

Unit 305 Worksheet 4

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.
- 2. 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.
- 3. 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.
- 4. 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'.