



FIGHT FOOD WASTE PREVENTION IN THE KITCHEN

HOTEL | KITCHEN

**Strategies to prevent
food waste before
service to guests**

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 prevent food waste before meal service in planning, storage and preparation phases. Consider this resource a companion to the Lobster Ink video training module ***Fighting Food Waste in Hotels: 6 Steps to Prevent Pre-Service Food Waste.***

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





Action:

Include food waste reduction and food recovery strategy in catering sales and contract discussions.



Action:

Develop sustainability driven menus that minimize total number of ingredients used and maximize use of each ingredient.

Action:

Check inventory before ordering to minimize the possibility of spoilage. Donate any items that will not be used on-site.





Action:

Work with suppliers that have a stated commitment to reduce food waste and source “seconds or “ugly” produce.

Action:

Follow food storage best practices including temperature control and use of the FIFO system. Use a standard labeling system for prepared foods to maximize reuse or recovery potential.





Action:

Check accurate headcounts before prepping ingredients or firing meals. Fire items *a la minute*, if possible.



Action:

Always use the correct, high quality equipment and measuring tools. Ensure all portions are appropriate and standard.



Action:
Employ waste
reducing buffet
strategies found on
HotelKitchen.org.



Action:

Check food waste bins at meal breakdown stations, report items and ingredients that regularly go uneaten to the chef.



Action:

Share experiences and obstacles to effectively preventing food waste to find opportunities for improvement.

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More resources can be found on HotelKitchen.org