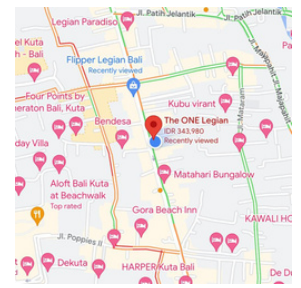


## TEAM 7

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# Food Waste at Hotel Buffets

Can hotel buffet feeds all the guest nicely without risking any food ?

"Rice can cry if There are any food waste"



## Half Buffet, Half waste

Do you know the feeling when you enter a buffet with a growling stomach and take some of each dish and your plate is full but you can't finish it all? Or the feeling that after a long night out you don't feel like to sit down at the breakfast buffet early and skip it? Both of these cases will cause food waste. In the first case, a lot of food will end up in the trash and the other will have lots of leftovers at the buffet. But not only that. Behind the scenes of the kitchen there will be even more food that not make it to the buffet. Food that has already been prepared sometimes can't be stored anymore and will end in the garbage. Furthermore, Some will be stored for the next day but this lifespan is also not long-lasting. Due to unexpected changes in hotel customers' plans it is possible that fewer people will show up at the buffet. On the other hand, every person is different and do not eat the same amount of food. In this way, the calculation is not precise. But it is difficult to reduce food waste in this way by focusing on the numbers. How is it possible to keep this miscalculation as low as possible and find another way to prevent a the amount of food waste?

## Stakeholders involved

- Chef
- Kitchen staff



## Main products wasted

- Vegetables
- Potatoes

## Video of Realistic Food Waste

