



Food waste prevention could save you up to €15,000 p/a

Sector: Hotels • Location: Nationwide

Summary

Food waste is a significant issue in Ireland – both for those that are generating it (due to the costs involved) and for the environment. Food waste that ends up in landfills rots down to produce both gaseous and liquid pollutants that can have significant impacts locally. The prevention of food waste therefore has benefits for the producer, by saving them money, and the local environment.

As part of the Green Hospitality Programme a hotel decided to examine food waste generated during wedding events. A series of surveys were conducted to get a baseline figure of waste generated per person at such events. As part of this process a number of improvement options were identified. These were implemented and 2 months later a further series of food waste surveys were conducted, in order to gauge the extent of the improvements made. The following graph shows the findings from the before and after series of surveys.

The main areas where improvements were made included:

- Better portion control when serving main courses
- Reducing waste trimming on veg and meat
- Serving veg in large central dishes with refills on demand
- Staff awareness raising and training on food waste

BY APPLYING THESE OPTIONS FOOD WASTE GENERATED PER PERSON SERVED WAS REDUCED BY OVER 30%



It is estimated that every kilo of food waste costs a hotel between €3 and €4 (based on purchase, storage, cooking, serving and disposal).

Accordingly, the improvements made during this project equated to a food saving of €0.75 per guest, which equates to €15,000 for the year. With savings like this you'll be married to Food Waste Prevention!

Food waste per cover (person served)

