Food waste management in hotels

Hotels and restaurants are bound to produce significant volumes of food waste due to the nature of their operation. This is undoubtedly a big source of concern for the appropriate authorities, such as management and government. Therefore, control measures must be implemented in some way to ensure that hotels flourish in a pleasant atmosphere. Food waste can occur at any point throughout a hotel's operation. Unidentified demand, overstocking, inefficient manufacturing, poor communication, worker conduct, incompetent cutting, over-merchandising, and expiration, among other factors, can result in food waste.

Waste can also occur after the food has been consumed as a result of huge portion sizes ordered, inefficient serving methods, and acceptance of menu by guests. Depending on the sorts of food ingredients used in hotels, different types of waste are generated. Egg shells, potato and fruit peelings, bones, meal leftovers, and packaging debris are all examples.

Waste management practices for hotels

Food waste management procedures differ from hotel to hotel. In most cases, the priority sequence is prevention, reuse, recycling, and finally landfills. Others, on the other hand, would rather optimize prevention if it doesn't work.

This means that the waste is repurposed for human and animal use. If not, the waste can be composted or used to generate renewable energy.

Preventing and reducing waste, recycling, donating, composting, tracking, improving ingredient acquisition and storage, smart food merchandising, menu design, personnel training, customer
interaction, portion control, and service model adjustments are all common hotel waste management methods. The goal of restaurant management is to prevent food waste by employing techniques such as:

**Conducting food waste audits**

This entails assessing and tracking food waste from its point of origin to its final disposal. During the tracking, two major things must be considered: the amount of food wasted and the number of customers who visit the restaurant. This information aids managers in determining the primary source of food waste.

Food waste in restaurants can be divided into two categories: waste that occurs before customers are served and waste that occurs after customers have finished eating. Potato peels, roots from leafy vegetables, bones, badly prepared food, and spilt food are examples of waste generated in restaurants during meal preparation.

**Creating awareness and engaging relevant food teams**

When it comes to implementing food waste control measures, restaurant workers should work together as a team. The team should be well-informed about the issues associated with poor restaurant food waste management. Members should also be taught about food waste monitoring, storage, and recycling techniques. Before being integrated into the team, new employees should always be briefed about the restaurant's food waste control policy. The individuals recruited to form the teams should ideally have analytical ability. They would be able to have a better understanding of the problem of food waste in hotels and restaurants as a result of this. The team should pick a leader to oversee the food waste management process.

**Avoiding the habit of wasting ingredients before they are prepared**

Evaluate inventory to learn if food sits around too long in storage and make sure that the hotel is not over-ordering to maximize the shelf life of perishable products. Train staff to be waste-conscious and efficient, and create a food waste strategy with the help of the hotel’s chef to minimize waste in ways such as repurposing ingredients.

**Creating a plan for leftovers**
. Usually, leftovers arise when guests are not able to finish the food that they are served. The solution to this problem is by preparing and serving dishes exactly as described on the menu. Managers need to understand the popularity of each dish and plan to produce the food accordingly.

**Sorting and weighing food waste**

Food waste can easily be sorted using different bins, each for certain types of food waste. Those that can be recycled like glass, paper, food packages, and plastic bottles can be collected separately from organic waste such as food leftovers and raw food materials that can be composted. These major categories can be sorted further as meat, vegetables, plastics, fresh fruit, glass, and others. Determining quantities of respective categories or subcategories also helps in planning for disposal. The image below is an illustration of a waste sorting section at Naboisho Camp.

![](image)

**Composting**

Making composting part of your hotel’s operations can be done through offsite collection or through the creation of an onsite compost pit.

For hotels that have limited space, such as those in urban areas, offsite composting is probably the preferable option. Offsite composting, as its name suggests, involves sending your compostable materials to another location for the composting process to take place.
Alternatively, hotels that have spacious property and/or are situated in more rural areas may want to compost on site. Obviously composting this way takes a little more work, but it can save you money and provide rich compost matter for your gardening efforts. The illustration below is of a properly covered composting pit taken during the audit of Kichwa Tembo.

Food waste management remains a complicated issue because there are several factors involved. It is apparent that the issue of solid waste management in hotels is yet to be tackled with the most fitting solution. However, it is evident that appreciable efforts are being made by stakeholders to effectively handle the challenges relating to food waste in hotels.