Best Practices

Pre-Service

- Explore financial viability of various food waste diversion strategies (hauler contract, on-site management)
- Consider investing in tracking software (e.g., LeanPath and Winnow) or technology to preserve food quality (e.g., cook-chill, blast freezer)
- Put the food waste epidemic into context during BEO conversations and discuss options with clients for food waste reduction and recovery including an agreement to donate food that cannot be reused in the hotel
- Put donation partner options directly in contract agreements so clients understand how excess food from an event will be handled
- Reinforce the importance of accurate guest counts to minimize overproduction
- Promote sustainable or reduced waste menus developed by the culinary staff and explain property’s food philosophy to clients
- Revisit the importance of accurate guest counts to minimize overproduction
- Promote sustainable or reduced waste menus developed by the culinary staff and explain property’s food philosophy to clients
- Develop a reduced waste menu or a “Menu of the Day” program
- Use the most appropriately sized prepping and serving vessels for each dish, to better standardize portion sizes and prioritize “total food utilization”
- Store ingredients and prepared food in a way that preserves quality and yield, label with “use by” dates to prevent spoilage
- Meet with finance or asset managers to discuss options for investing in tracking software or other equipment to help understand current waste and identify opportunities to reduce

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.