



Solutions to food waste monitoring in hospitality

11 May 2023

Hotrec
Hospitality Europe

Our members

47

National associations

36

European countries

Types of membership

Full
member

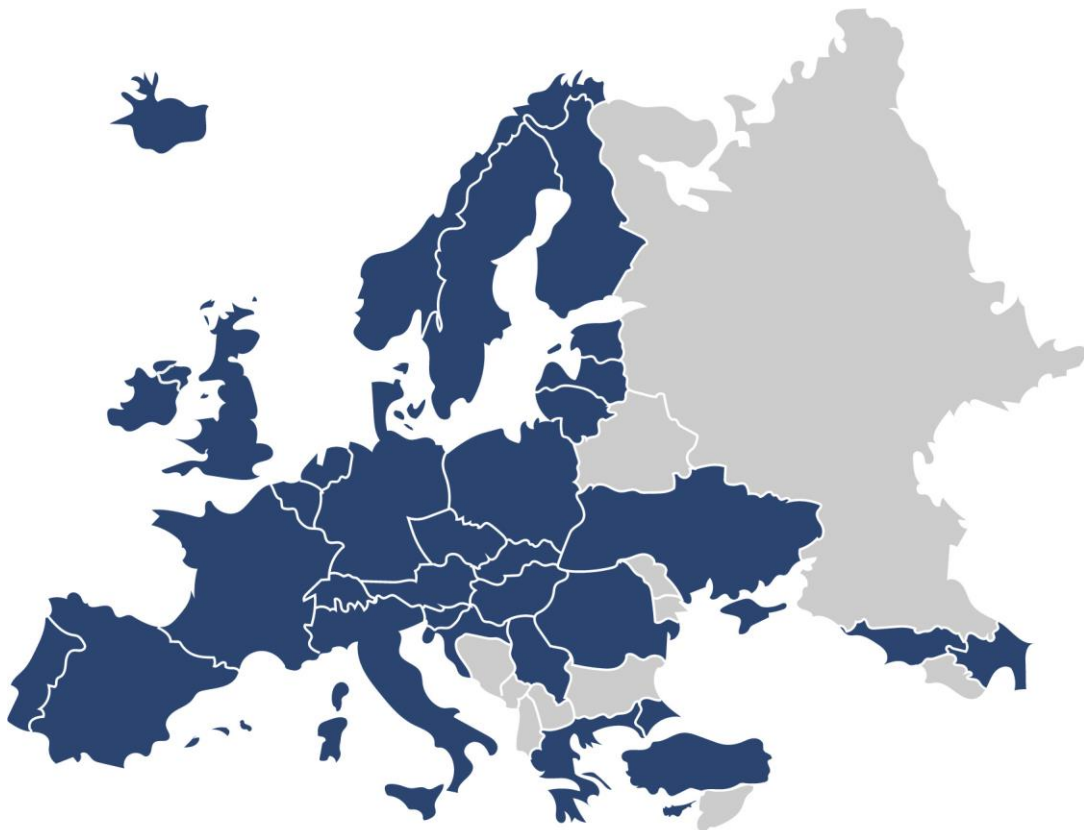
EU member
states

Associate
member

European
Economic Area

Observer

Future EU
members



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**Facts &
figures**

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**Overcoming
challenges to food
waste monitoring**

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**Solutions to
reduce food
waste**

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**Monitoring buffet
waste: example from
Tenerife**

- 90% micro-enterprises
- 17.3% inflation food & beverage (€ area Feb 2023)
- +97.7% bankruptcies in accommodation-food services in Q4 2022 //Q4 2019 (Eurostat)
- 10-20% less workforce
- Tight profit margins of food businesses
- See value in reducing overall waste



Overcoming challenges to FW monitoring

Costs, Space and Time

Time away from core business for small businesses is a commercial risk!

No 'one-size fits all' solution

- **Skills:** provide know-how, metrics, guidelines, counselling and training
- **Mindset:** show that we can be sustainable and reduce waste without compromising quality and profitability



An array of solutions to reduce food waste

**Raising
awareness**



**Demand
forecasting**



**Extend
product
shelf life**



**Monitoring
food waste**



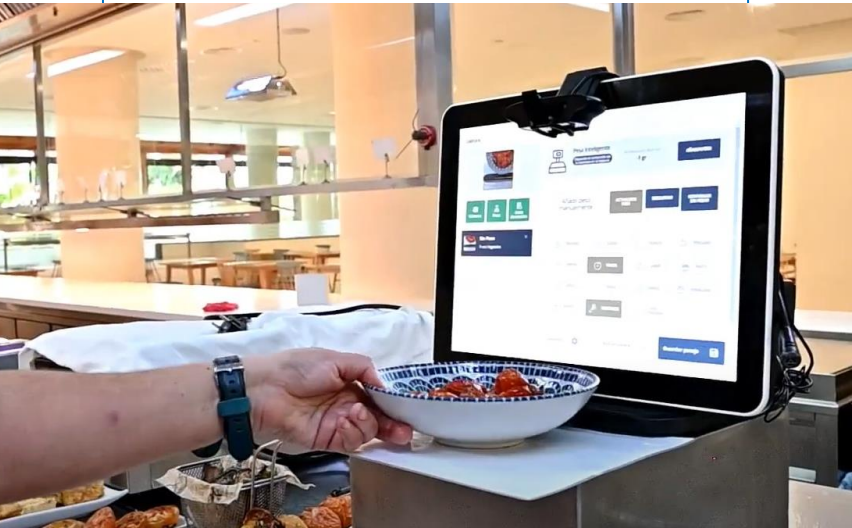
Tenerife: Monitoring buffet waste

GF Hotel Costa Adeje



- Using AI to prevent buffet waste
- Understand variations in consumer habits
- Part of a bigger sustainable approach
- Objective: cut buffet waste by 50%
- Pilot phase

GF Hotel Costa Adeje



- 850 pax for breakfast
- Tool: 'buffet waste' application developed by a Canarian company
- Camera and a scale
- Implementation cost: 50 000€
- Initial findings





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