Unit 305: Sustainability in professional kitchens

# Worksheet 4: Understanding sustainability in the hospitality industry (Tutor)

1. Explain ways in which a catering operation could work with suppliers to improve

sustainable practices.

* Ask suppliers to reduce packaging.
* Use returnable/recyclable packaging.
* Supplier to update the catering operation of any changes to traceability or source of
* Supply.
* Review processes of supply to improve efficiency of energy use/fuel/low emission
* Alternatives.
* Standardise units of produce (e.g. meat and fish) to reduce wastage.
* Use online rather than paper correspondence.
1. Explain the possible benefits to a business of using sustainably sourced foods.
* Improved reputation with customers – positive image as ‘green’ business.
* Marketing opportunity/USP – attracts customers to sustainably sourced foods on menus.
* Increased business/helps to meet business targets – higher sales price/turnover.
* Gives preferred supplier status e.g. trading at events.
* Cost of food may be cheaper when in season due to abundance.
* Customer assurance – accreditation by professional body.
1. Explain ways in which professional kitchens can benefit from efficient energy

consumption.

* Cost saving – reduces energy bills/ meet business targets (net profit).
* Cost saving – by reduces wear and tear of equipment.
* Socially responsible – individual contribution to collective cause.
* Environmentally responsible – meet local/national initiatives/ reduces carbon footprint.
* Reduces use of resources.
1. Explain ways in staff can be encouraged to work towards more sustainable practices.
* Provide training and information – on good practice/consequences of poor practices.
* individual responsibility/contribution/impact on business.
* Direct involvement of staff in decision-making/suggestions.
* Incentives to attract attention e.g. competitions.
* Put up signage as reminders/reinforcement e.g. ‘remember to switch off’.