# Unit 204: Awareness of sustainability in the hospitality industry

# Unit introduction

## Unit information

**Level:** 2  
**GLH:** 15

## Unit aims

The hospitality business has the potential to have a major negative impact on the environment whether through the use of plastics in takeaway food and drink, the use of electrical and other carbon based energy systems, the drain on potentially scarce water resources to launder bedding and tableware or the carbon footprint associated with transporting food across the globe. There is increased focus on sustainability by the public and increasing expectations that businesses start to reduce that negative impact together with looking at how sustainable practices can be incorporated to enable them to operate more efficiently and cost effectively.

The purpose of this unit is for learners to understand the provide learners with an awareness of sustainability and how it affects the hospitality industry.

Learners will develop knowledge of the principles of sustainability, and the implications for the introduction of sustainable practices into a business. Learners will also develop knowledge of specific examples for how they can contribute to sustainability when working in the hospitality industry.

Learners should consider the following questions as a starting point to this unit:

* What are food miles?
* What materials can be recycled in a hospitality business?
* What initiatives are used in the hospitality industry to promote sustainable practices?

## Learning outcomes

The learner will:

1. Know the principles of sustainability in the hospitality industry

2. Know how to implement sustainable practices in the hospitality industry

## Summary of assessment methods and conditions

**Externally marked knowledge exam**

The assignment is **externally set and internally marked** and can be taken either online through City & Guilds’ computer-based testing platform, or as a paper-based exam. The exam is designed to assess the candidate’s depth and breadth of understanding across content in the qualification at the end of the period of learning, using assignment-based paper and will be sat under invigilated examination conditions.