Greetings!

The unseen scandal of hotel food waste

Most people love to see and experience a sumptuous hotel buffet display when they go on holiday/vacation. But have you ever thought how much of that food goes to waste every day? And how much that contributes to the global food waste problem? If you are a hotel owner or operator, do you keep any food waste statistics? Are you even aware of how much food waste you produce? Our Eco-byte this week shares an insightful article published by Eco-Business – a leading media organization serving Asia Pacific’s clean technology, smart cities, responsible business and sustainable development community.

The highest amount of food waste is generated in the kitchens as a result of overproduction. There is the general assumption that people love buffets and want them to appear like there’s a lot of food; which usually ends up going to the trash bin most of the time. As Eco-Business found out, about 25% of all food that is generated in hotel kitchens is disposed of as waste, and for every dinner a hotel serves, approximately 350 grams is binned. If you multiply this amount by the number of hotels you can imagine the damage and level of pollution. Did you know that if food waste was a country, it would be the world’s 3rd largest emitter of CO²?

The article shares on possible ways to reduce and manage food waste in hotels, through some guiding principles that have been tried and tested by some of the biggest hotels that assert to be operating sustainably. One of these guiding principles is running the hotel kitchen as one would
do at home: cooking only when the food is needed, upon request or a la minute/ a la carte. One of the hotels interviewed reported to have saved up to $100,000 per year by slashing its food waste output from 1000kg to 800kg annually by monitoring its waste generation, communicating with staff, and ensuring proper food storage.

Though the article is based on case studies from Asia-Pacific region, the content is also very relevant to the Kenyan/African context. Remember; waste reduction is a key aspect in attaining the Eco-rating Certification, so read on. >>>>> “The unseen scandal of hotel food waste” (click on hyperlink)