



Hospitality and Catering

Waste Management

Lesson 7

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





Food waste collection

Most waste collectors can collect food waste that can be disposed of safely and ensure you separate food waste correctly.





Recycling

Knowing which bins to use for what waste products will promote good waste management.





Recycling

Separating waste correctly means that less waste is dumped in landfill and is recycled and reused.





Measure your waste

Measure your waste to take a serious look at different stages where food is wasted.

You will have to pay for waste to be removed.





Bin 1: Preparation waste - the waste generated while prepping food e.g. broccoli stems.

Bin 2: Spoilage - Food that has passed its used by or best before date while being stored in the refrigerator or other storage.

Bin 3: Plate waste - Served food that the customers didn't eat.





Working it all out

If you know how much your waste weighs you can work out how much you are being charged for waste disposal.





Working it all out

Knowing where you waste your food can help you to fine tune the operation.





Revision Activity 7

What is preparation waste?