

Best Practices

Post-Service

- Request reports from store room staff on underutilized ingredients
- Request reports from service staff on buffet leftovers to inform future meal preparation
- Collaborate with donation partners on best practices preparing, storing and transporting food for donation

- Ensure unrecoverable food from guest plates and the buffet is disposed of according to your property's diversion strategy (e.g., compost, onsite processing technology)
- Ensure food safety is maintained for all underutilized food to allow for reuse in the kitchen or donation to your local donation partner

- Communicate prevention, donation and diversion successes to the client
- Collect data on attendance rates and food preferences including what was eaten and what went to waste from each event and organize to inform similar events



- Communicate prevention, recovery and diversion successes to guests and clients

- Review the return on investment from prevention, recovery and diversion activities by comparing food costs and hauler costs over time

- Ensure unrecoverable food waste from guest plates and the buffet is disposed of according to your property's diversion strategy (e.g., compost, onsite processing technology)
- Return all bins to the appropriate place with the correct liners

- Communicate prevention, recovery and diversion success to staff and reward food waste management champions
- Organize food waste programming for staff in employee dining rooms or on environmental holidays (Earth Day, Food Day)
- Continually reinforce prevention, recovery and diversion behavior through trainings, signage, and engaging activities or competitions