

Unit 305: Sustainability in professional kitchens

Worksheet 4: Understanding sustainability in the hospitality industry

1. Explain ways in which a catering operation could work with suppliers to improve sustainable practices.
2. Explain the possible benefits to a business of using sustainably sourced foods.
3. Explain ways in which professional kitchens can benefit from efficient energy consumption.
4. Explain ways in which staff can be encouraged to work towards more sustainable practices.