



Food Waste in Hospitality

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An average Maltese family goes on a weekend break and discover that they can indulge in ‘all you can eat buffet’. They help themselves to double what they can actually eat. This leads to food waste.

Food waste and Food loss

Food waste is described as food intended for consumption that is discarded along the food supply chain and cannot be used. Food loss is food which gets spoiled, spilled or even lost.

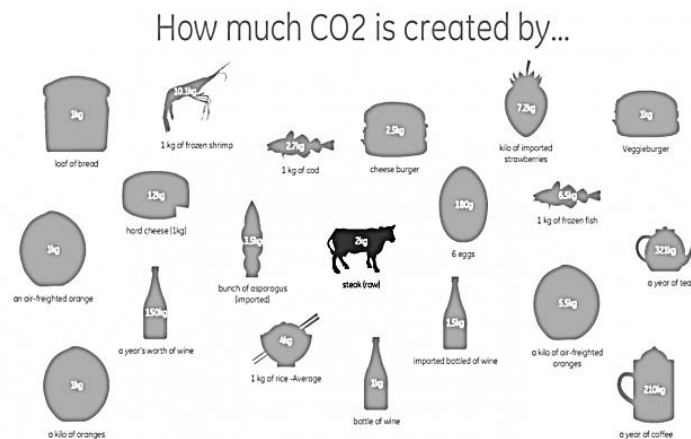


Going back to the hotel example we realise that all the food left is considered as food waste. During an interview, a hotel manager said that every dinner served by the hotel results in 350 grams of food being binned. In fact, research shows that, 2.9 million pounds of food waste is wasted globally per year. The food waste issue is worst in the Asia Pacific region, such as in China and the Philippines, where ironically there live around 800 million food deprived citizens.

In a number of establishments, including supermarkets and restaurants, a lot of fruits and vegetables are thrown away by supermarkets as they are deemed not presentable enough to be put on the market, as no people will buy them.

The Science behind Food waste

Food delivery trucks are a non-eco-friendly measure because their engines release carbon dioxide and carbon monoxide in the air. The cooking process produces nitrogen dioxide, more carbon dioxide and formaldehyde into the air.



Food thrown away is left in a landfill and becomes a source of methane, one major greenhouse gas which is much stronger than carbon dioxide. Also, we must remember that the food is taken to a landfill with the use of transport emitting much more pollution.

Food Waste: Facts and Statistics

Food is the main source of waste in the hospitality kitchens

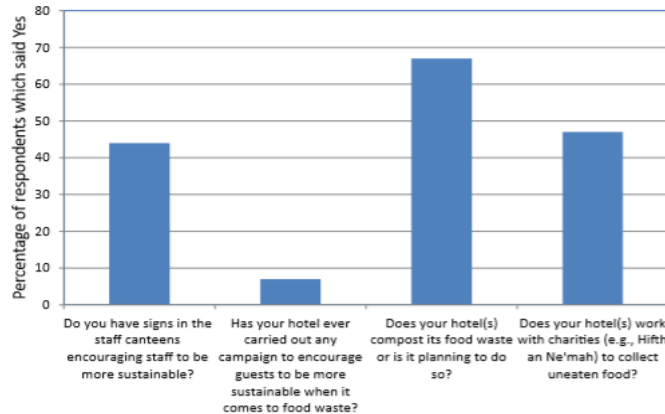


Food waste is worst in residential houses, followed by full service restaurants



Extent of food waste in hotels

<https://www.journals.elsevier.com/journal-of-cleaner-production>



What is being done?

- Jagger Gordon, a Canadian chef with a thriving business has decided to open a store with food that would have been on sale in stores but according to 'fussy customers' wouldn't be nice. This food is being rescued and is given away for **free**.

- Some farmers have also been using food waste as **compost** for the crops they grow.
- An all-you-can-eat buffet at Las Vegas, gives its food waste to **a hog farm**.
- In 2016, Walmart sold ‘ugly apples’ at a **discount**.
- The hotel Saskatchewan is using a machine called an ORCA, which **decomposes and composts** waste in 24 hours.
- The Malta Business Bureau, (MBB), along with the Institute for Tourism Studies (ITS) have **teaches** chefs, kitchen staff and front-of house employees in training on ways to reduce food waste.



Interviews

Michael Formosa:
ITS student

Have you ever been taught on how to reduce food waste?

I did an assignment on food waste.

Do you think people are aware of the consequences of food waste?

I don't think so and if they do, they don't put in effort to reduce waste.

What do you think needs to be done in the food industry to reduce waste?

Awareness and the implementation of new policies such as:

- Taking leftovers home
- Distribute excess food
- Use organic bins

Daniel Micallef:
Chef

Are you aware on how to reduce food waste?

Yes, fresh produce which isn't good for selling is repurposed and used for production purposes. During my internship in Belgium, we made use of an app called 'too good to go', where the public pay a small fixed price and collect leftovers in their re-usable containers.

Do you feel that people are aware of the consequences of food waste?

The big majority is. there is already quite an increase in plant-based diets and self-sustainable nutrition."

What do you think needs to be done in the food industry to reduce food waste?

A greater awareness and enhanced education in the general public.

Clara Grech:
Student who works in a restaurant

Do you feel that people are aware of the consequences of food waste?

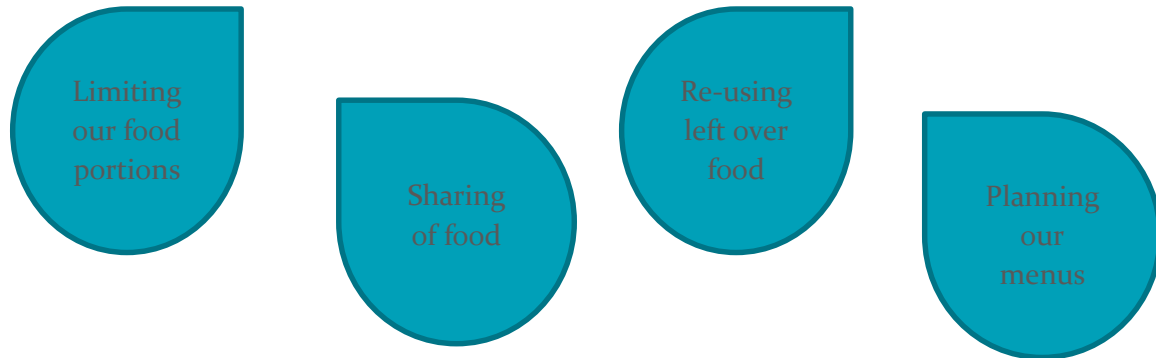
Yes, people are somewhat aware of what might happen and what is happening, but I believe that there is not enough awareness about consequences of food waste and the impact of the environment.

What do you think needs to be done in the industry to reduce this food waste?

Educating the population, and using social media to help promote this education. Also, people in Malta tend to eat a lot, and it may help if they regulate their portions.

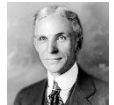
Incentives with respect to reduction and re-using of food waste can also be introduced.

What can we do to bring about change?



"Coming together is a beginning. Keeping together is progress. Working together is success." By doing working together, we can make a change!

Henry Ford



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