

Best Practices

Pre-Service

- Explore financial viability of various food waste diversion strategies (hauler contract, on-site management)
- Consider investing in tracking software (e.g., LeanPath and Winnow) or technology to preserve food quality (e.g., cook-chill, blast freezer)
- Put the food waste epidemic into context during BEO conversations and discuss options with clients for food waste reduction and recovery including an agreement to donate food that cannot be reused in the hotel
- Put donation partner options directly in contract agreements so clients understand how excess food from an event will be handled
- Reinforce the importance of accurate guest counts to minimize overproduction
- Promote sustainable or reduced waste menus developed by the culinary staff and explain property's food philosophy to clients
- Reinforce food waste prevention, recovery and diversion behaviors continuously
- Keep food waste reduction and recovery best practice materials on hand for employees to review
- Build review of food management philosophy into new hire orientation materials
- Develop a reduced waste menu or a "Menu of the Day" program
- Use the most appropriately sized prepping and serving vessels for each dish, to better standardize portion sizes and prioritize "total food utilization"
- Store ingredients and prepared food in a way that preserves quality and yield, label with "use by" dates to prevent spoilage
- Meet with finance or asset managers to discuss options for investing in tracking software or other equipment to help understand current waste and identify opportunities to reduce



- For buffets and displays, use smaller vessels wherever possible, especially as service winds down, topping off or back filling as necessary to conserve full pans for donation
- Note high-waste buffet items and report back to the culinary team for menu adjustment

- Assist the event sales staff in developing a script for discussing reduced waste events with clients
- Develop a one-pager that details the impact of food waste, the hotel's food waste goals and the impact your program is having on the local community via donations
- Place conscious consumption cues and food philosophy messages on buffets, tables and in guest rooms

- Source ugly produce or seconds whenever possible
- Review store room practices to maintain food safety and quality and prioritize total food utilization
- Remember to always use "First In First Out" inventory management
- Determine stored items that have no designated use or are close to "use by" date, strategize use or donation with culinary team

- Return bins to designated locations and use appropriate bin liners
- Request a presentation from a Food Waste Management Champion to review appropriate food waste disposal techniques
- Ensure unrecoverable food waste from store rooms and kitchens is disposed of according to your property's diversion strategy
- Keep accurate records of the number of bins filled each day and record the general items in each bin to provide the culinary staff with daily data on food waste generation

For more detailed information on how you can fight food waste within your role and to read what other hotels are doing, visit HotelKitchen.org.