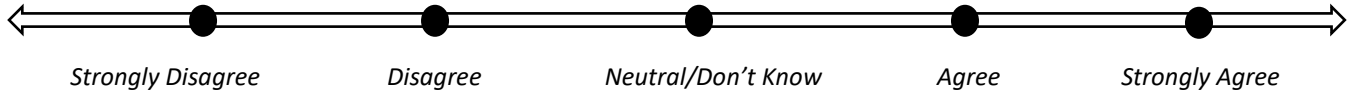


The following questions are designed to monitor and evaluate our staff's level of awareness in food waste prevention at our property. Thank you for your time!

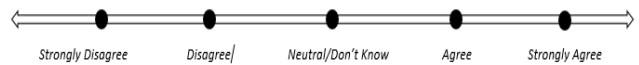
Rating Scale: Please circle the best possible choice



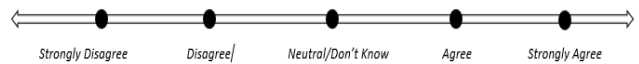
1. Food waste is a critical issue at our hotel.



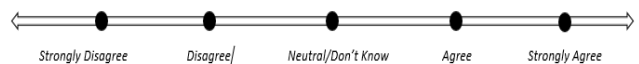
2. Our property consistently separates food waste and food scraps from trash.



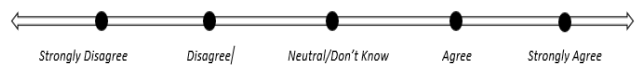
3. Our property has effective strategies in place to reduce food waste.



4. Our property has effective strategies to divert food scraps and waste from landfills.



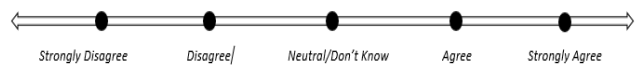
5. Our property's meeting/event/banquet planners discuss food overproduction options (donation/take home) with the customer in the event planning phase.



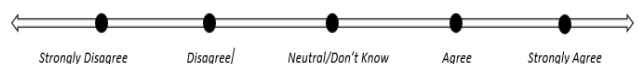
6. Our property has established a Food Waste Management Task Force (or equivalent group) to address food waste.

- Yes
- No

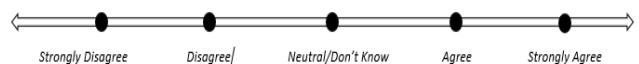
7. If "Yes" on #6, please rate this statement:
Our property has an effective Food Waste Management Task Force (or equivalent group) to address food waste.



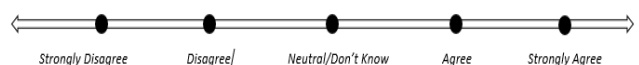
8. Our food service staff has clearly defined roles & responsibilities for managing food waste.



9. Our food service staff receives adequate training on food waste separation practices.



10. Our property has a process to donate surplus food that is safe for human consumption.



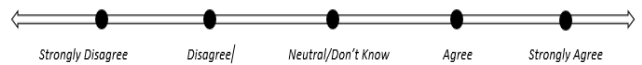
11. To your knowledge, is there any legal or reputational risk associated with donating food that has been prepared and stored according to the local safety regulations?

- No Risk
- Minimal Risk
- High Risk
- Don't Know

12. I am aware of our property using the following technologies to manage food waste: (choose all applicable options)

- Anaerobic Digestion
- Composting offsite
- Composting
- Dehydration/ Weight reduction
- Sending it to a landfill
- Other – please specify _____

13. I am aware of the concept of pre & post-service food waste generation.



14. I am aware of activities I can perform that prevent pre & post-service food waste generation.



15. I am aware of the environmental impact of food waste.



16. I am willing to help reduce food waste at our property, regardless of a formal policy or requirement.



17. I try and reduce the amount of food waste generated at my home.



To help us understand, which departments are already teaching food waste prevention strategies, please answers the following questions:

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?

Please Specify _____

Please indicate your gender.

- Male
- Female
- Nonbinary
- Prefer not to answer

Have ideas? Please share any feedback/comments.
