

Fighting Food Waste in Hotels

Producing the food we eat has a tremendous impact on our planet. Wasting that food wastes everything that goes into food production including energy, water and wildlife habitat. To have a successful food management strategy in place, your property should be 1) separating food waste from all other waste, 2) measuring the amount generated on a daily or weekly basis, 3) using measurement information to put in place prevention strategies, 4) donating what cannot be prevented, and 5) diverting away from landfill what cannot be prevented or donated. The following checklist is a high-level overview of how to achieve these 5 pillars with references to where [more information can be found in the *Fighting Food Waste in Hotels* toolkit.](#)

SEPARATION

- Choose a separation scheme that fits your needs and budget. [Chapter 5: Separation & Measurement, Step 1](#)
- Procure and place bins (preferably green for food waste) in appropriate areas of the hotel to capture all waste streams. [Chapter 5: Separation & Measurement, Step 2](#)
- Train and monitor staff on new separation system. See [Chapter 5: Separation & Measurement, Step 3](#) and [HotelKitchen.org/Training](#) for videos

MEASUREMENT

- Choose an appropriate measurement process or technology that fits your needs and budget. Options include requesting improved reporting from waste haulers, manual daily bin counts, or installing measurement technology and diversion. [Chapter 5: Separation & Measurement, Step 1](#)
- Gather data using your measurement system over the course of a set time period to establish a baseline – ideally striving for a waste per guest (cover) metric. [Chapter 5: Separation & Measurement, Step 4](#)
- Set goals to reduce overproduction and rescue underutilized food. [Chapter 5: Separation & Measurement, Step 5](#)

PREVENTION

PREVENT WASTE DURING PLANNING

[Chapter 6: Prevention, page 29 & Appendices D & G](#)

- Incorporate waste reducing principles into menus sold by Catering/Event Sales and train staff to sell the menus
- Ensure accurate Banquet Event Order (BEOs) counts
- Use client data on eater demographics to reduce overproduction
- Develop a strategy to procure low-waste ingredients and maximize ingredient use

PREVENT WASTE DURING RECEIVING AND STORING

[Chapter 6: Prevention, page 30](#)

- Properly inspect orders during receiving for ingredient quality and order accuracy
- Ensure appropriate food storage management (First In First Out principle) to minimize spoilage
- Properly store any under-utilized food for repurposing or donating

PREVENT WASTE DURING INGREDIENT PREPARATION AND MEALS

[Chapter 6: Prevention, page 31](#)

- Inform ingredient and meal prep quantities with accurate guest counts
- Use observed and/or historic data to inform menu development (e.g., heavy meat eaters or low carb group)
- Maintain appropriate portion sizes – note: the average person consumes <1.2 pounds/meal

PREVENT WASTE DURING AND AFTER SERVICE

[Chapter 6: Prevention, page 32 & Appendices D & J](#)

- Revamp breakfast and event buffets with low-waste serving designs
- Efficiently refill and break down buffets to ensure sufficient food is provided with minimal food left after service
- Prepare guest messaging to encourage conscious consumption for inclusion on tables or buffet lines – sample messaging can be found in [Chapter 4: Getting Started, page 18](#)
- Maximize possible donation by maintaining food safety standards of food prepared but not put out for service

DONATION

- Identify a trusted and experienced food recovery community partner(s) and develop a food rescue partnership contract. [Chapter 7: Recovering Underutilized Food, Donation: Step 2](#)
- Inform and train staff on new procedures [Chapter 7: Recovering Underutilized Food, Donation: Step 4](#)
- Gather data and develop a performance report [Chapter 7: Recovering Underutilized Food, Donation: Step 5](#)
- Make donation part of all events and customer contract negotiations and BEO meetings. [Appendix D](#)

DIVERSION

- Understand your local regulations and waste disposal requirements. [Chapter 7: Recovering Underutilized Food, Diversion: Step 1](#)
- Evaluate local options for diversion based on property constraints including collaboration with composters, local farmers, onsite digesters, and local anaerobic digesters. [Chapter 7: Recovering Underutilized Food, Diversion: Step 2](#)
- Train staff on any new technology or processes. [Chapter 7: Recovering Underutilized Food, Diversion: Step 3](#)
- Require measurement when choosing a diversion option. [Chapter 7: Recovering Underutilized Food, Diversion: Step 4](#)

