



Sustainable Disposal Methods of Food Wastes in Hospitality Operations

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Description & Coverage

Description:

Food waste has evolved into a global crisis, casting a long shadow over nations and the interconnected fabric of our world. The repercussions of this excess reverberate through environmental and socio-economic landscapes, demanding immediate attention. Globally, the challenge of reducing food waste is acknowledged as a linchpin in achieving a sustainable future. The book **Sustainable Disposal Methods of Food Wastes in Hospitality Operations** confronts this escalating issue head-on. It contends that the time is ripe for a change in waste disposal practices, advocating for sustainable methods to alleviate environmental strain, combat climate change, and safeguard public health.

This book delves into the heart of waste management principles and strategies. Beyond identifying the severity of the issue, the book ventures into uncharted territories, exploring emergent debates surrounding systemic causes and solutions. In a world where information and communication technology empower organizations, a gap persists in translating these advancements into effective waste management initiatives. The book urges a holistic understanding of the issue, drawing attention to the need for collaborative efforts between governments and private industry players to bridge this divide. As it provides a global perspective, the handbook becomes a tool for those seeking to comprehend the intricate web of challenges posed by food waste and navigate towards a sustainable future.

This guide isn't just an academic pursuit; it serves as a call to action for scholars, practitioners, and policymakers alike. Curated for a diverse audience, including environmentalists, government officials, researchers, and students, the handbook extends its reach to lecturers, service organizations, and operational professionals. It underscores the imperative for a collective effort in redefining waste management practices, offering insights into practical solutions that extend from behavior change and social innovation to cutting-edge technologies. **Sustainable Disposal Methods of Food Wastes in Hospitality Operations** is not just a handbook; it is a roadmap that guides its readers towards a sustainable future where food waste is not just a problem, but a solvable challenge through informed action and collaboration.

Coverage:

The many academic areas covered in this publication include, but are not limited to:

- Climate Change
- Environmental Crisis
- Environmental Protection and Preservation
- Food Waste Disposal Methods
- Government and Industry Collaborations
- Hospitality Operations
- Public Health Concerns
- Sustainability
- Sustainable Hospitality
- Systemic Causes of Food Waste Issues
- Waste Management

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Do Restaurants Promote Their Sustainable Practices Online?: Examining the Virtual Front of House

Resources For

Sara Raden Koupaei, Paul Ballantine, Lucie Ozanne
Librarians (/librarians/) | Authors/Editors (/publish/) | Distributors (/distributors/) | Instructors (/course-adoption/) | Translators (/about/rights-permissions/translation-rights/)

The growth of the restaurant sector has meant problems of waste disposal, emissions, and business costs. However, in addition to traditional back-of-house

Media Center, preparation, provision) and front-of-house (dining room, serving) categories, restaurants have a virtual front-of-house given the extent that online
Websites (websites.com), Blogs (blogs.com), Catalogs (catalogs.com), Newsletters (newsletters.com), little is known of what sustainable restaurant practices, e.g. waste
reduction, are promoted online. Following a discussion of restaurant sustainability practices and virtual front-of-house, this chapter presents the results of content

analyses of the online presence of restaurants to identify which characteristics of restaurant sustainability, e.g., waste reduction practices, are promoted to
Privacy Policy (/about/rights-permissions/privacy-policy/) | Cookie & Tracking Notice (/cookies-agreement/) | Fair Use Policy (/about/rights-permissions/content-reuse/) | Accessibility (/accessibility/) | Ethics
customers. The results suggest that local food and seasonality are prominent, but other practices, such as waste management, receive limited attention even from
and Malpractice (/about/rights-permissions/ethics-malpractice/) | Rights & Permissions (/about/rights-permissions/)

Chapter 2

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<http://www.world-forgotten-children.org>

Food Waste: Understanding Cultural Norms and Social Behaviors Impacting Food Waste Generation and Developing Mitigation

<https://publicationethics.org/category/publisher/igi-global>

Learn More

Sandeep Paatlan, Jayati Ranga

The purpose of this research is to identify the factors that contribute to food waste, with a particular focus on the role that culture and society play. The ultimate objective is to not only lessen the effects of food waste, but also to lessen its incidence. This study fits in with the rising recognition that a more sustainable and responsible approach to food consumption and waste management may be achieved via a knowledge of and an influence on cultural norms and social behaviors. The research makes a modest but important addition to the worldwide effort to reduce food waste by advocating for fundamental shifts in how we approach, manage, and value nutrition.

Chapter 3

Customer Consciousness Towards Food Wastage in the Indian Hospitality Industry

Koppala Venugopal, Saumendra Das, Vakamullu Gopalakrishna, Rohit Bansal

Customer Consciousness towards Food Wastage in the Indian Hospitality Industry encapsulates a study exploring the awareness and attitudes of customers in the Indian hospitality sector regarding food wastage. By examining various factors, including cultural norms, economic considerations, and communication strategies, the research aims to discern the level of consciousness among customers in mitigating food waste. A method mix of descriptive design, mixed approach, convenience sampling and cross-sectional survey method was carried out. The analysis associated with classification with ML Applications, Factor Analysis and Multiple Regression Analysis were used. Insights from this investigation contribute to fostering sustainable practices within the hospitality industry and addressing the broader issue of food wastage in India. This paper highlights the significance of understanding customer perspectives in developing effective strategies for reducing food waste in the dynamic landscape of the Indian hospitality sector.

Chapter 4

Affiliating Green Futures: Deconstructing Livelihood Possibilities in Hospitality Education Through Food Waste and Waste-Entrepreneurship

Siddhi Vinayak, Chandramauli Dhaundhiyal, Surender Bisht, Dhriti Dhaundhiyal

This century is currently and will continue to be focused on humanity's efforts in combating the climate crisis in all its manifestations. As different industries evolve and expand to include climate science and climate consciousness in their business practices, the hospitality industry in all its multifaceted persona is also embracing sustainability and climate consciousness across board. This paper discusses the process, methodology and findings of a research project that was conducted at a private hospitality education university in India. The research agenda was to study and explore possible livelihood pathways for collaboration that can manifest while sustainably managing food waste at hospitality education colleges. The value of this study lies in further building processes for reducing the waste and carbon footprint of hospitality institutions. The proliferation of hospitality education institutions and the growth of the tourism sector bring the problem further in focus. Waste entrepreneurship collaborations are also discussed.

Chapter 5

Food Wastage on the Economic Outcome: Evidence From the Hotel industry

Mohammad Talukder, Sanjeev Kumar, Iva Das

The hotel industry is vital to the global economy, but food waste is often overlooked. This issue significantly impacts hotel profitability, sustainability, and overall achievement. Food waste incurs significant economic losses due to the expenses involved in sourcing, preparing, and storing food that goes unused. The environmental effects of growing and discarding food also add to the secondary cost to the economy. The financial implications of food waste include operating expenses, revenue generation, and brand image. It also highlights hidden charges, such as legal duties and decreased consumer loyalty. Modern technology and management strategies can help reduce food waste, such as data analytics, inventory management systems, and sustainable sourcing techniques. Addressing food waste improves hotel financial performance, contributes to sustainability goals, and reduces the environmental impact of the hospitality business. Adopting proactive strategies aligns with ethical and environmental issues and contributes to the long-term economic viability of hotels.

Chapter 6

From Plate to Planet: Sustainable Strategies for Food Waste Management in the Hospitality Industry

Karan Bery

The global hospitality sector is responsible for approximately 23 million tons of food waste each year (FAO, 2019), necessitating immediate attention to tackle its repercussions. This chapter delves into various approaches that encompass the reduction, reuse, and recycling of food waste, underscoring the crucial role of a circular economy in promoting sustainability. Through the examination of recent research and case studies from prominent hospitality establishments, the analysis scrutinizes successful implementations of environment friendly practices. These practices include initiatives to reduce waste at its source, food donation programs, composting, and the utilization of anaerobic digestion technologies. It is essential to disseminate the advantages of mitigating food waste to practitioners in the

hospitality sector for their company's short-term financial success and corporate image. Recommendations are outlined for policymakers, businesses, and consumers to initiate a cultural shift towards sustainable and responsible food consumption and waste management practices.

Chapter 7

From Trash to Treasure: A Practical Insight Into Sustainable Waste Management Practices Within the Hotel Industry

Sanjeev Saxena, Nishi Priya

This paper is a product of the principal author extensive first-hand experience gained during his tenure at both Jaypee Hotels & Resorts and Indian Hotel Company limited and co-author experience at Taj Hotels & Resorts and also their interactions with colleagues occupying the senior management role in various hotels. This paper explores the transformative evolution of waste management practices within the hotel industry, highlighting the shift from conventional approaches to contemporary innovations. The study emphasizes the enduring impact of these evolving practices and identifies key strategies, including technology integration, zero-waste goals, supplier engagement, community involvement, continuous improvement, green procurement, waste-to-energy innovations, and guest engagement. By examining these facets, the paper illustrates how hotels have not only reduced their environmental footprint but also set a benchmark for sustainable business practices.

Chapter 8

Green Revolution in the Hospitality Industry: A Deep Dive Into Sustainable Food Waste Management

Md. Tariqul Islam, Jeetesh Kumar, Joaquim Dias Soeiro, Anshul Garg

This comprehensive exploration of sustainable food waste management in the hospitality industry reveals a pressing need for transformative change. Examining key findings, including staggering statistics, environmental impacts, and regulatory frameworks, underscores the issue's complexity. The industry's commitment to change is evident through innovative approaches like farm-to-table initiatives and emerging technologies, while education and awareness emerge as catalysts for meaningful transformation. Practical steps, from inventory management to circular economy integration, offer a roadmap for implementation. Fostering a sustainability culture within individual establishments and industry-wide collaborations proves essential for lasting change. The conclusion emphasises the hospitality sector's potential to lead a shift towards a more responsible and environmentally conscious future, where conscious practices and waste reduction become integral to the culinary experience.

Chapter 9

Innovative Methods of Waste Reduction in the Food Production Department of Hotels and Restaurants

Rajeev Semwal, Mahesh Bairwa, Nandita Tripathi, Anubhav Chauhan

The resort and restaurant meal production departments' creative waste-reduction solutions for sustainability and culinary operations are examined in this book chapter. Innovative operational and environmental conservation techniques are assessed for feasibility. The study optimises procurement and reduces stock using cutting-edge generation, inventory control, and statistical analytics. It discusses how real-time monitoring might help avoid overpurchasing's environmental impact. We discuss nose-to-tail and root-to-stem cooking. Case studies from major institutions indicate these tactics reduce food waste and improve dining experiences. Human considerations include waste minimization and worker training. The chapter emphasises accountability and awareness to build a sustainable culinary team culture. To help hospitality workers reduce waste, this ebook offers various unique methods. As culinary operations prioritise sustainability, our participation encourages superb alternatives and environmentally responsible practices in inns and restaurants.

Chapter 10

Emerging Trends and Challenges in Reducing and Disposing of Food Waste Through Sustainable Tourism Practices at Tourist Destinations

Pramendra Singh, Vaibhav Bhatt, Shreeansh Mishra, Pankaj Tyagi

The study aims to navigate through the multifaceted challenges associated with mitigating food waste in tourism destinations, offering valuable insights into the complexities and nuances of waste reduction. The study is based on a conceptual research framework, relies on secondary data which encompasses a broad spectrum of sources, examining various facets such as the environmental impact of food waste in tourism, current waste management practices, and the socio-economic implications of sustainable disposal methods. The chapter underscores the pressing need for effective waste reduction strategies, particularly in the context of burgeoning tourism activities that contribute significantly to the generation of food waste. The findings provide valuable insights for policymakers, industry stakeholders, and researchers, fostering a deeper understanding of the intricate dynamics involved in achieving sustainable food waste practices in the context of tourism destinations.

Chapter 11

Prospective Developments and Advancements in the Hospitality Sector for Eco-Friendly Waste Handling

Birendra Kishore Roy

This investigation explores the evolving landscape of waste management in the hotel industry, emphasizing the pivotal role of sustainability. Smart waste management systems, powered by data analytics and IoT, revolutionize trash monitoring, enhancing operational efficiency. Blockchain ensures transparency, fostering responsibility throughout the supply chain. Material science innovations, aligned with the circular economy, drive a shift to biodegradable materials. 3D printing transforms on-site amenities, reducing packaging and transit impact. The industry, adapting to consumer sustainability preferences, promotes responsible consumption through guest empowerment and innovative engagement strategies. As hotels integrate AI for zero-waste practices, this chapter serves as a comprehensive guide for academia, policymakers, and industry experts, navigating toward a more sustainable future.

Chapter 12

Salvaging Responsible Consumption and Production of Food in the Hospitality Industry: Harnessing Machine Learning and Deep Learning for Zero Food Waste

Bhupinder Singh, Christian Kaunert

The hospitality industry stands at the forefront of addressing critical challenges in responsible consumption and production of food, and this research endeavors to spearhead transformative solutions by harnessing the power of Machine Learning (ML) and Deep Learning (DL) technologies. In the contemporary context, where issues like global hunger, malnutrition, and the intricate dynamics of food adulteration significantly impact the industry's demand-supply mechanism, the integration of advanced technological strategies becomes paramount. This paper strategically examines the role of ML and DL in achieving zero waste within the hospitality sector, offering a nuanced exploration of challenges and presenting innovative strategies to thwart food loss-waste management.

Chapter 13

Societal Sustainability: The Innovative Practices of the 21st Century

Nayan Deep Kanwal, Tapaswini Panda, Udaya Patro, Saumendra Das

Research on the sustainability of society, both theoretically and practically, is lacking. Research indicates that discussions on environmentally friendly growth did not fully incorporate the "societal" aspect until much later. To close this hole, the present research suggests a novel conceptualization of the sustainability of society. Researchers argue that danger is a fundamental component of environmental sustainability and that modern human societies and their living environments face grave interpersonal, geographical, fundamental, and physical hazards as a consequence of the uncertainty surrounding warming temperatures. We suggest that a sustainable society works to face risk while addressing social issues in the context of sustainability. As a result, we offer a thorough Conceptual Framework of Social Sustainability that consists of 4 interconnected conceptions of environmentally conscious practises, every one of them integrates important societal components and serves a specific purpose within the overall structure.

Chapter 14

Strategies for Food Marketing in Achieving Sustainable Development Goals

Aditya Ranjan, Priya Chaturvedi

In a world confronted by an expanding global population, there is an ever-mounting urgency to address the interconnected issues of food production, distribution, and consumption within the context of sustainability. The chapter delves deep into the intricate relationships between marketing strategies, food waste reduction, sustainable disposal methods, and their alignment with the United Nations' Sustainable Development Goals (SDGs). The chapter synthesizes a vast body of knowledge, offering readers a holistic understanding of the multifaceted relationships between marketing strategies, food waste, sustainable disposal, the circular economy, and the Sustainable Development Goals. It aims to provide academics, researchers, and industry professionals with actionable insights and concrete examples of how marketing can be harnessed to address some of the most pressing challenges of our time. The goal is to contribute to a sustainable, responsible, and equitable global food system while aligning with the broader aspirations of the Sustainable Development Goals.

Chapter 15

Sustainability in Hospitality: The Pathway to Destination Well-Being in Udaipur

Saumya Kapil, Bindi Varghese

With the rising popularity and a surge in demand for the "City of Lakes" Udaipur, the lake ecosystem has become vulnerable to various anthropogenic activities and pollution. The restricted structure of hotels on the lakefront faces various challenges in maintaining environmental regulations. This chapter explores hotels on the lakeside in Udaipur, which includes heritage hotels and modern accommodations, and their sustainability practices, such as energy efficiency, waste management, water conservation, and eco-design in hospitality architecture. Best practices in Udaipur's Hospitality industry are explored through observation, document analysis, and interviews. The chapter establishes how circular economy builds environmental quality while regenerating resources. The implications of the study indicate a transitioning of tourism governance in Udaipur by local authorities and academicians; which indeed can contribute in achieving a destination's well-being by addressing the challenges posed by the thriving tourism economy.

Chapter 16

The Attitudes and Approaches to the Food Waste Management of Hospitality Businesses in Oxford, UK

Arielle Rosenthal, Karen Cripps, Stephanie Lvovich

This chapter analyses the food waste management behaviour of the hospitality industry, based upon empirical research of businesses in the historic city of Oxford, United Kingdom (UK). The findings identify trends and commonalities between food waste management in the hospitality industry, as well as best and innovative practices. It is evident that businesses are aware of the problem of food waste but are not clear on how to manage it. There appears to be a reliance on redistribution to staff and high wastage in animal protein products such as meat and fish, by the businesses. In addition to enhanced training on food waste and stock management, there is an opportunity for more businesses to engage in consumer behaviour change campaigns. At the local level, this study identified best practices among community food networks for sustainable food management, particularly food redistribution. This provides illuminative insights for impactful knowledge sharing between these organisations, hospitality businesses and governmental bodies at local, national and global scales.

Chapter 17

Trash to Treasure: Unveiling the Hidden Rewards of Recycling in the Hotel Industry

Viana Hassan, Shakeel Basheer, Simon Abou Fayad

Businesses across industries are rapidly implementing green methods in today's Green Economy to not only minimize their environmental footprint but also improve their bottom line. The hotel sector is no exception, as it strives to adopt sustainable methods. Recycling is one such method that has the potential to provide major benefits to the hotel industry. This book chapter seeks to fill that void by examining the critical role of recycling in enhancing hotel operations and contributing to their economic growth. To accomplish this goal, our research applies a thorough waste-audit technique across five diverse hotel locations, allowing us to delve into the nuances of their waste management processes. Following that, a thorough cost-benefit analysis is carried out, based on the findings of the waste audits. This analysis not only throws light on the financial benefits that hotels may obtain from recycling, but it also stresses the need to incorporate sustainable practices into their operations.

Chapter 18

Innovative Technologies for Sustainable Food Waste Disposal in Hospitality Operations

Sumit Chhikara, Bhupender Dighliya, Sapna Panwar, Hitesh Kadiyan

The hospitality industry is undergoing a transformative shift toward sustainability, driven by a growing awareness of environmental responsibilities and cost-effectiveness. A significant component of this transformation is the management of food waste, which is not only an ethical concern but also a pressing global issue. This chapter explores "Innovative Technologies for Sustainable Food Waste Disposal in Hospitality Operations," shedding light on the cutting-edge solutions that are revolutionizing the way hotels, restaurants, and other hospitality establishments manage and reduce their food waste. In this chapter, we delve into a multifaceted exploration of various technological advancements and strategies designed to minimize food waste generation and enhance the sustainable disposal of food waste in the hospitality sector.

Chapter 19

Utilizing Technology for Food Waste Management in the Hospitality Industry: Hotels and Restaurants

Vipin Singh, Archana T., Amrik Singh, Pankaj Tyagi

This Chapter explores the role of technology in food waste management within hotels and restaurants, focusing on innovative solutions. By leveraging advanced tools and systems, these establishments can minimize waste generation, reduce operational costs, and enhance their sustainability efforts. Technology-driven strategies include smart kitchen appliances, real-time inventory management, and waste conversion solutions, such as food digesters and composting. Regulatory compliance is emphasized as governments tighten regulations. Embracing technology not only reduces waste but also bolsters sustainability and lowers costs, making a significant contribution to a greener future.

Chapter 20**The Importance of Shifting Responsible to Self-Responsible Behavior Towards Food Waste in the Indian Hospitality Sector**

Ruchika Kulshrestha, Subir Malakar, Mohd. Farhan

The aim of this chapter is to examine food waste concerns and to observe the patterns associated with food wastage in weddings and temples in India. This research also examines the diverse obstacles encountered by individuals in practicing responsible food consumption and managing their access to food. The chapter is an exploratory study that aimed to gather empirical data on the current situation and individual accountability around food waste. In this study, a qualitative case study methodology was employed to examine the specific methods implemented by stakeholders. The authors of this paper present their perspective on the increasing quantity of food waste, accompanied by secondary data obtained from a range of scientific research and publications produced by various government organizations. This article focuses on promoting self responsible behavior in the Indian Hospitality Sector, specifically in relation to food waste. It examines the benefits of avoiding food waste in various settings, such as weddings and Mandirs.

Editor/Author Biographies

Amrik Singh is working with Lovely Professional University, Punjab, India. He has a PhD in Hospitality Management from Kurukshetra University, India. His area of expertise is in tourism and hospitality, human resource management, sustainability, waste management, green practices, restaurant, and resort management. He has published more than 35 research papers including peer reviewed, UGC indexed, and Scopus indexed research articles and book chapters. He is associated as editorial board members and reviewers with reputed and Scopus indexed journals.

Pankaj Tyagi is an accomplished academician, researcher, and consultant. He is presently working as Professor at Chandigarh University, Mohali, India. Dr. Tyagi is an alumnus of Hemwati Nandan Bahuguna Garhwal University (Central University), India and Kurukshetra University, India. He has more than 20 years of experience in the industry, teaching, training, consultancy, and expertise in destination management, travel process and disruptive technologies. He has published over 30 research papers in international journals indexed in the quality database and authored/edited 6 books. He is a reviewer for many international journals in tourism, management, and technology.

Anshul Garg is experienced Senior Lecturer with a demonstrated history of working in the higher education industry. Skilled in Research, MS-Office, Quantitative Research, SPSS, AMOS, Self Service Technologies, Service Quality, Service Clues, Hospitality Service, Risk and Crisis Management in Hospitality & Tourism and Tourist Risk Perception. Strong education background with earned Doctorate (Hospitality & Tourism) and MSc (Tourism) from Taylor's University, Malaysia, MBA (Hotel Management) from CSM Institute of Graduate Studies, Canada and a Bachelor of Hotel Management degree from the University of Mangalore, India. Earned certifications like Certified Hospitality Educator (CHE), Certification in Hotel Industry Analytics (CHIA) from American Hotel & Lodging Educational Institute (AHLEI) and International Certification in Wine & Spirits (Intermediate Level) With over 22 years of work experience in Academia and industry while working with various leading educational institutions and hotel brands. Successfully published research work in various SCOPUS and Web of Science indexed journals, book chapters in books published by highly recognised publishers (Emerald, CABI, IGI-Global). Presented research at various international conferences as a plenary speaker and a presenter in Malaysia, India, Japan, Vietnam, and the Philippines, served as the session chair/moderator for various conferences in India, Malaysia, Japan, and the United States of America. Member of the editorial review board for multiple journals and the international advisory board member for conferences held in various countries.

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