

Unit 305: Sustainability in professional kitchens

Worksheet 7: Understanding sustainability in the hospitality industry (Tutor)

1. Outline the different waste disposal options available to professional kitchens:

- Landfill
- Recycle
- Reuse
- Waste recovery

2. Why it is important to use sustainable waste disposal options?

As much waste as possible should be reduced, reused, or recycled. Businesses are charged to dispose of their waste and have a responsibility to the environment to save costs.

3. Identify innovative ways how waste can be reduced

- Replace plastic straws with paper straws
- Replace paper cups with reusable ones – offer incentives for customers to reuse
- Reduce packaging where possible
- Reduce food waste by not over preparing food
- Recycle waste water through environmental drainage schemes
- Recycle and compost waste food.