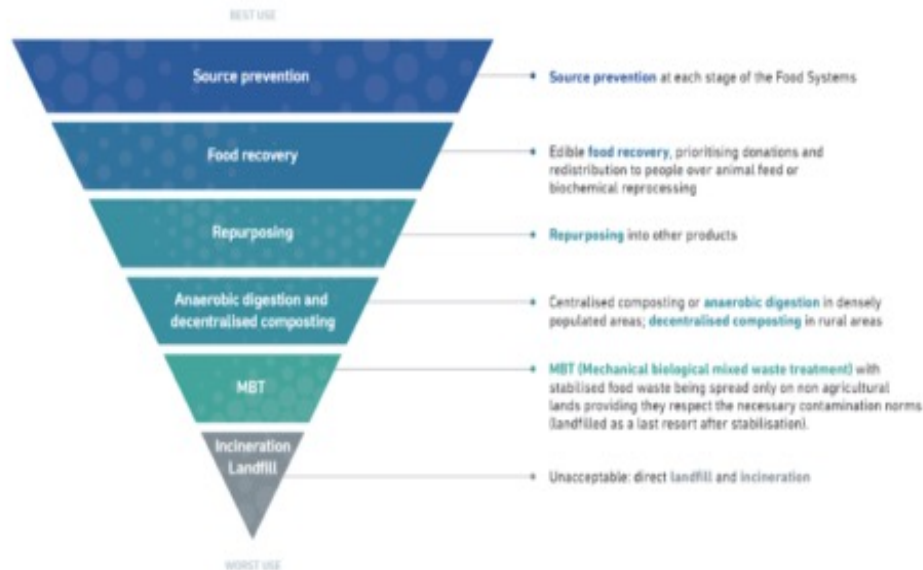
of costs can be saved by recycling food waste instead of sending to landfill

Concerns

1. Nearly one billion individuals experience food shortage,
2. There is an imperative loss of the fundamental embedded value of food.



Food Waste Hierarchy



Reducing and redirecting strategies of food waste in hotels:

- A food waste hierarchy has been implemented by The European Hospitality Industry.
- Reducing food waste can be achieved by encouraging the use of local, fresh, and high-quality ingredients, standardising daily menus, enhancing cooking skills and limiting portion sizes.
- Educating both hotel staff and guests is essential for reducing food waste.
- Staff training in proper food handling
- Guests should be made aware of the social, environmental, and financial impacts of food waste.
- Explore the guests' familiarity with, knowledge of, and culinary traditions based on their nationality.

Application to the hotel and hospitality sector: PESTEL Analysis

IN ENGLAND AND WALES, IT IS MANDATORY TO SEGREGATE ALL WASTE. THERE WILL BE SEPARATE DEDICATED WASTE BINS FOR COLLECTION. GOVERNMENTS' GOAL TO REDUCED 50% OF GLOBAL FOOD WASTE BY 2030. MOREOVER, UK GOVERNMENTS' GOAL IS TO ELIMINATING FOOD WASTE TO LANDFILL BY 2030 (NAVITAS SAFETY, 2023).

FOOD WASTE IS DETRIMENTAL TO THE ENVIRONMENT AND POSES A SIGNIFICANT FINANCIAL BURDEN ON THE HOSPITALITY INDUSTRY, COSTING OVER \$1 TRILLION ANNUALLY.

AGRI-FOOD SUPPLY CHAINS HAVE SIGNIFICANT IMPACTS ON SUSTAINABILITY ACROSS VARIOUS DIMENSIONS.

HELP MEET HUMAN NEEDS, CREATE JOBS, BOOST THE ECONOMY, ADDRESS POVERTY, AND REDUCE GLOBAL GREENHOUSE GAS EMISSIONS

A VARIETY OF TECHNOLOGY SOLUTIONS HAVE EMERGED TO HELP FOOD OPERATORS REDUCE WASTE.

RESEARCHER HAS INVESTIGATED INTO HOW ENVIRONMENTAL AND GREEN INITIATIVES SERVE AS CRUCIAL WAYS FOR HOTELS TO STAND OUT AND IMPROVE GUEST EXPERIENCES.

SYSTEM HAS FEW ATTEMPTS TO FOOD CIRCULARITY AND REDISTRIBUTION MAXIMIZATION OF FOOD DONATIONS CAN BE HINDER BY CURRENT LEGISLATION AND POLICIES ON FOOD REDISTRIBUTION AND MANAGEMENT.

Sustainable practice in Hotels

- Hotel Hilton
- Waldorf Astoria
- Hotel Hyatt
- Disney World



Evaluate future policy and management options for the food waste:

- Innovation and public awareness should prepare the way to improve the sustainability of the food system .
- To reduce food waste, In the hotels' buffet hotelier can put up a sign to encourage patrons to finish their plates first before serving themselves more food.
- Improving poverty and meeting the CE principles
- Established food waste hierarchies
- Hotels can use modern high technology AI.
- Staffs training
- Guests awareness



Recommendation:

- Apply the food waste hierarchy.
- Distribute surplus food and beverages.
- Convert excess food into animal feed.
- Process surplus food for biomaterials.
- Recycle through anaerobic digestion and composting.
- Reuse waste through land spreading.
- Extract energy from waste.
- Minimize the quantity of complementary items.
- Minimize the portion of the plate.
- Utilize technology to decrease food waste.



Conclusion

In conclusion, reducing food waste in hospitality industry is significant that it has enormous impacts on social, environmental, and economy. One third of global food waste generate from this industry and 84% of food restaurants thrown away. Therefore, reducing and redirecting this waste will help reduce the food poverty and decrease carbon footprint in the environment. In placing some strategies such as redistributing surplus food, reducing portion size, and limiting options, applying food waste hierarchy, using modern technologies can effectively reduce food waste.



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Thank You

