Unit 305: Sustainability in professional kitchens

# Worksheet 9: Understanding sustainability in the hospitality industry (Tutor)

1. Discuss how the seven food categories contribute to waste in a professional kitchen:

* Potato products
* Bakery
* Pasta/rice
* Fruit/veg
* Meat/fish
* Dairy/eggs
* Whole servings

2. Identify ten steps you could introduce for a sustainable professional kitchen:

* Engage staff
* Identify current issues
* Identify key areas where waste is generated
* Develop waste tracking systems
* Set SMART targets
* Staff training
* Identify technologies, policies and programs
* Implement new systems
* Continue improvement ideas
* Recognise staff achievement