Best Practices

Post-Service

- Request reports from store room staff on underutilized ingredients
- Request reports from service staff on buffet leftovers to inform future meal preparation
- Collaborate with donation partners on best practices preparing, storing and transporting food for donation

- Ensure unrecoverable food from guest plates and the buffet is disposed of according to your property's diversion strategy (e.g., compost, onsite processing technology)
- Ensure food safety is maintained for all underutilized food to allow for reuse in the kitchen or donation to your local donation partner

- Communicate prevention, donation and diversion successes to the client
- Collect data on attendance rates and food preferences including what was eaten and what went to waste from each event and organize to inform similar events

- Communicate prevention, recovery and diversion success to staff and reward food waste management champions
- Organize food waste programming for staff in employee dining rooms or on environmental holidays (Earth Day, Food Day)
- Continually reinforce prevention, recovery and diversion behavior through trainings, signage, and engaging activities or competitions

- Review the return on investment from prevention, recovery and diversion activities by comparing food costs and hauler costs over time

- Ensure unrecoverable food waste from guest plates and the buffet is disposed of according to your property's diversion strategy (e.g., compost, onsite processing technology)
- Return all bins to the appropriate place with the correct liners

- Communicate prevention, recovery and diversion successes to guests and clients

For more detailed information on how you can fight food waste within your role and to read what other hotels are doing, visit HotelKitchen.org.