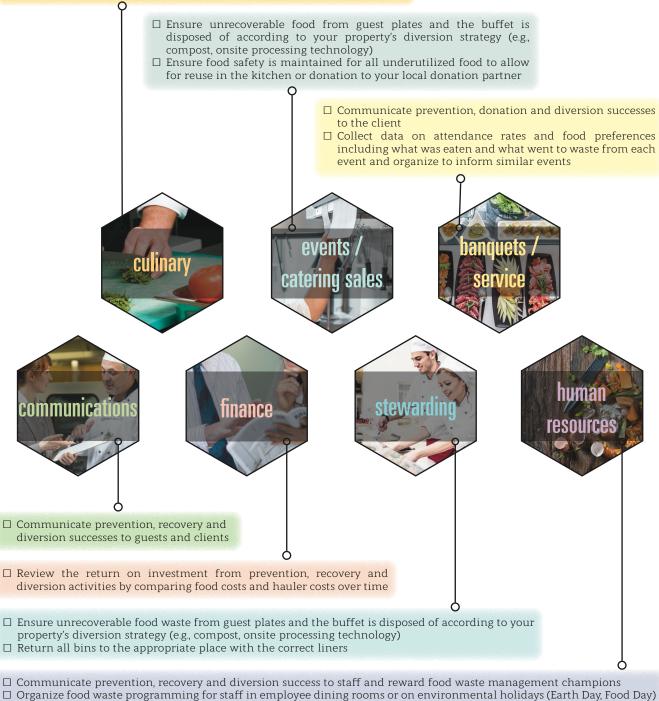
Best Practices

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



Continually reinforce prevention, recovery and diversion behavior through trainings, signage, and engaging activities or competitions

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.