

FACTFILE: GCSE HOSPITALITY

Unit 3



Food Waste and Waste Management

Learning Outcomes

Students will:

- Understand the impact of food waste in the hospitality industry;
- Know why individual outlets need to control food waste; and
- Learn how to prevent and manage food waste.

Food Waste and Food Management

Everyone working in the hospitality industry has to think about the amount of food wasted and how this can be managed to reduce it. The statistics below, relating mainly to hotels, show how big a problem this is.

FOOD WASTE STATISTICS

In the UK, food waste represents a cost to the hotel sector of £318 million each year. Waste management costs £4,000 per tonne.

The average cost of avoidable food waste to a hotel business is £0.52 per meal in the UK.

Estimated annual statistics show that UK hotels:

- produce 79,000 tonnes of food waste
- produce 9% of the total food waste across the hospitality and food service sector in the UK.
- Only 43% of all waste is recycled

In Ireland, over 350,000 tonnes of organic waste comes from commercial businesses (e.g. food retail, hotels, food wholesale, restaurants, etc.) It has been estimated that each tonne of food waste in Ireland can cost between €2,000 – €5,000.

<http://www.greenhotelier.org/our-themes/supply-chain/top-ten-know-how-guides-on-green-hotelier/>

What do we mean by food waste?

Many people think that food waste is only peelings and raw food thrown out in the kitchen when food is prepared. Food waste is much more than this. It includes:

- out of date food;
- wilted vegetables and fruit – food spoilage;
- unused prepared food;
- inedible by products e.g. tea leaves, coffee grounds, bones;
- plate waste.

Who is responsible for controlling and managing food waste within the hospitality industry?

1. The Government has a responsibility to control waste production in all industries and in Northern Ireland new regulations were introduced in 2015 called 'The Food Waste Regulations'. These relate to the collection and recycling of food waste.
2. Individual businesses are helped and advised by WRAP (Waste and Resources Action Programme). There is a Hospitality and Food Services Agreement within this programme setup specially to help and advise hospitality businesses.
3. Staff through their work practice.

Why is food waste management important?

- Dumping waste food costs money and has an impact on the environment so it affects everyone.
- Waste food encourages pests e.g. flies, mice, rats (and nowadays even foxes) and this can cause disease.
- Wasting food reduces the profit for a business.

How to reduce food waste

- Train staff so that they develop good working practices.
- Store food, especially perishable food, at the correct temperature so that it remains fresh and safe to eat.
- Plan carefully when ordering food, especially fresh food, so that it is all used.
- Plan menus so that the same ingredients are used in a range of dishes.
- Ensure there is a good stock control system in place so that food is used by the 'best before' or 'use by date' and does not have to be thrown away because it is no longer safe to eat.
- Store left over food at a safe temperature so that it can be used up later.
- Think about portion sizes so that customers do not leave food which has then to be dumped.

Managing food waste

In the kitchen

- All food waste must be put into containers with lids. These should be foot operated to avoid transfer of bacteria on to hands.
- Raw and cooked foods should be put into separate containers.
- Vegetable and fruit peelings can be used for composting (recycling).
- Bins should be emptied frequently and not become overfilled.
- They should be easy to clean.
- Chefs should work in a tidy, organised way and put food waste into the bin immediately.

Outside the kitchen

- It is a legal requirement that food waste is removed correctly.
- There must be a designated area with large bins for food waste.
- This area must be kept clean to avoid attracting pests and vermin
- The council or specialist contractor must collect food waste regularly and dispose of it correctly.

Discuss and write down

When working in hospitality practical class how can you reduce and manage food waste?

ACTIVITIES

1. Ask permission to carry out a survey of the amount of 'plate waste' generated each day for one week in your school/college canteen.

Collate the findings over the 5 days. You may wish to present your findings to encourage people to think about food waste.

2. Interview the person in charge of the canteen to find out the systems in place to handle food waste within your school/college.
3. Survey the designated area at your school/college building where collection bins are stored. Write a short report on how the area meets the food waste management requirements.

TEST YOUR KNOWLEDGE

1. Name the types of food waste?
2. Why is it important to manage food waste?
3. How can food waste be reduced?
4. Who is responsible for controlling food waste?

