



Hospitality and Catering

Waste Management

Lesson 1

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





Learning objectives

- Identify the state of wastage in the hospitality industry
- List why waste management is important
- State the legal responsibilities regarding waste management
- Recognise how to store food safely to prevent food wastage
- Summarise how packaging can contribute to food wastage
- Describe training which should be given to employees to help prevent waste and handle waste safely
- Explain how reporting hazards can reduce wastage





Learning objectives

- Recognise the importance of cleaning and how to clean safely
- State the consequences of poor food waste management
- Describe how to reduce waste
- Summarise how to deal with fats and oil waste
- Explain how to separate waste
- State why recycling is important
- Understand how to calculate waste effectively





Waste management in the hospitality industry

Being a responsible business and acting in a sustainable manner can make a big difference to profits and how customers think about your business.





Food waste

Approximately 40% of all waste in the hospitality industry is food.

Food waste can be difficult to deal with in large businesses and many employ specialist waste disposal companies to help.





Total waste in the hotel industry

2 Million tonnes of waste generated by UK hotels in 2018.

500,000 tonnes of food waste from UK restaurants.





We all have a duty to protect the planet

Sustainable waste management means less reliance on landfill and greater amounts of recycling and composting.





Why bother?

By recycling, reusing and reducing waste you can minimise the amount of waste that is sent to the landfills, protecting dwindling resources, reduce emissions, pollution and contamination.





Why bother?

Save money by selling salvaged resources and contribute to the waste reduction targets for your business, community and country.





Sustainable waste management

The goal of sustainable waste management is to reduce the amount of natural resources consumed and reuse as many items as possible.





Sustainable waste management

For every meal that is served in UK restaurants nearly 500g of food is wasted through preparation, spoilage and leftovers.





Food waste creates problems

Significant methane emissions from food waste contributes to global warming and may lead to violent explosions in landfill sites.





The big picture

By 2025, about 10 per cent of global greenhouse gas emissions will be from waste landfills if no action is taken.





Revision Activity 1

**What problems does
food waste create?**