

Unit 305 Worksheet 9

Unit 305: Sustainability in professional kitchens

Worksheet 9: Understanding sustainability in the hospitality industry (Tutor)

- 1. Discuss how the seven food categories contribute to waste in a professional kitchen:
 - Potato products
 - Bakery
 - Pasta/rice
 - Fruit/veg
 - Meat/fish
 - Dairy/eggs
 - Whole servings

2. Identify ten steps you could introduce for a sustainable professional kitchen:

- Engage staff
- Identify current issues
- Identify key areas where waste is generated
- Develop waste tracking systems
- Set SMART targets
- Staff training
- Identify technologies, policies and programs
- Implement new systems
- Continue improvement ideas
- Recognise staff achievement