

SUSTAINABILITY IN TERMS OF FOOD WASTE AND ITS EFFICACY

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FOOD WASTE IS A SUSTAINABILITY CHALLENGE:

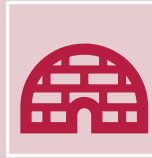
- Waste levels in hospitality operations are high.
- Environmental effects and resource inefficiency
- increasing regulatory and consumer pressure
- The significance for long-term competitiveness

(Lee & Huang, 2023; UNEP, 2024)

WHY DO HOTELS GENERATE FOOD WASTE?



Buffett culture and prosperity



Unpredictable guest demand.



Strict service quality standards



Prioritise customer satisfaction.



SUSTAINABLE PRACTICES AND FOOD WASTE



Food waste's
environmental impact



Strategies for
prevention and
disposal



Cost savings and
increased operational
efficiency



Sustainable
development as a
competitive advantage

SUSTAINABLE PRACTICES AND FOOD WASTE



- The environmental impact of waste food
- Strategies for prevention versus disposal.
- Benefits of operational efficiency
- Sustainability as a competitive advantage

HOT SPOTS FOR FOOD WASTE IN HOTELS



Purchasing and storage



Preparing the Kitchen



Waste from the buffet and on plates

PESTLE SUMMARY

Political and Legal issues:	Economic	Social	Technological	Environmental
• Waste regulations in the United Kingdom • Mandatory separation of food waste.	• Cost savings compared to investment costs	• Travellers who prioritise social responsibility and sustainability.	• Smart inventory and waste tracking.	• Emissions and landfill impacts

SWOT SUMMARY

Strengths:

Cost savings

Improved brand image

Weaknesses:

High implementation costs

Complex operation

Opportunities include:

Circular economy and technology

Marketing advantage

Threats:

Regulation and rising costs.

THE DPSIR MODEL

Drivers: service expectations and demand uncertainty.

Pressure: leads to overproduction.

State: high food waste levels.

Impact: emissions and financial losses

Response: Smart Inventory and Composting

CHALLENGES IN REDUCING FOOD WASTE

High initial investment expenses

Limited access to technology

Personnel training requirements

Operational difficulty

Financial constraints for small and medium-sized hotels.

Key issue: uneven use of sustainability across the sector.

RECOMMENDATIONS

1

Monitor and
measure food
waste.

2

Train employees
and promote
sustainability.

3

Use smart
inventory
technologies.

4

Redistribute
extra food.

5

Strengthen local
supplier
partnerships



CONCLUSION

- Reduced food waste is critical for sustainable hospitality.
- Prevention strategies are beneficial to both the environment and profits.
- Successful implementation requires effort and partnership.
- Sustainability is critical to the industry's stability over time.



THANK YOU!

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