

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'.