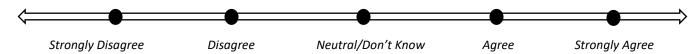
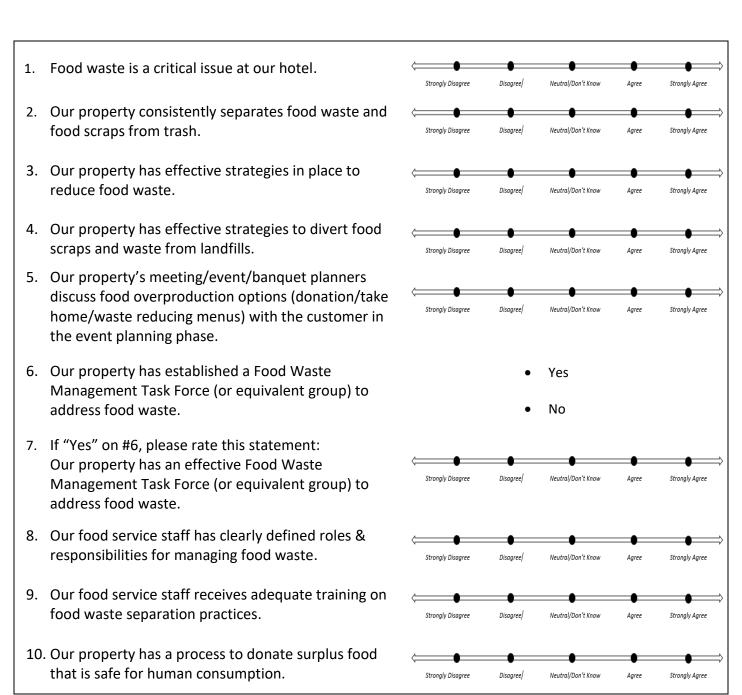
The following questions are designed to monitor and evaluate our staff's level of awareness in food waste prevention at our property. Thank you for your time!

Rating Scale: Please circle the best possible choice





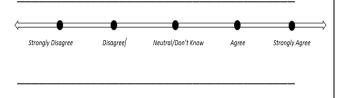
- 11. To your knowledge, is there any legal or reputational risk associated with donating food that has been prepared and stored according to the local safety regulations?
- No Risk
- Minimal Risk
- High Risk
- Don't Know
- 12. I am aware of our property using the following technologies/options to manage food waste: (choose all applicable options)
- Anaerobic Digestion
- Dehydration/ Weight reduction

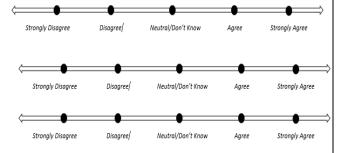
Sending it to a

- Composting offsite •
- Composting onsite
- Onsite digester
- LeanPath/Winnow
- landfillDonation
- Other please specify _____

- 13. I am aware of the concept of pre & post-service food waste separation & measurement.
- 14. I am aware of activities I can perform that prevent pre & post-service food waste generation.
- 15. Please list any pre- or post-service activities you have implemented in your role:
- 16. I am aware of the environmental impact of food waste.
- 17. Please complete this statement: I believe the biggest environmental impact of food waste is:
- 18. I am willing to help reduce food waste at our property, regardless of a formal policy or requirement.
- 19. I try and reduce the amount of food waste generated at my home.
- 20. As a result of participating in this project, I have noticed an increased attention to food waste generated at work.
- 21. Did you view all 5 online training modules offered by Lobster Ink?







- Yes I saw all 5
- No, I only watched a select few
- No, I did not watch any of the videos

22. Did your manager discuss your role in preventing food waste?	 Yes, every week Yes, at the beginning of the pilot No I don't remember
23. Did you see any of the following materials during the project period?	Food waste postersFood waste prevention handbooks/quick tipsHotelKitchen.org
24. Which materials did you find the most useful in helping you understand how to prevent food waste?	 Posters Online trainings Presentations by managers Handbooks/quick tips I do not feel like I understand how to prevent food waste in my role
25. Do you have any ideas on additional ways your team could cut waste at your property? Please share any feedback/comments.	
To help us understand, which departments are already to answers the following questions:	eaching food waste prevention strategies, please
Which of the following best describes your role at the property?	 Food and beverage director General manager Chef Apprentice chef Waiter/waitress Stewarding Staff Culinary Staff Event Sales Staff Other (please specify)
How long have you been working in the hospitality industry?	lease Specify
Please indicate your gender.	MaleFemaleNonbinaryPrefer not to answer
Did you complete the pre-project survey:	