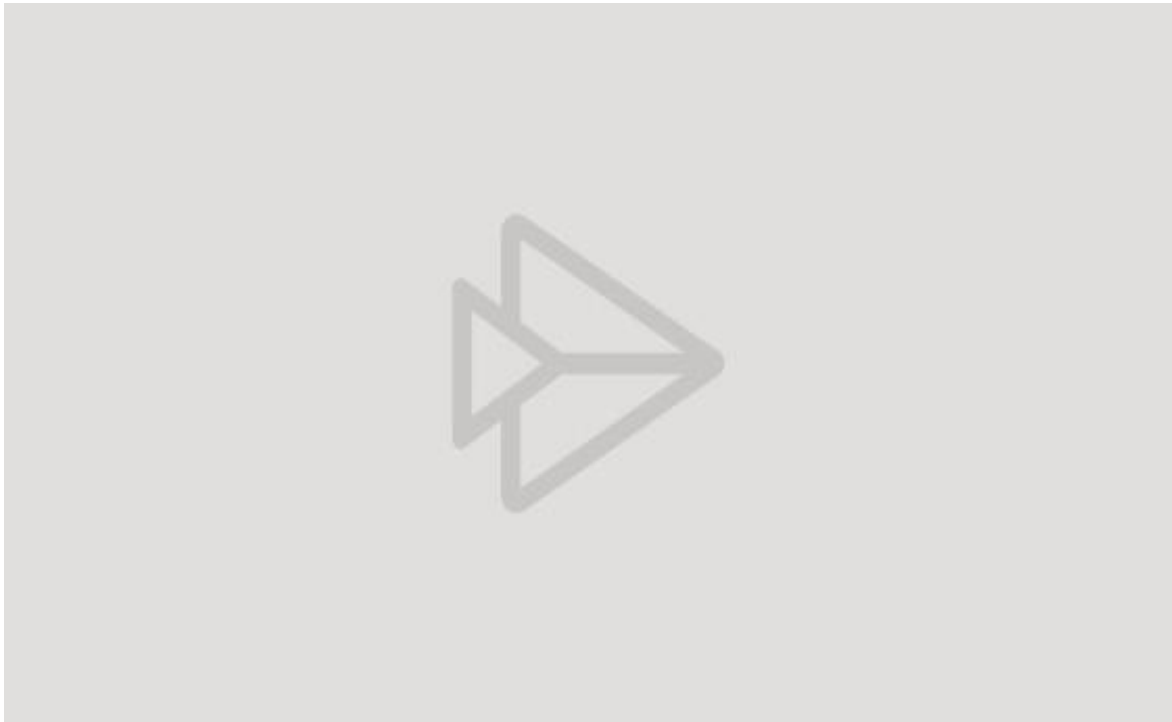


**Contemporary issue of food waste in the hospitality industry, hotels and food and
beverage department**

**Student: Viktoriya Nikolaeva Tudor ID 1816229
Module: Contemporary Themes in the Hotel and Hospitality Sector
(BMIH6001)
Lecturer: Lisa Knight**

Stream Recording Presentation

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Presentation Slides

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Introduction

The hospitality industry, which includes diverse food services that operate independently or as supporting components of bigger businesses such as hotels, has frequently been subject to criticism for its wastefulness in operations and for its serious role in generating overall food wastage (Chawla, *et al.* 2022a).

Overview of literature

➤ Waste hierarchy

The Waste hierarchy highlights the need to significantly lower the amount of waste generated through a hierarchy of waste prevention, waste reduction, recycling, and waste reuse. The most effective method of action would be to prevent and reduce excessive food waste. (Duquennoi and Martinez, 2022).



Figure 1

➤ Corporate social responsibility

According to this model, businesses incorporate social and environmental implications into their operations and their interactions with their stakeholders. (Morea, *et al.* 2021).



Figure 2

Application to hotels and hospitality sector

➤ Impacts of food waste

- The disposal of food waste in landfills has been found to result in the production of methane, occupation of land mass, and the possibility of groundwater contamination upstream. Additionally, it has been observed that it generates up to 10% of emissions (Cook *et al.* 2022).
- In accordance with the report published by the World Bank, the global annual waste production is expected to reach 3.4 billion tonnes by 2050, which is a significant increase from the current value of 2.01 billion tonnes per year (Localle, 2021).



➤ Hotel responses to food waste

The first and most significant step a hotel can take to become more socially responsible is to implement practices that will lower the amount of food that is wasted (Questrmg, 2018).



➤ **Limitations**

The use of a management approach might result in the establishment of strict internal policies (for example food safety), which all managers and personnel are required to adhere to.

Policies and recommendations

➤ **Policies**

Hotels use their websites to distribute information to their stakeholders about themselves, their services and products; however, the information that these websites provide concerning environmentally sustainable policies and practices (ESPPs) are a developing field that needs further study (Khatter, 2019).

➤ Recommendations

Bringing attention to the issue of food waste in food service settings and keeping track of the volume of waste that is generated enables managers to determine the primary factors contributing to its accumulation, the types of foods which generate that waste, and the tactics that can be used to cut it down. Future academic studies should focus on integrating the many approaches to measuring and characterising food waste generated by the hotel industry. This is to identify the most effective evaluation approach and to examine the viability of its application (Azarmi *et al.* 2020)..



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