

Food Waste - International Hospitality Conference - “Contemporary Themes in the Hotel and Hospitality Sector”

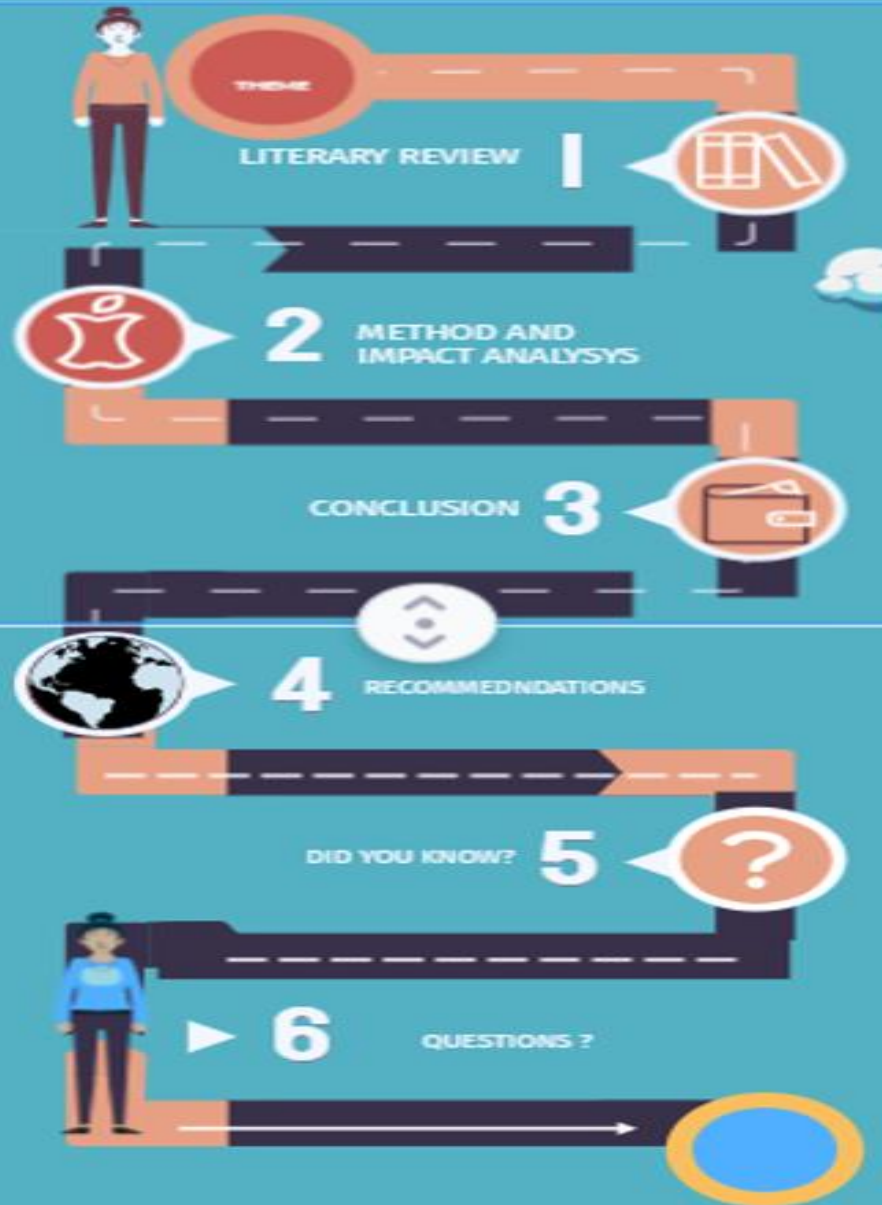
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Contemporary Themes in the Hotel and Hospitality Sector (BMIH6001)

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ROADMAP to a Successful FOOD WASTE RESEARCH



Contemporary Theme

- ❖ The global interest in sustainable travel is flourishing, making the integration of sustainability principles vital for the thriving operation of hotel businesses.
- ❖ As underlined in the Sustainable Travel Report 2024 by Booking.com, an inspiring 83 percent of travellers are dedicated to sustainable travel, acknowledging its crucial role in preserving natural habitats and uplifting local economies.



FOOD WASTE

(Source: Hpgconsulting.com, 2023)

Hotels – Food Supply Chain component

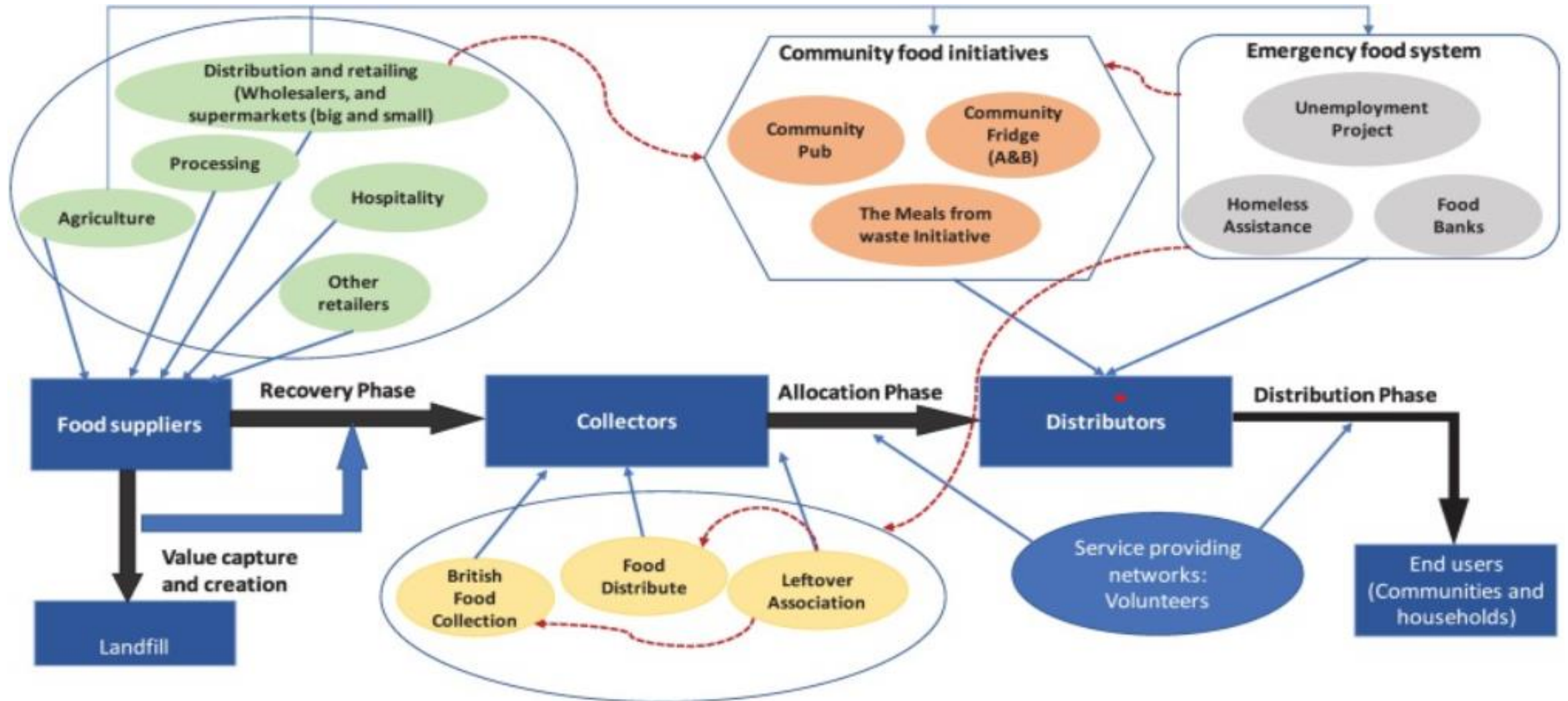


Fig. 1. Food supply ecosystem

(Source: Thapa Karki *et al.*, 2021)

Global Issue

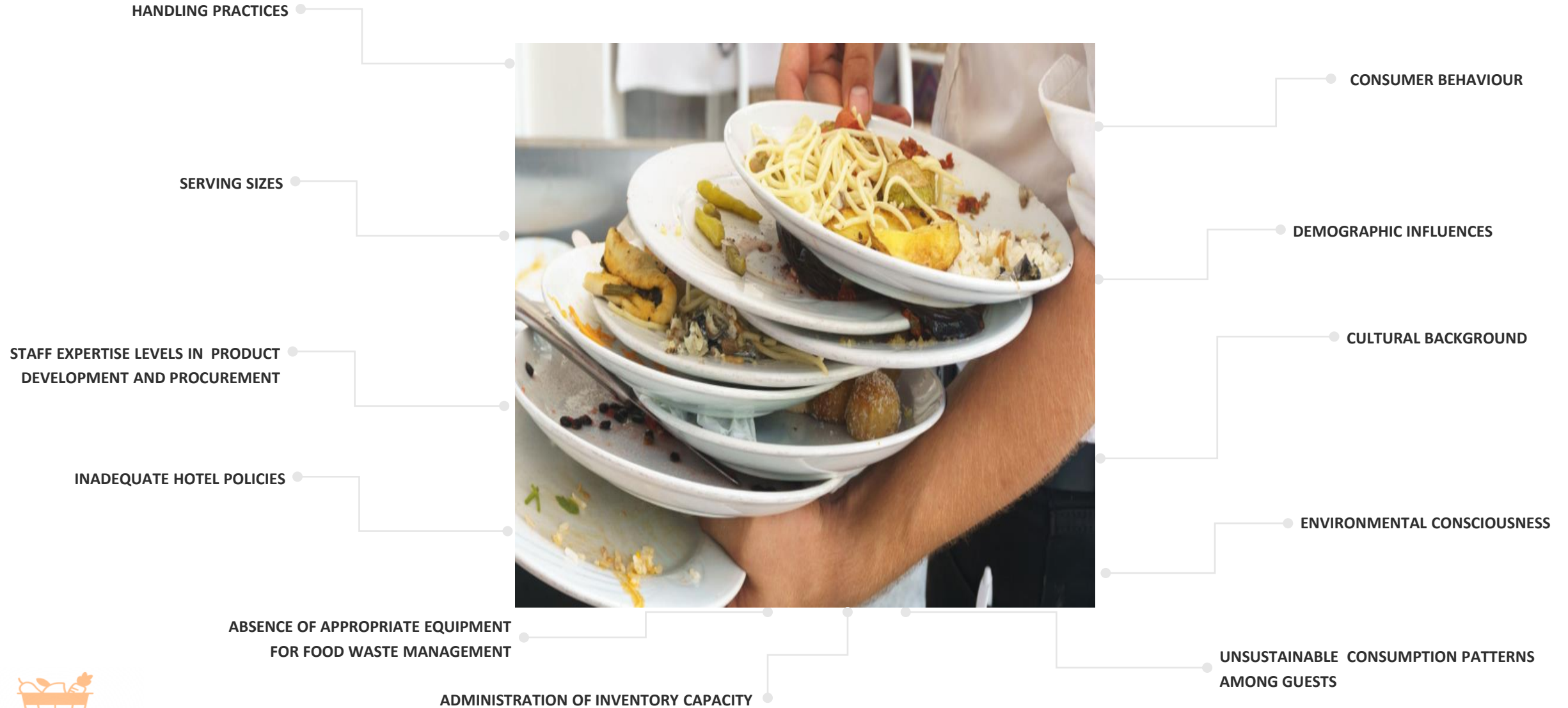
Globally, millions of tons of garbage from agricultural food products are produced each year, emphasizing the necessity for effectively managing and valorizing this waste. This objective aligns with the European Union's initiatives to promote sustainable development (Socaci, 2020).



(Source: Martin-Rios, 2023)



Food Waste Causes



Food Waste in the Tourism Sector

Research on the food consumption habits of holidaymakers in a beautiful urban area in China revealed a significant insight: tourists account for about 15 percent of the total food waste in the food provision business.

This research underscores the importance of understanding portion sizes and taste preferences as crucial factors that can drive positive change (Wang *et al.*, 2021).



(Source: Oakes, 2019)



Research Facts and Statistics



79,000 tonnes

of waste is generated by hotels every single year

1 trillion

GBP is spent by hotels on food that needs to be disposed of

9.5 million

excess food waste is produced in the UK annually

5 %

of all food waste is thrown away due to improper storage

£28 billion

Is spent by hotels every year just on catering and banquet event

Hotel Waste



Challenges to FOOD WASTE

A comprehensive understanding of the food waste sources is essential, as adequate management revolves around recognizing both the origin and volume of such waste.

However, recent research on the practice of Circular Economy adoption has distinguished 15 critical challenges associated to food waste:

- ❖ the enforcement of supporting government guidelines
- ❖ the requirement of financial stimuli
- ❖ and the stringent implementation of environmental constraints (Kumar *et al.*, 2023).

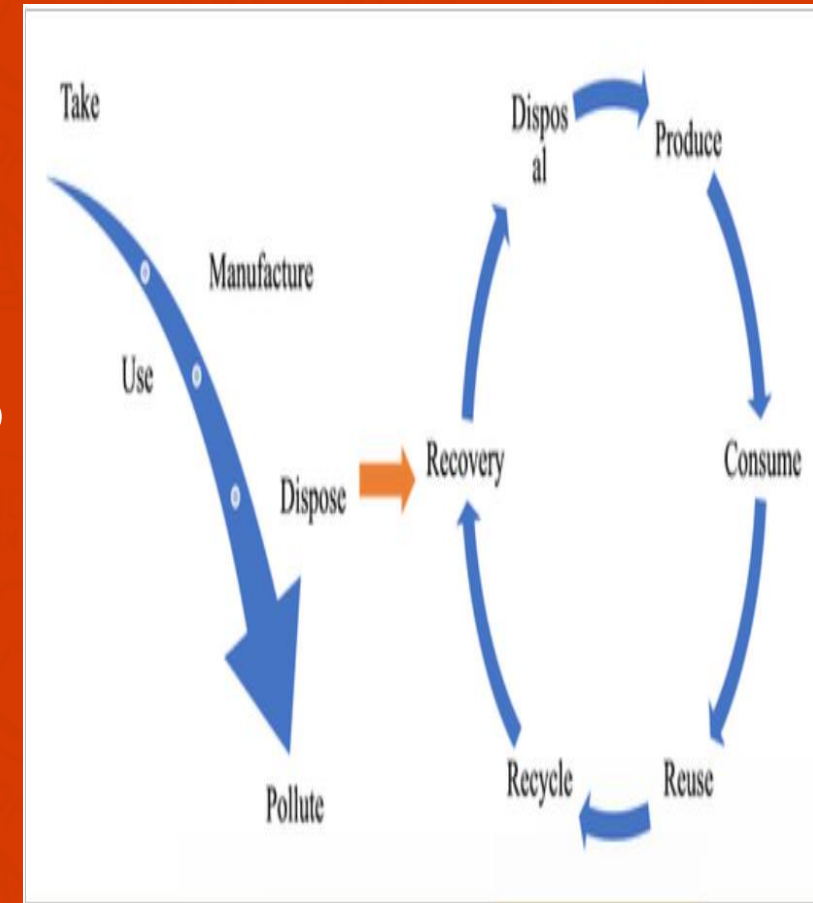


Fig 2. Transition from linear to Circular Supply Chain
(Source: Kumar *et al.*, 2023)

Hotel Industry RESPONSE



Hilton Hotel is pioneering **Zero-waste food menus** at key hotels located in the UK, embodying a bold commitment to cut waste sent to landfill by half by 2030 (Hilton.com, 2024).

Marriott Hotel is harnessing the power of **Winnow AI technology** across numerous locations, taking a significant step toward reducing food waste. The goal is a remarkable 50% reduction by 2025, following a projected 25% drop at the start of 2024 (Esgnews.com, 2024).



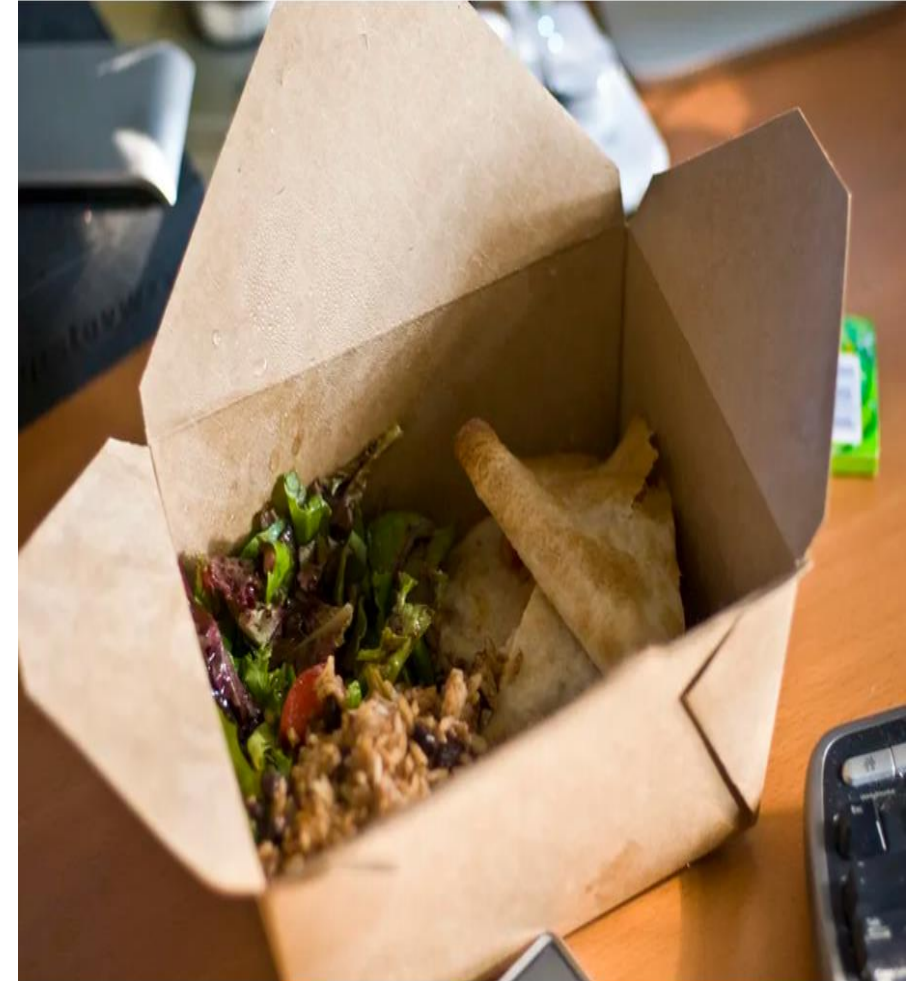
(Source: Marriott.pressarea.com, 2024)

The Doggy BAG

A simple but effective solution

An inspiring model of innovation within à la carte restaurants is the adoption of 'doggy bag' handouts.

In a groundbreaking move, legislation in France (2016) ordained that restaurants provide doggy bags upon request, showcasing a deep adherence to sustainability and the vital intent of waste reduction (Martin-Rios *et al.*, 2018).

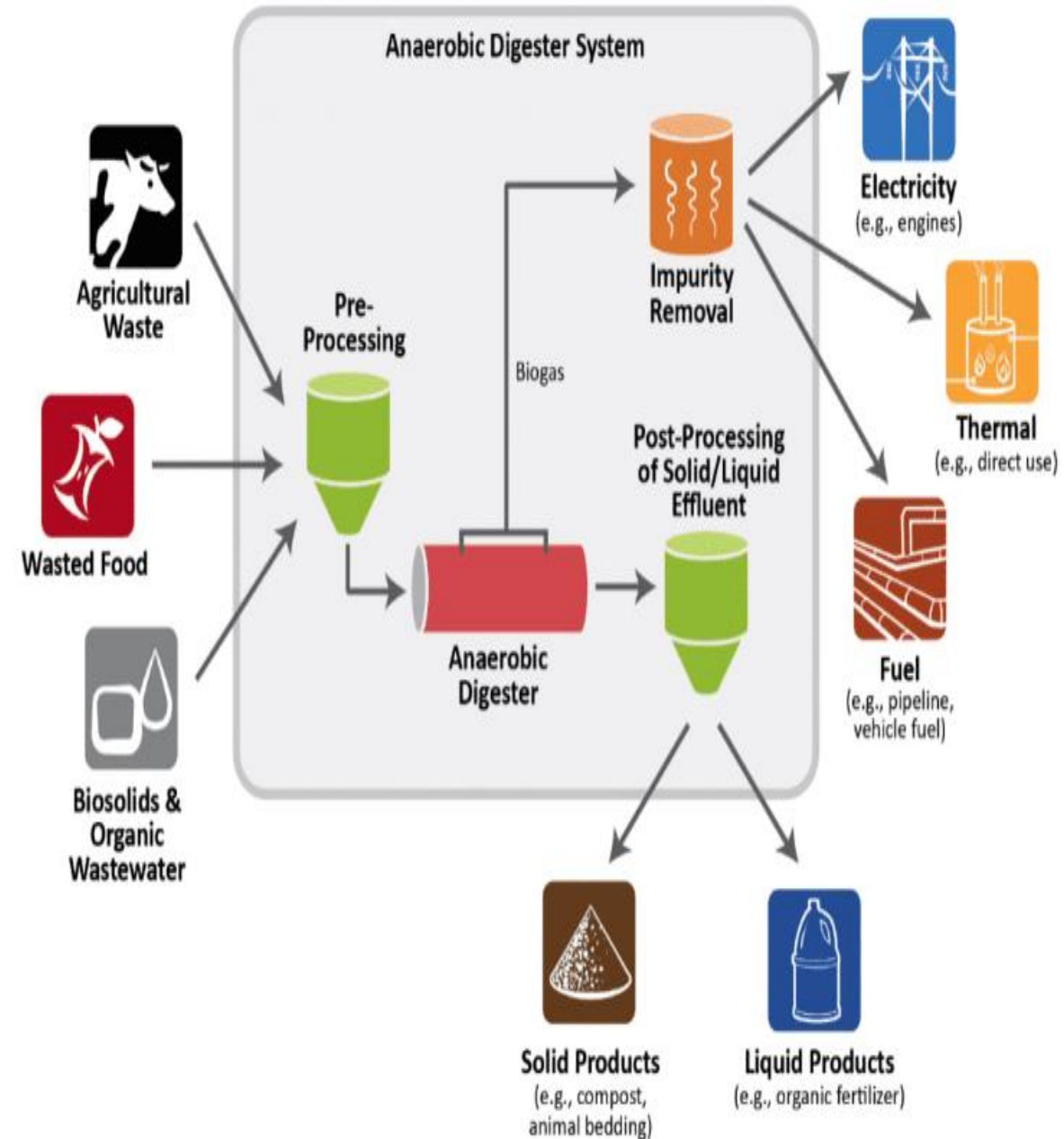


(Source: Chazan, 2016)



ADVANTAGES OF RESEARCH

- Superior Food Waste Anticipation and Management Policies
- The goal for ZERO landfill waste
- Transformation of food waste into BIOGAS
- Technical developments in Food Waste Management Procedures: the Kitchen Display Systems (KDS)
- The prospective international COALITION of hotel brands



(Source: Cooper, 2023)

PEST Analysis

Political

- Food waste Regulations: Food Waste Prevention Strategy 2023. The regulations require businesses to boost their food waste management practices.
- Positive Diplomatic Relations: can generate pathways for industry collaboration and exchange top methods in food waste reduction.

Economic

- It is a tragic and wasteful allocation of resources, with nearly \$1 trillion lost globally each year – funds that could support communities in need.
- Permits savings and improves resource distribution
- Supports financial efficiency and contributes to sustainability efforts.

Social

- The magnitude of food waste is deeply troubling, particularly when millions of people go hungry while perfectly good food is thrown away.
- The UK' cultural diversity presents an opportunity to develop new and efficient tactics to tackle food waste in different communities.

Technological

- Technological progress like composting machines presents remarkable opportunities for positive change.
- The requirement for convenient food and courier services is driving businesses to constantly innovate and refine their practices in food waste management.



15 WAYS to reduce Food Waste



(Source: Merckaert, no date)



RECOMMENDATIONS

✓ Adopt **ADDITIONAL MEASURES** to mitigate food waste

Hilton Hotels has successfully aligned its operations with this policy and has taken proactive steps by launching the “Taste of Zero Waste” menus (Hilton.com, 2024).

✓ **PARTNERSHIPS** with accredited food waste Carriers

Establishing agreements with authorized waste collection services specialized in food waste recycling will ensure that waste is sorted out appropriately, thereby maintaining compliance with relevant regulations for the business.

✓ **Comprehensive and Rigorous Audits**

Audits are essential for evaluating hotel policies and procedures and assessing staff knowledge regarding food waste. The evaluation can be conducted through tests that address key topics, including food segregation practices, understanding the 5 R's of Food Waste Management, and effective budgeting tactics aimed at precluding food waste.

✓ **Educate and Guide Generation Z individuals**

The core aim is to embed them with the skills and the necessary knowledge to promote sustainability and environmental awareness within the industry. Offering online courses and qualifications can significantly improve their competencies in important areas such as attention to detail, time management, and analytical skills, all of which are vital for effective stock purchasing.

✓ **A larger budget for Social MEDIA visibility**

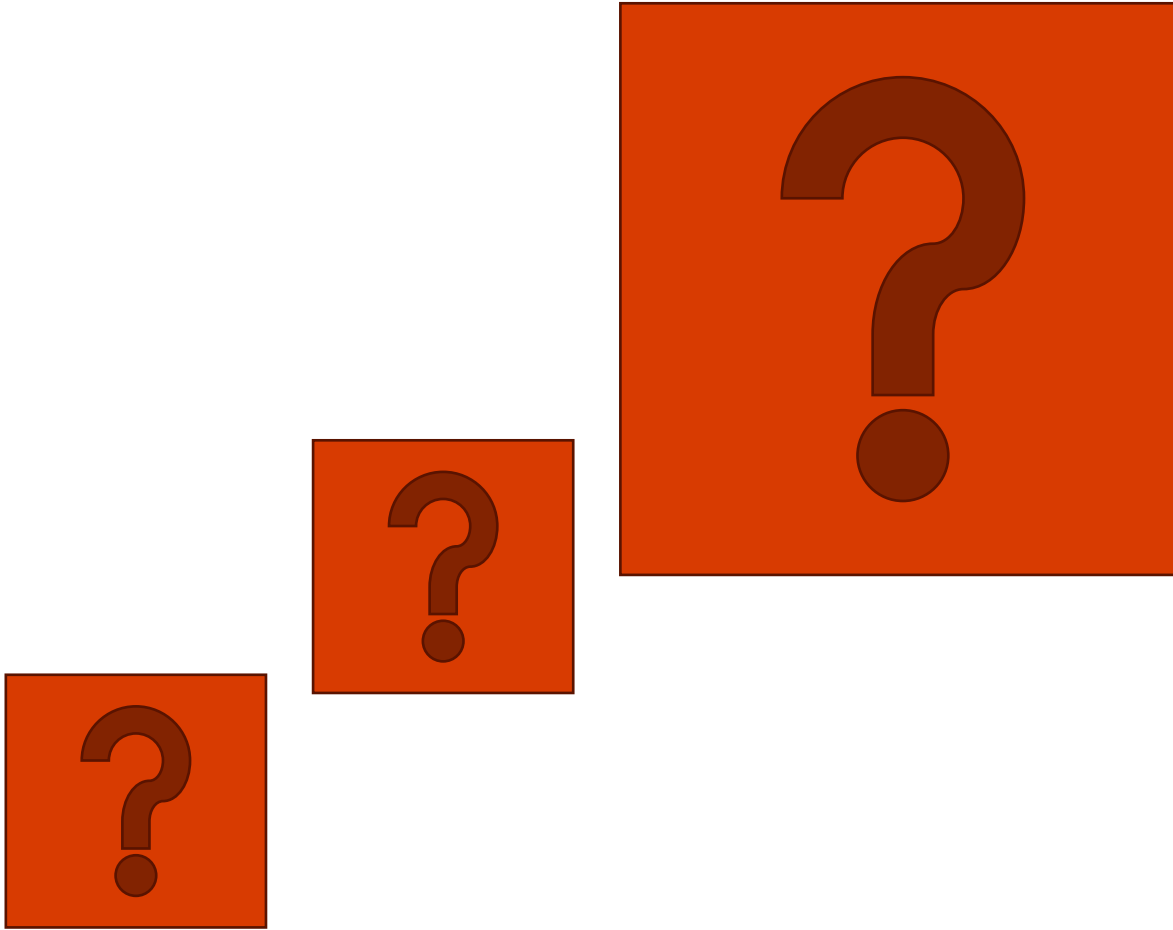
Social media significantly influences various sectors in the modern era. Mullick *et al.* (2021) have analysed the consequences of digital platforms on reducing food waste between retail stores and their clients, highlighting the effectiveness of sharing discount information.





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ANY QUESTIONS?



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AI Statement

I confirm that I have not used any AI tools in the research and creation of this assignment. I confirm that I have not presented any AI generated materials as my own work. I confirm I have copies of my drafts, notes, and other resources I used, which I may be asked to provide in evidence.

