Food Waste Management in Restaurants and Hotels: Kitchen Audits, Donation and Recovery

19 – 23 April 2027
Paris - Right Bank business hotel



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Introduction:

Food waste in restaurants and hotel kitchens drains margin twice: once when ingredients are bought and again when spoiled stock, trimmings, overproduced buffet trays and plate leftovers are hauled away. Most outlets never weigh what they discard, so bins fill without anyone knowing which station, dish or shift causes the loss. This Core Concept course gives kitchen, catering and food service managers practical methods to weigh, trace and cut food waste, route surplus to donation, feed or compost, and produce a Food Waste Reduction Plan with Baseline Audit for a case outlet.

Course Objectives:

- Classify food waste in a kitchen by stage and cause, separating avoidable from unavoidable streams and valuing each in lost purchase cost and disposal charges
- Run a baseline food waste audit with scales, bin tagging and tracking sheets across storage, preparation, buffet and plate stages
- Adjust ordering, receiving, storage rotation and portion specifications to prevent spoilage, over-trimming and overproduction
- Plan buffet replenishment, banquet production numbers and leftover redistribution to cut surplus trays and returns
- Select surplus food donation, animal feed, anaerobic digestion or composting routes following the Food Recovery Hierarchy, and set safe handling for used cooking oil and packaging
- Produce a Food Waste Reduction Plan with baseline audit figures, weekly waste indicators and named kitchen champions

Target Audience:

- Managers responsible for restaurant kitchens, central production units and hotel banqueting kitchens
- Managers accountable for catering contracts in offices, hospitals, schools and industrial camps
- Managers who oversee buffets, room service and all-day dining food production in hotels and resorts
- Managers responsible for sustainability and waste contracts in hospitality and food service groups
- Managers who control purchasing, stores and supplier deliveries for food service outlets

Course Outline:

Day 1: Food Waste in Kitchens: Streams, Causes and True Cost

- Food Loss Versus Food Waste Definitions and Where Food Service Sits in the Chain
- Avoidable, Possibly Avoidable and Unavoidable Kitchen Discards: Peelings, Bones, Trimmings and Leftovers
- Waste Hotspot Map: Receiving Bay, Cold Rooms, Prep Stations, Pass, Buffet Line and Dish Return
- True Cost of a Binned Kilogram: Ingredient Purchase, Labour, Energy and Haulage Charges
- Kitchen Waste Walk-Through Checklist and First Observation Log

Day 2: Measuring Food Waste: Standards, Audits and Tracking Tools

- Food Loss and Waste Accounting and Reporting Standard: Scope, Destinations and Boundaries
- Food Waste Index and SDG 12.3 Reduction Targets for Retail and Food Service
- Baseline Audit Design: Weighing Period, Bin Tagging and Separation by Stage
- Waste Tracking Sheets, Smart Scales and Camera-Based Bin Monitoring Compared
- Grams per Cover and Waste Share of Food Purchased as Baseline Indicators

Day 3: Prevention at Source: Buying, Storage, Portions and Production

- Order Quantities from Cover Forecasts, Standing Orders and Supplier Delivery Frequency
- Cold Room Layout, FIFO Date Labelling and Near-Expiry Stock Checks
- Portion Specifications, Plate Size and Garnish Review for Plate Leftover Reduction
- Whole-Ingredient Use: Trim Recovery, Stock Bases and Staff Meal Planning
- Batch Cooking and Cook-Chill Production Plans Matched to Service Peaks

Day 4: Buffets, Banquets, Surplus Routes and Special Streams

- Buffet Replenishment Rules: Smaller Trays, Late-Service Refill and Live Stations
- Banquet Production Numbers, Overproduction Margins and Return Tray Weighing
- Surplus Food Donation Process: Food Safety Checks, Temperature Records and Partner Agreements
- Food Recovery Hierarchy Routes: Animal Feed, Anaerobic Digestion and Composting Options
- Used Cooking Oil Collection for Biodiesel, Grease Handling and Food Packaging Separation

Day 5: Case Work: Food Waste Reduction Plan with Baseline Audit

- Hotel All-Day Dining and Contract Catering Case Data Pack Review
- Baseline Audit Results Analysis by Stage, Dish and Shift
- Kitchen Brigade Engagement: Waste Champions, Pre-Shift Briefings and Visual Targets
- Food Waste Reduction Plan Drafting with Weekly Indicators and Reporting Format
- Plan Presentation and Peer Challenge from Chefs and Operations Managers

Skills You Will Gain:

- Food Waste Stream Classification
- Baseline Waste Auditing
- Waste Tracking Data Analysis
- Portion Specification Design
- Buffet and Banquet Production Planning
- Surplus Donation Handling
- Food Recovery Route Selection
- Waste Indicator Reporting

Why Attend This Course:

- Return with a Food Waste Reduction Plan with Baseline Audit ready to adapt to your own kitchen
- Show owners and general managers the money lost in bins with weighed evidence by stage and dish
- Move buffet and banquet surplus to donation partners safely instead of the skip
- Compare waste practices with chefs and managers from hotels, restaurants, hospitals and contract caterers

Conclusion:

Cutting food waste starts with weighing what leaves the kitchen and naming where it comes from. The course moves from waste streams and true cost, through the Food Loss and Waste Accounting and Reporting Standard and baseline audits, to prevention in buying, storage, portions and batch production, and then to buffet and banquet surplus, donation, recovery routes, used cooking oil and packaging. The final day turns case data into a Food Waste Reduction Plan with Baseline Audit that a kitchen team can run from the next shift.