

**Module Name and Code: Contemporary Themes in the Hotel and Hospitality Sector
(BMIH6001)**

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Assignment Title: Assignment Two (Conference Presentation)

Selected Theme: Option Two: Sustainability in Terms of Food Waste and its Efficacy

Topic: An Evaluation of Sustainable Food Waste Reduction Strategies in the Hotel Sector

Areas: Sustainability, Food Waste Reduction Strategies

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AI Declaration

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 may be asked to provide evidence.

SLIDE 1: Title

Topic: An Evaluation of Sustainable Food Waste Reduction Strategies in the Hotel Sector

Areas: Sustainability, Food Waste Reduction Strategies



**An Evaluation of Sustainable
Food Waste Reduction Strategies
in the Hotel Sector**

**Areas: Sustainability, Food Waste
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SLIDE 2: Introduction



One of the most significant worldwide sustainability problems is food waste, and about a third of food that is produced on the planet is wasted (IFWC, 2022). Hospitality industry is a major contributor to this issue and especially due to buffet style service and overproduction production (Kasavan et al., 2022). In addition to environmental implications grouped under greenhouse gas emissions, food waste can also represent the financial loss and inefficiencies in the hotel operations (Amicarelli et al., 2022). Consequently, food waste minimization has turned out to be a sustainability as well as strategic business focus.

SLIDE 3: The Scale and Sources



The Scale and Sources

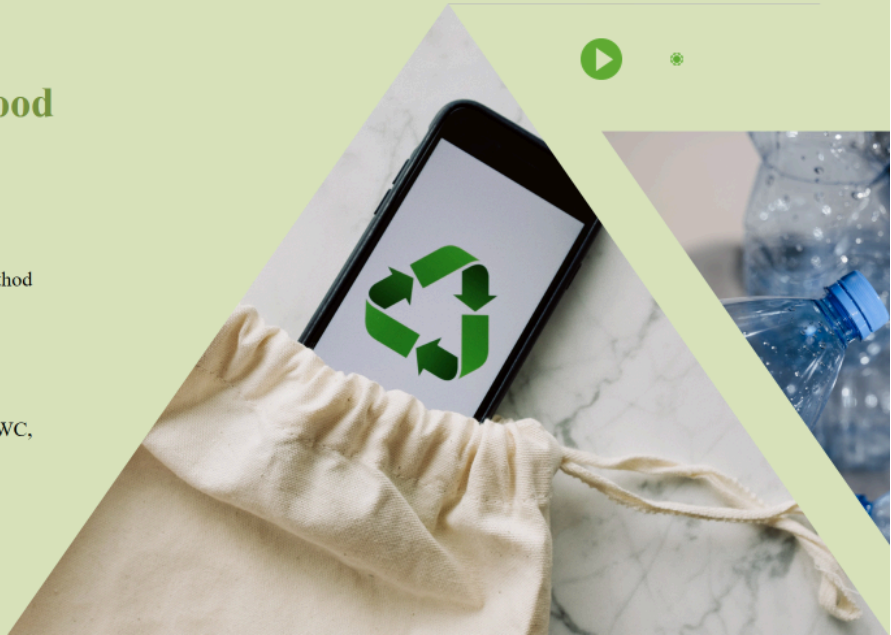
- Waste Kitchen preparation.
- Overproduction problem.
- Guest plate leftovers.
- The challenges of demand management.
- Operational complexity of the structure (Ruiz-Molina et al., 2022).

Hotel food waste mainly happens at the preparation, buffet display, and post-consumer plate waste processes (Kasavan et al., 2022). Buffet systems promote excessive production to fulfil the expectations of guests to be abundant (Delgado et al., 2023). Also, there is no predictability in the occupancy rate and consumption behaviour of guests, which complicates demand forecasting (Diaz-Farina et al., 2023). All these structural features complicate food waste management especially in hotels.

SLIDE 4: Sustainable Strategies in Food Waste

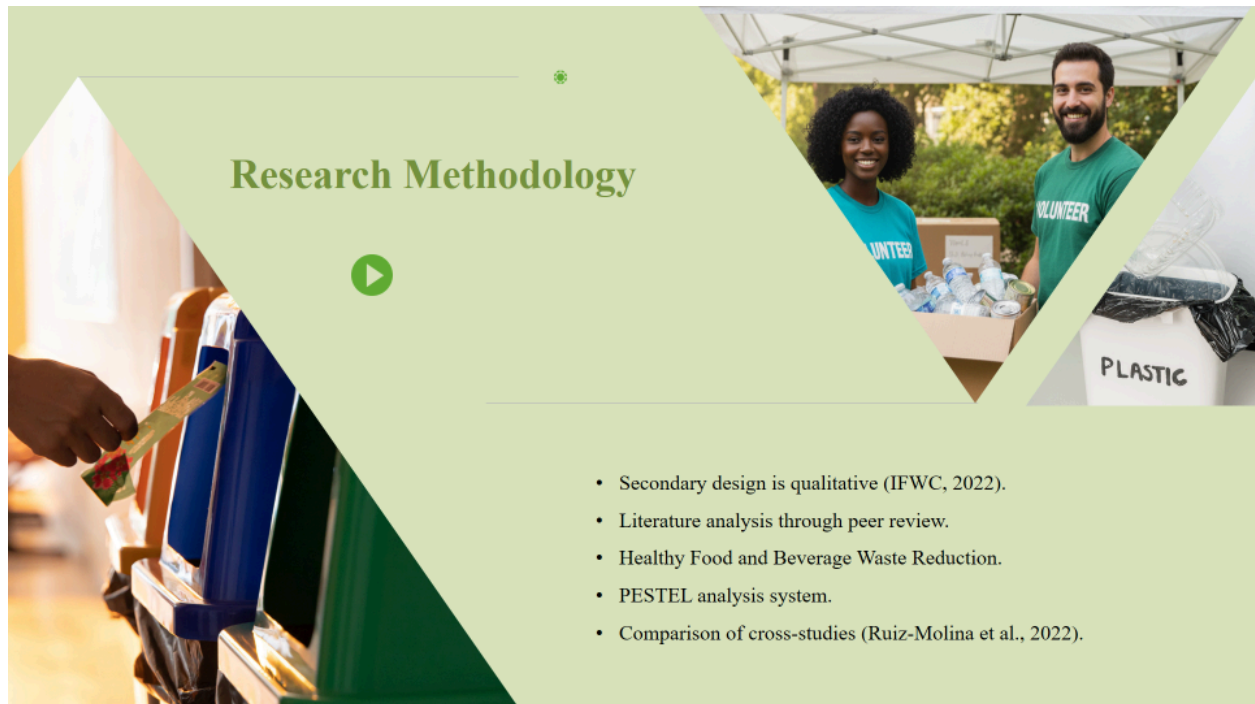
Sustainable Strategies in Food Waste

- Prevention and action method (Cardenas et al., 2024)
- Measurement of portion control.
- Planning menu flexibility.
- Waste measuring devices (IFWC, 2022)
- Reduction in the long run.



The sustainable food waste policies put emphasis on prevention over disposal and recycling (Cardenas et al., 2024). The prevention involves forecasting demand, portion control, and flexible menu design (Kasavan et al., 2022). It has been found that hotels employing structured measurement systems realise more waste reductions in the long run (IFWC, 2022). Hence, effective monitoring and operations redesign are essential.

SLIDE 5: Research Methodology



The paper is based on qualitative secondary research, which examines peer-reviewed scholarly sources and industry reports that were published between 2022 and 2024. The sources were located using Google Scholar and open-access journals. Two analytical models were used: the Food Waste hierarchy to measure the effectiveness of sustainability (Cardenas et al., 2024) and PESTEL analysis to measure the external such effects on the implementation (Diaz-Farina et al., 2023). Despite the fact that secondary research allows making a general comparison, it also has a limitation in the case of differences in measurement methods among studies (IFWC, 2022).

SLIDE 6: Behavioural Organisational Factors



The involvement of the employees is instrumental in minimising the food wastes (Chawla et al., 2022). The success of implementation is greatly affected by organisational culture and dedication on the part of leaders (Ruiz-Molina et al., 2022). Moreover, plate waste is also caused by guest behaviour, especially in buffets (Delgado et al., 2023). The inclusion of sustainability in the systems of performance enhances the long-term effect.

SLIDE 7: Framework Applied on the Food Waste



The food waste hierarchy focuses on prevention, which is replaced by reuse and recycling (Cardenas et al., 2024). Although redistribution and composting are beneficial to the principles of the circular economy, they prove to be not effective when the upstream prevention is weak (Bhajan et al., 2022). Hotels also tend to have downstream solutions rather than redesign the production systems (Ruiz-Molina et al., 2022).

SLIDE 8: Political and Economic Factor



Governments are also becoming more demanding in terms of food waste measurement and reporting, which is in line with Sustainable Development Goal 12.3 (IFWC, 2022). Food waste is economically a loss in the form of raw materials, labour, and disposal (Amicarelli et al., 2022). Proper financial efficiency and accountability is enhanced by good measurement systems (Diaz-Farina et al., 2023).

SLIDE 9: Social and Technological Factors



Social and Technological Factors

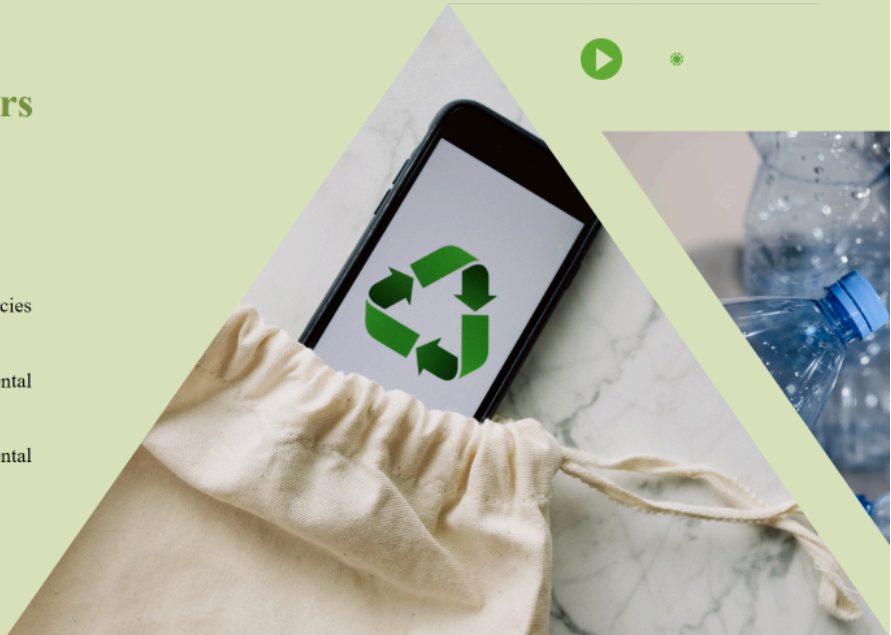
- Consumer actions (Delgado et al., 2023).
- Digital waste tracking (IFWC, 2022).
- Traceability systems Blockchain traceability systems.
- Also at the intersection of technology and management.
- The efficiency based on innovation.

Buffet waste is enhanced due to social requirements of bountifulness (Delgado et al., 2023). Digital tracking systems, technology, can be used to monitor and plan (IFWC, 2022). One of the solutions used in hospitality supply chains is the emerging blockchain technology as a solution of traceability (Omar et al., 2024). Nonetheless, technology should not be out of line with the management practises.

SLIDE 10: Environmental and Legal Factors

Environmental and Legal Factors

- Impact by greenhouse gas.
- Need to conserve resources.
- Waste management reporting policies (Omar et al., 2024)
- Pressure of environmental compliance.
- Prevention of the environmental system.



Food waste generates greenhouse gases, resource wastage (Bhajan et al., 2022). The legal provision about waste separation and reporting is getting more and more (Omar et al., 2024). The prevention-based strategies are the most beneficial in terms of the environment (Cardenas et al., 2024).

SLIDE 11: Conclusion and Recommendation



Conclusion and Recommendation

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- Most relevant prevention.
- Progressing allows progress to be measured.
- Staff training necessary.
- Buffet redesign plans.
- Open reporting system.

The researchers conclude that prevention as an intervention with the help of systematic measurement and employee interaction proves to be the best (Cardenas et al., 2024; Chawla et al., 2022). Worries that hotels need to focus on include monitoring based on data, buffet redesign, employee education, and clear sustainability reporting (IFWC, 2022). Trying to align sustainability objectives with operational realities will guarantee the improvement of performance in the long run.

SLIDE 12: References

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SLIDE 13: Thank You

