

**Good P
Waste Re**

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Good Practices for Food Waste Reduction in Catering

Food Service and Restaurants

The aim of this guide is to shed light on the reasons of food waste production in the food service, and also to familiarise the reader with food waste categories and their economic and environmental effects. We would like to facilitate the work of employees in the catering industry with already tested concrete good practices to prevent food waste and to decrease the amount of food waste.

Introduction

According to data from the Food and Agriculture Organization of the United Nations, FAO (2011)¹,

- **establishing a platform with the involvement of Member States and stakeholders to**
new support the achievement of

Through measures to prevent food waste, the use of necessary resources required for food production can be reduced, and the costs associated with the disposal of waste and environmental, economic and social impacts can be mitigated

NOMENCLATURE

Waste according to § 2 of Act CLXXXV of 2012, any substance or object which the holder discards or intends to or is required to discard

Biowaste

The Main Reasons of Wasting

**Food Service and Restaurants
Hospitality**

Logistics

In the hospitality industry, the backbone of planning can be connected mainly to the

Logistics

Studies conducted in the United States found that if lunch break is not before recess, but right after it, the amount of food waste can be reduced by 30%. During recess, children get tired physically as well and hungry, also, they do not hurry with eating in order to be able to go

Automated food waste tracki

waste.¹²

procurement and warehousing system, this process runs smoothly, and the resources

Knowledge and practices to prevent food waste generation should be handed over to employees. Leaders need to set a good example, because if employees feel that their superiors

are not when compiling the user?

