

The wasted Pineapples- Team 6
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In the heart of bustling Jakarta, our team made a visit to luxurious and comfortable The Westin. Beyond its lavish accommodations, the hotel has embarked on a mission to address a pervasive issue: food waste. Our team unveiled a multi-faceted perspective on this challenge.

Interviews were conducted with the hotel's key players who navigates its complexities daily. Our conversations with the executive chef and F&B director provided a unique glimpse into their efforts to curb wastage. Both emphasized a commitment to sustainability, evident in their reusing and upcycling initiatives that give a second life to surplus ingredients and culinary creations.

The kitchen team grapples with innovative solutions to repurpose ingredients, ensuring minimal disposal. The F&B manager, responsible for orchestrating the guest experience, shared insights into the delicate balance between lavish spreads and responsible consumption.

While the staff adeptly minimized waste during production and presentation, a substantial portion of food waste was linked to the guests themselves. However, the most significant revelation was the substantial contribution of unconsumed guest food.

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As observers, our role is to shed light on the intricacies of the challenge at hand, without diving into potential solutions just yet. The Westin Jakarta's food waste perspective reflects a microcosm of a global issue, one that demands a collaborative effort to transform how we approach consumption and wastage. In our next feature, we will delve deeper into the potential solutions being explored by The Westin Jakarta to address this concern, highlighting the innovative strategies that might pave the way for change.