

# Food Waste in Hotels - Daily Service Factsheet

REDUCING  
COMMERCIAL  
FOOD WASTE  
IN IRELAND

In Ireland, it is estimated that 250,000 tonnes<sup>a</sup> of food is wasted each year in the commercial sector (the retail sector and all food service businesses).



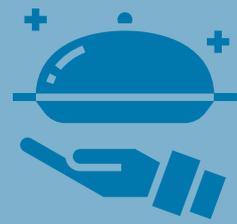
The hotel sector is responsible for 53,000 tonnes<sup>a</sup> of food waste, costing the sector an estimated €180 million per annum.



Hotels have the highest rate of food waste generation in the Irish food service industry compared to restaurants and canteens.



Hotels have to balance the expectation that cooked food is always available to guests while also trying to keep waste and costs down. Not an easy task.



## Food Waste Benchmark:

Based on research carried out in 2016-2018, Irish hotels waste on average

# 360 GRAMS OF FOOD WASTE PER COVER\*

This includes all food disposed, including:



PREPARATION WASTE



UNSERVED WASTE



PLATE WASTE



Use this figure to compare your performance to other businesses in Ireland.

## Compare Your Business

See how your business is performing by calculating your food waste benchmark and comparing it to the average for hotels.

$$\frac{\text{Total food waste}}{\text{Number of covers}} = \text{Food Waste Per Cover Benchmark}$$

To calculate this value, divide the total weight of food waste for a period of time by the number of covers served in that time.

\* A cover constitutes a person served regardless as to whether it is a full meal or a smaller item like a scone or pastry.

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## Factsheet

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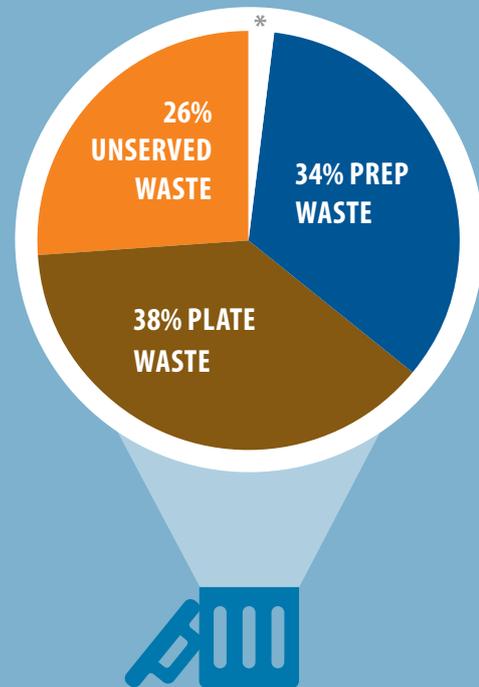
### Where is food waste coming from in hotels?

To get a better understanding, food waste can be measured according to source. For hotel daily service, preparation waste and leftovers on customers' plates (plate waste) are the main types of food waste.

**Unservd waste:** Unserved food waste holds all of the costs of purchasing, preparation, storage etc., yet has not generated any income. This is a key area to consider for cost savings. Food in this sector is typically pre-prepared in large batches. Although there are generally well-understood trends in the number of customers, there is a level of unpredictability in this sector.

**Plate waste:** Leftovers on plates is the largest contributor to food waste in this sector. On average, plate waste makes up 38% of total food waste. This represents an excellent opportunity for food waste reduction and cost savings.

**Preparation waste:** While much of this waste is unavoidable, improving preparation practices can reduce it.

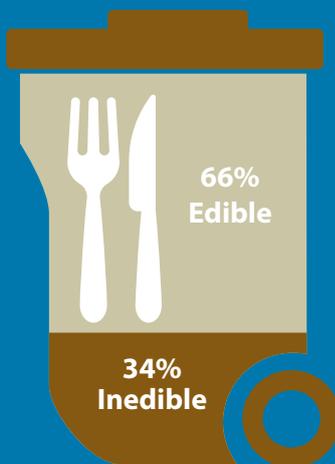


\*2% RESIDUAL FOOD WASTE (FROM SINKS)

### What food is getting wasted in hotels?

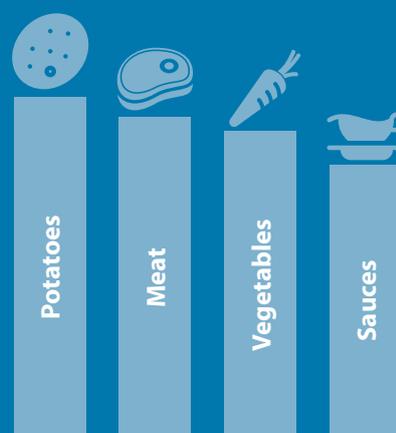
It has been found that two thirds is food that could have been eaten. The exact make up of food waste varies from one hotel to the next but the identified trend for daily service is given below.

#### Type of food waste in brown bins



Unavoidable or inedible foods (e.g. banana skins, tea bags, veg peelings) contribute just a third to overall food waste in hotels.

#### Top four types of avoidable food waste



#### Cost per kg of food waste in full service restaurants

€3.38 per kg\*



\* This is based on purchasing cost alone. It gives a zero value to the inedible fraction of food waste.

### What is food waste costing you?

For example, one 240 litre wheelie bin of food waste typically weighs ~85 kg. If you have one of these a week it could be costing you:

85 kg/week @ €3.38/kg for 52 weeks = €15,000 per year