



FIGHT FOOD WASTE

FOOD RECOVERY & DIVERSION

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**Strategies to maximize
the potential of
underutilized food**

You are a Food Waste Warrior

Thank you for fighting food waste with us.
Saving food on your property saves water, energy and wildlife.

This booklet covers strategies to manage underutilized food to maximize potential for donation and composting (or other method of diversion from landfills). Consider this resource a companion to the Lobster Ink video training module ***Fighting Food Waste in Hotels: Managing Food Waste Post-Service.***

Lobster Ink video training modules can be accessed at **HotelKitchen.org/Training**.





Action:

Establish a relationship with a reliable food recovery partner and track all donations.

Action:

Remove items from service while they are still food safe for reuse or recovery.



Action:

Determine the best method for your property to divert food waste from landfills such as composting or digesting, on or off-site.





Action:

Review the equipment and materials necessary to appropriately manage food waste. Address any issues.



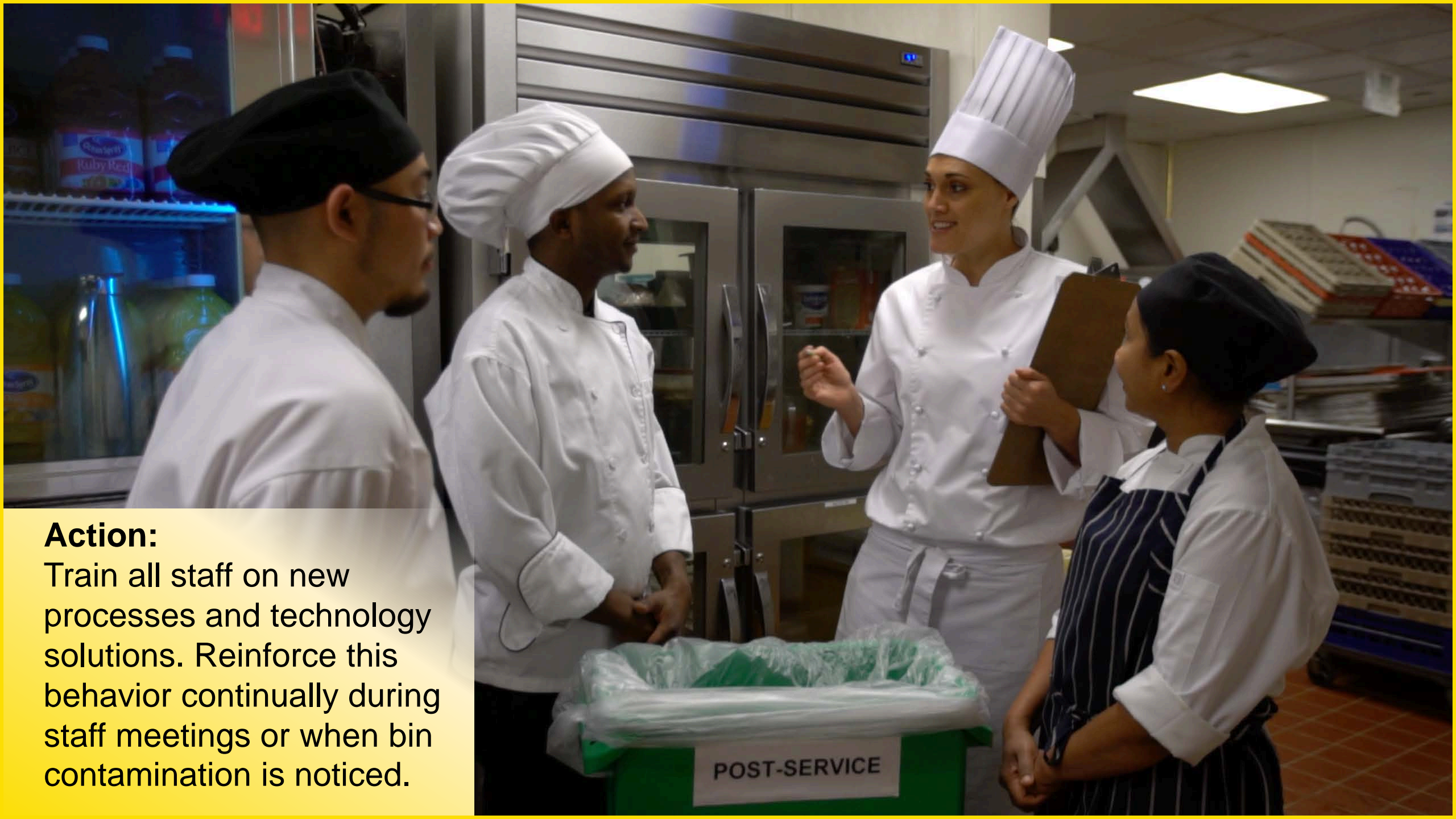
Action:

Accurately record food waste when bins are emptied, manually or using a tracking software.

Action:

Ensure bins are placed strategically to capture all food waste and are replaced nightly to their appropriate locations.





Action:

Train all staff on new processes and technology solutions. Reinforce this behavior continually during staff meetings or when bin contamination is noticed.



Action:

Share experiences and obstacles to effectively recovering unavoidable food waste to find opportunities to improve.

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More resources can be found on HotelKitchen.org