



Hospitality and Catering

Waste Management

Lesson 2

Understand how to manage waste effectively resulting in a safe efficient profitable business.



foodsphere.co.uk © 2020 Foodsphere Qualifications Limited



Organisations must remove food waste from areas where fresh food is present as quickly as possible to avoid crosscontamination.





Food waste must be disposed of in containers that can be sealed shut, are robust, in good condition, and are easy to clean.





Have adequate facilities for keeping and disposing of food waste, as well as other waste.





Waste store areas need to be well designed and managed to keep them clean and free from any pests.





When disposing of food waste, it must be done in a hygienic and environmentally friendly way, in accordance with your local authority's rules.





Revision Activity 2

What features must food waste containers have?