

FOOD WASTE PREVENTION PROGRAMME for hotels



Practical and strategic support to measure and reduce food waste, build your action plan, and equip kitchen and supporting teams with the tools to succeed



Triple Impact Hospitality

Healthier Planet, Smarter Business, Stronger Communities

HORECA Sustainability Solutions B67701482 (Fundae: 99000270)

Triple Impact Hospitality B76287853



WHAT'S CHANGING AND WHY DOES IT MATTER?

Spain's Food Waste Law (Law 1/2025) is a game-changer for the hospitality sector.

From April 2026, hotels and restaurants with over 1,300m² of dining space **must implement structured food waste prevention strategies or risk fines.**

But it doesn't need to be only about compliance. Reducing food waste means significant cost savings and improved efficiency, as well as doing the right thing for people and the planet.

At the heart of the new law is the official Food Waste Hierarchy, **and it is not optional**



If food waste were a country, it would be the 3rd biggest emitter of CO₂.



FOOD WASTE COULD BE COSTING YOU MUCH MORE THAN YOU THINK

Traditional Key Performance Indicators (KPIs) often measure food cost as a percentage of sales, and as long as it stays within the expected range, it's rarely questioned further.

However, most KPIs don't track food waste per cover, a very useful indicator that can reveal clear opportunities to cut waste, save money, and reduce environmental impact.

Keep in mind that, at best, **1 kg of food waste is roughly equivalent to €5**. Let's do a quick calculation:

- *700 covers/day x 175g per cover = 122.5 kg*
- *122.5 kg x €5 = €612.50 per day*
- *Saving 20–30% = Between €122.50 and €183.75 per day*

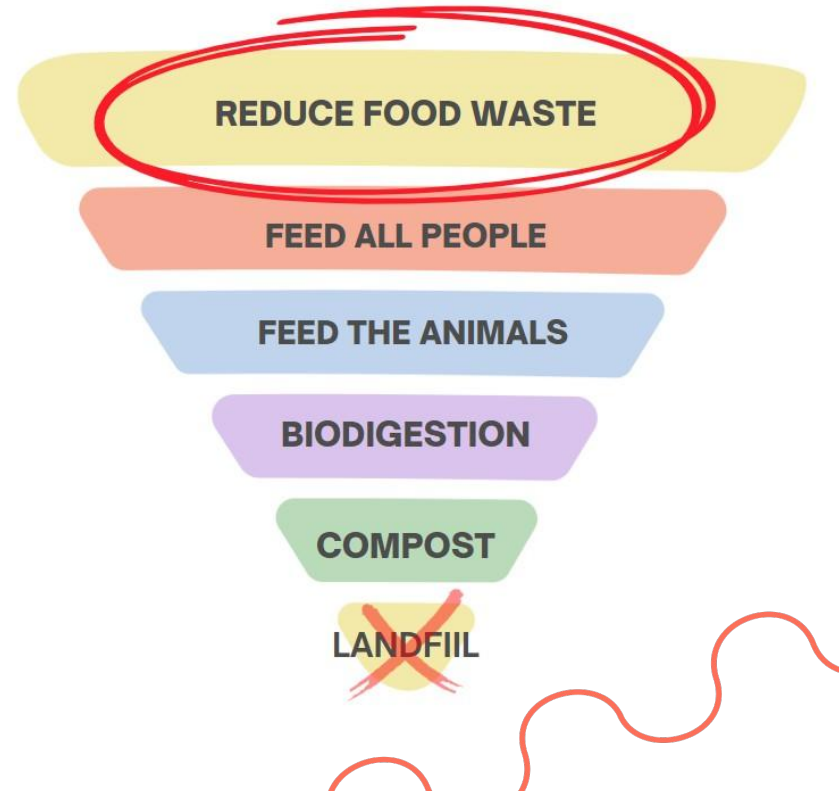
Monthly Saving = Between 3.675,00€ - 5.512,00€



WHAT THE LAW REQUIRES: THE FOOD WASTE REDUCTION HIERARCHY

Your business must follow this official order of priorities in order to comply with the law 1/2025.

- 1** Prevent waste at source
Smarter purchasing, menu planning, storage & portion control
- 2** Redistribute food for human consumption
Donations to charities or food banks, allowing customers to take home surplus food (not required for buffets), and providing suitable containers
- 3** Use in animal feed or feed production
Authorised collection for use as animal feed
- 4** Use as sub-products in other industries
Transformation into other products such as biofuels
- 5** Compost or biogas
Transforming waste that cannot be used for human or animal consumption into compost and/or fuel
- 6** Final waste disposal only when none of the above are viable





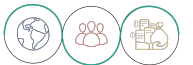
PRACTICAL SUPPORT ADAPTED TO YOUR KITCHEN

The good news is that there's still time to prepare for the food waste law coming into effect in April 2026, **but there's not enough time to leave it to chance.**

Building a solid food waste prevention plan takes more than good intentions, it requires coordination across teams, consistent tracking, and strategies that actually work in busy hospitality settings. That's where we can help.

Working with an external partner can make all the difference. We bring a fresh perspective, can help you to choose between tracking tools and we provide dedicated support that's often hard to maintain in-house, especially when your team is already stretched.

Our goal is to make things easier for your kitchen and management teams by helping you put systems in place that are clear, realistic, fully aligned with the law and that have the added benefit of driving significant cost savings.





INSIDE THE PROGRAMME

6 steps to success

We follow our 6 Steps to Success structured approach designed to give you great value, expert support, and an experience your team can genuinely enjoy. It provides a reliable framework, whilst leaving plenty of room to tailor it to your team's strengths.

While many kitchens share common challenges, we know every operation is unique. That's why we work alongside your team, not as outsiders telling you what to do, but as peers co-creating practical strategies that work for your hotel.

Our approach strikes the balance between structure and flexibility:

- We use proven steps to lay the foundation for realistic, yet ambitious changes.
- We involve your whole team, from chefs and servers to purchasing, guest services, and front office staff because reducing food waste requires a shared effort.
- We help get your tracking systems up and running in a way that's simple, intuitive, and surprisingly satisfying. In fact, teams often get hooked on the progress of seeing what is wasted and how to stop it.
- We create space for everyone to contribute their own ideas and solutions, so the process becomes less about fixing problems and more about unlocking potential

Because at the heart of it all, when people are supported to do their best work, real change starts to happen.

OUR PROCESS

Food Waste Station Set Up

Set up of the food waste measurement station(s) at strategic point(s) in the kitchen plus awareness training session(s) with key staff. On-the-job orientation across breakfast, lunch and dinner service to ensure all shifts are confident in how and when to log food waste data

Co-Creation of Action Plan

On-site workshop with the Food Waste Champions committee to co-create a tailored plan with practical recommendations that reflect the reality of your operations. This plan is a key requirement for complying with the new food waste legislation

Communication Strategies

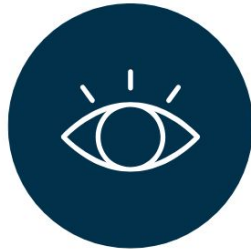
We help you talk about food waste with your guests in a way that's honest and aligned with your brand and without overstating claims, We work alongside your marketing, social media, and customer service teams, and provide practical templates to make the process easier.

01



Site Visit

On-site visit to understand the flow of operations, set up a 'Food Waste Champions' Committee, and identify the best points in the process to measure and record food waste accurately and efficiently.



02

03



Baseline Analysis

After 7-14 days of baseline tracking, we will be able to see what is really being wasted and when. Our report provides the foundation for your action plan and targeted improvements



04

05



3-Months Follow Up Support

We provide three months of support to help consolidate new habits and address initial challenges. The Food Waste Champions committee will receive automated weekly reports, with bi-weekly reviews to assess progress.



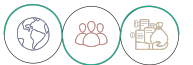
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Triple Impact Hospitality


WE WORK WITH YOU TO DESIGN STRATEGIES THAT INTEGRATE SMOOTHLY INTO DAILY OPERATIONS, WITHOUT ADDING PRESSURE OR DISRUPTING WHAT ALREADY WORKS WELL.

STEP 1	KICK OFF MEETING AND SITE VISIT	<ul style="list-style-type: none">• Visit the property to define the optimal locations for scales and tracking technology, and determine the number of stations and teams required.• Meet with the team to clarify roles and understand who is involved and how the collaboration will work.• Introduce the concept of the Food Waste Champions, including who should be part of the group and how it will support the process.• Outline the step-by-step approach to explain what the project involves and what to expect.
STEP 2	Installation of Food Waste Measurement Stations & Awareness Raising Training	<ul style="list-style-type: none">• Custom setup of monitoring stations based on the hotel's operations.• 1 day of training and awareness sessions for food and beverage teams and members of the Food Waste Champions group (maximum of 3 sessions).• 1 day of on-the-job support during breakfast, lunch, and dinner service to ensure all shifts clearly understand how and when to record data correctly.

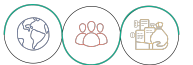




STEP 3	Baseline Analysis	<ul style="list-style-type: none">• Food waste monitoring over 1–2 weeks to establish a baseline, recording volumes and types of waste from prep, plating, buffet, and spoilage, based on the rotating menu.• Data analysis to identify where, when, and why waste occurs, providing a clear starting point to track progress and comply with Law 1/2025.
STEP 4	Co-Creation of personalised action plan and strategy to reduce food waste	<ul style="list-style-type: none">• Co-creation of a Food Waste Action Plan tailored to your kitchen, based on baseline data, waste assessments, and cost analysis.• We align the strategy with Law 1/2025, prioritising practical actions that improve efficiency without disrupting operations.• We propose realistic yet ambitious changes that encourage the team to think creatively and take ownership.• We guide you in setting up safe food donation systems, with easy-to-use templates that ensure transparency and compliance.• We also explore options like Too Good To Go to turn surplus into business opportunities.• All of this is supported by strategies to build team confidence and pride in the progress achieved.

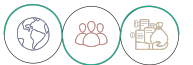


STEP 5	3 month follow-up support	<ul style="list-style-type: none"> • Ongoing data monitoring over three months to identify patterns and improvement opportunities. • Adjustment of the action plan based on results and team feedback, ensuring it remains relevant and feasible. • Deeper analysis of potential long-term improvements that may require investment, such as changes to dishware, buffet layout, or kitchen equipment. • Structured collection of staff feedback to understand what works in practice and where additional support is needed. • Development of guest communication strategies to raise awareness and build support. • Evaluation of how food waste reduction can be linked to broader sustainability goals or certifications to strengthen impact. <p>These sessions provide space for honest conversations, idea sharing, and a sense of ownership in the process.</p>
STEP 6	Communications Strategy	<p>The new law places strong emphasis on guest awareness campaigns around food waste. As part of our communications support, we implement the following actions:</p> <ul style="list-style-type: none"> • We share proven communication strategies and help you tailor them to your brand identity and guest profile. • We offer guidance on tone, timing, and placement to ensure messages feel natural and effective. • We help you choose the most appropriate messages for each touchpoint — menus, signage, digital channels, or direct interactions. • We provide practical tips to evaluate which messages are working and how to adjust those that aren't resonating. • We also build in flexibility so you can easily update your communication and keep engagement high over time.



KEY TOPICS COVERED BY AWARENESS RAISING TRAINING INCLUDE:

- Food waste and the law: What hotels need to know
- The environmental, social and business cost of waste
- What's really being wasted?
- Why waste happens (even in the best kitchens)
- Tracking made easy: Measurement and reporting tools
- Menu design that cuts waste not quality
- What to do with leftovers without risking safety
- Low effort, high impact actions
- Speaking to guests without sounding preachy
- Embedding waste prevention into everyone's daily routines
- Linking food waste to sustainability goals
- Celebrating achievements



REAL KITCHENS, REAL RESULTS

Magic Cristal Park hotel in Benidorm **reduced food waste by over 12,000 kg and saved more than €48,000 in less than four months, cutting CO₂ emissions by 30,211 kg**, the equivalent of driving over 154,000 km.

Supported by HORECA Sustainability Solutions and Open Revenue Consulting, the programme combined **staff training, daily food tracking** using digital scales and tablets, and actions across departments from kitchen to marketing. **More than 60 team members were involved in implementing measures** to monitor food from purchase to plate, improve menu planning, and engage guests in reducing food waste. Read about their results in this [press release](#).



"Our team has shown great dedication in adopting and integrating new measures into our daily operations to continue fighting against food waste. Incorporating new digital tools will allow us to remain aligned with the UN's 2030 Agenda, which focuses on reducing waste by 50% by 2030"

Javier García, Vice President, Magic Costa Blanca





TECHNOLOGY WITH A HUMAN TOUCH

FIT is an agile technology solution developed for professional kitchens looking to monitor and reduce food waste and associated costs across one or multiple locations. It's an app that can be used on a mobile phone or tablet, making it easy for kitchen staff to record in real time what type of food is being discarded, in what quantity, and at which stage of the process (preparation, surplus, buffet, or returned plates).

Once a baseline is established, the system generates detailed analyses that allow users to visualise trends, compare results over time, and identify improvement opportunities. It provides key metrics such as waste per guest in kilograms, cost per guest, and the financial savings achieved through source reduction. A locally adapted emissions factor can also be added, offering accurate calculations of CO₂e emissions avoided through prevention efforts.

FIT also includes a web version for administrators or supervisors, providing an overview of performance across all operational sites, generating consolidated reports, and enabling remote progress tracking. This technology not only supports data-driven decision-making, but also increases staff engagement and helps meet the establishment's sustainability goals.

You'll find the user guide at [this link](#).

TECHNOLOGY WITH A HUMAN TOUCH

Stop-Waste is the first app in Greece specifically developed for the hotel and restaurant sector, designed to simplify the tracking, recording, and management of all waste streams generated by hotels and food service operations.

In just three steps and using a recommended Bluetooth scale, the app enables fast and accurate waste logging from any mobile phone or tablet — in under eight seconds per entry.

The Stop-Waste platform provides immediate access to detailed information on what waste is generated, in what quantities, where, and why. The integrated waste analysis tool (SWAT) offers real-time, in-depth analysis based on multiple criteria, supporting more informed decision-making.

When combined with a tailored training and awareness programme, the Stop-Waste system becomes a powerful tool for:

- Engaging and raising awareness among staff at all levels;
- *Improving the management of leftover food and prepared products, helping to reduce both food waste and purchasing costs;**
- Strengthening Corporate Responsibility commitments by contributing to the achievement of European targets for food waste reduction and associated greenhouse gas emissions.



ONLINE OR IN PERSON COURSES

The screenshot shows a web application interface with a navigation menu on the left and a content area on the right. The navigation menu includes items like Policies, Rules and Regulations, Registration/Download Pages, Subscription Activation, Maintenance Pages, Viewer 360, Menu Doc, Error pages, Biographies, Menu Account Doc, Virtual Events, System Pages, Marketing Virtual Event Demo, EXFO sales kick-off 2021, Help, Sitemap, Menus, Admin, and Recycle Bin. The content area displays a table titled "Simple 301 - Redirect Manager" with 4418 rows. The table has columns for REGEX, OLD URL, and NEW URL. The table contains several rows of redirect data.

REGEX	OLD URL	NEW URL	NOTE
<input type="checkbox"/>	/es/esko-2021/c4c-update-session	/es/esko-2021/c4c-whats-in-it-for-me/	
<input type="checkbox"/>	/zh/esko-2021/c4c-update-session	/zh/esko-2021/c4c-whats-in-it-for-me/	
<input type="checkbox"/>	/fr/esko-2021/c4c-update-session	/fr/esko-2021/c4c-whats-in-it-for-me/	
<input type="checkbox"/>	/en/esko-2021/c4c-update-session	/en/esko-2021/c4c-whats-in-it-for-me/	



HIGHLIGHTS INCLUDE: What's really being wasted?

Shifting the mindset from 'we don't have much waste' to 'let's find out what's really happening' without blame or finger-pointing. It's about curiosity and opportunity, not criticism.

- The three main types of food waste: **pre-consumer** (during prep), **in-service** (overproduction or buffet waste), and **post-consumer** (leftovers from guests).
- Common blind spots: trimming practices, over-portioning, poor stock rotation, and guest habits.
- Real examples or case studies showing surprising waste volumes in seemingly well-run kitchens
- Discover what's slipping through the cracks in your kitchen and how much it's actually costing you.



1 in 6 meals
prepared in hospitality
never gets eaten

(Source: Leanpath)

HOW DOES IT WORK?



There are two training courses and for best results we recommend both:

- A. **In-depth training for executive chefs and kitchen teams (6 hours)**
- B. **General training for key supporting roles (2 hours)**

Progress is saved automatically, making it easy for staff to pause and pick up right where they left off.

COURSE A: In-depth training for executive chefs and kitchen teams

Designed specifically for executive chefs and kitchen staff who are central to food waste prevention, it goes beyond basic awareness to offer a deep dive into the *why, where, when* and *how* of food waste, tailored to real kitchen operations.

From tracking and measuring waste to smarter prep techniques, portion control, and compliance with current and upcoming legislation, the course provides practical tools and strategies that help kitchens save money, improve efficiency, and maintain high standards.

It's a chance for chefs to take the lead, protect their reputation, and drive measurable results in their own kitchens.

This course also includes top tips on menu planning, procurement collaboration, and operational tweaks that reduce waste without compromising quality. It positions chefs as the engine behind sustainable food service in the hotel, providing an opportunity to showcase what is being done right, whilst uncovering areas for improvement.

This drives a stronger, data-backed kitchen operation that supports both profitability and sustainability goals.



COURSE B: General training for key supporting roles

This shorter course is ideal for the general manager and other hotel departments including food & beverage, front of house, marketing and procurement, whose support is essential to help food waste prevention succeed.

It helps teams to understand how their role connects to the kitchen's efforts. For example:

Hotel Managers need to champion the waste tracking process and give the kitchen team the tools and time they need to do it. In return, they gain more visibility over food costs and performance without micromanaging the kitchen.

Food and beverage teams, particularly restaurant servers can monitor what comes back on plates and flag any patterns so that unpopular items that are constantly being discarded can be removed from the menu, reducing waste and costs.

Marketing and communications teams can create positive guest messaging to encourage food waste reduction.

Procurement teams can use the data to undertake more accurate ordering, reducing costs and spoilage.

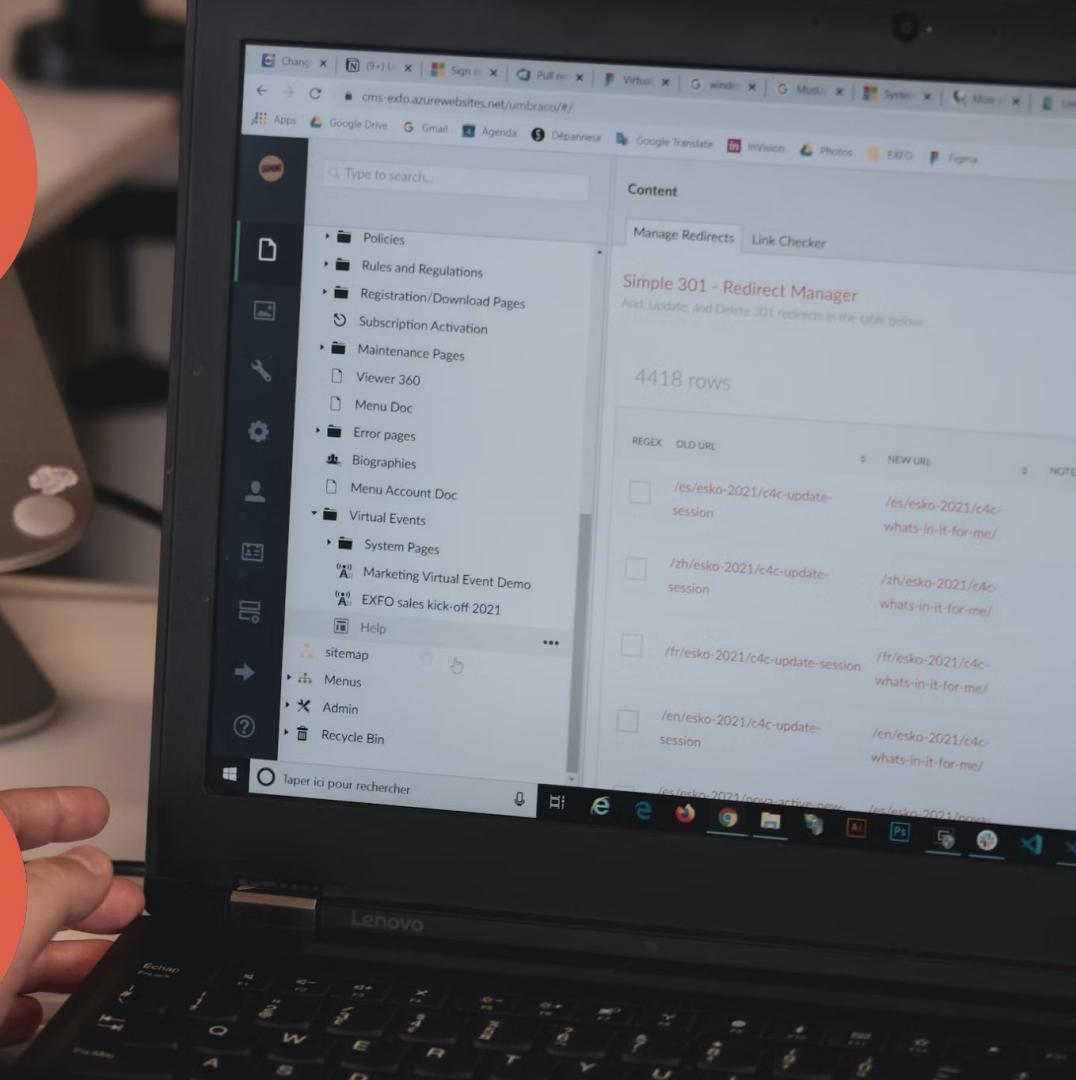
By focusing on practical actions each role can take, and showing how food waste ties into the hotel's broader performance objectives, this course helps managers and teams speak a common language around waste.

When everyone understands their role and plays their part well, food waste prevention becomes easier, more effective, and part of everyday operations.



COURSE A

MODULES for
executive chefs,
head chefs &
kitchen
teams



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Apps Google Drive Gmail Agenda Dépanneur Google Translate InVision Photos EXFO Figma

Type to search...

Content

Manage Redirects Link Checker

Policies

Rules and Regulations

Registration/Download Pages

Subscription Activation

Maintenance Pages

Viewer 360

Menu Doc

Error pages

Biographies

Menu Account Doc

Virtual Events

System Pages

Marketing Virtual Event Demo

EXFO sales kick-off 2021

Help

Sitemap

Menus

Admin

Recycle Bin

Simple 301 - Redirect Manager

Add, Update, and Delete 301 redirects in the table below.

4418 rows

REGEX	OLD URL	NEW URL	NOTE
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<input type="checkbox"/>	/es/esko-2021/c4c-update-session	/es/esko-2021/c4c-whats-in-it-for-me/	
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<input type="checkbox"/>	/zh/esko-2021/c4c-update-session	/zh/esko-2021/c4c-whats-in-it-for-me/	
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<input type="checkbox"/>	/fr/esko-2021/c4c-update-session	/fr/esko-2021/c4c-whats-in-it-for-me/	
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<input type="checkbox"/>	/en/esko-2021/c4c-update-session	/en/esko-2021/c4c-whats-in-it-for-me/	
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Esplan

W E R T Y U

A S D F G H J K L

Q W E R T Y U I O P

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Esc

1) Hoteles y la ley del desperdicio

A well-designed menu can significantly reduce food waste, cut costs, and lower your environmental impact. This section explores how menu planning influences waste, and why it's not just about what's on the plate, but also where it comes from, who it's for, and how often the menu changes.

- **Menus should reflect who's actually eating.** A winter menu for older domestic guests may not work for a summer crowd of families or international tourists. Failing to adapt can lead to unpopular dishes, uneaten food, and higher waste.
- **Audit long-standing theme nights** as these can become outdated or unsustainable over time. Using 37 imported cheeses for a French night may once have impressed guests, but now it drives food waste, carbon emissions, and unnecessary cost. This is a great opportunity to modernise without losing the experience.
- Planning menus around seasonal, local produce helps reduce food miles, support local suppliers, and extend shelf life, leading to fewer spoilages and fresher food.
- **Choose dishes that share core ingredients** so surplus can be reused and stockholding is simpler.
- Incorporate more **plant-based options** to meet increasing demand. They also tend to have a lower environmental footprint and **are often easier to repurpose or store.**
- Use data to identify what's not working, whether it's overproduction, plate waste, or consistently rejected items.
- **Design for flexibility** by including specials or adaptable dishes that can change based on surplus or availability, and avoid overcomplicating buffets or à la carte menus.



Too many options overwhelm diners, and increase the likelihood of over-ordering and waste

2) The environmental cost of waste

- **Learn how every plate of wasted food contributes to climate change, and how small changes can make a big difference**
 - *The hidden water and energy footprint of food waste*
 - *Greenhouse gas and transport emissions*
 - *Land use and habitat loss*
 - *Waste management systems and associated waste collection costs*
- **Deeper Drive into:**
 - *Carbon and water footprints with interactive exercises*

Wasting food doesn't just mean losing the food itself, it also wastes all the resources used to produce it. This includes water, energy, land, and the human resources that went into growing, processing, and transporting it. When food waste ends up in landfill it produces methane which has far more global warming potential than CO₂.

Food waste can also drive unnecessary deforestation and biodiversity loss by using land that could have been preserved. Additionally, the collection and disposal of food waste put additional pressure on waste management systems and generate further environmental impacts.



Methane produced as food breaks down in landfill is

20x

more potent than carbon dioxide.

3) Why it happens, even in the best kitchens

Food waste isn't usually caused by carelessness, it's often the result of pressure, unpredictable demand, and systems that aren't built for flexibility. This section explores the real reasons food waste happens, even in high-performing kitchens with experienced teams.

- **Overproduction** due to fear of running out or inaccurate forecasting (especially in buffets or banqueting).
- **Inflexible menus** that don't allow for repurposing surplus ingredients or adapting to lower guest numbers.
- **Lack of visibility:** Teams don't always know what's wasted, when, or why, so problems go unnoticed.
- **Portion sizes** that are too generous, especially when guest preferences aren't tracked or reviewed.
- **Supplier constraints** or bulk ordering habits that make it hard to use ingredients efficiently.
- **Time pressure** and staff shortages that lead to shortcuts like throwing out food rather than repurposing or storing it.
- **Assumptions** by chefs who believe their kitchen doesn't waste much, but who haven't actually measured it.



It takes around
2400 litres of
water to create a
beef burger

(Source: Water Footprint
Network & WWF)



4) Measurement and management

You will probably be very familiar with this saying - You can't manage what you don't measure.

This session focuses on the importance of tracking food waste to understand where it happens, how much is being lost, and where the biggest opportunities for savings are. It introduces simple, practical tools that teams can start using right away.

Key points cover

- The value of **measuring waste consistently**, just a few minutes a day can reveal powerful insights.
- Types of tracking: by weight, by type of food, by meal service, or by kitchen location
- Types of tools including digital scales, tracking apps, waste logs, whiteboards, photos, or AI tools for larger operations.
- **Overcoming objections** like 'We don't have time,' 'We already know,' or 'It's too complicated.'
- How even basic data can uncover important trends
- How tracking helps with **menu planning, procurement decisions, staff training**, and cost control.
- The importance of celebrating success and how measurement makes it easier to show progress, report savings, and motivate teams.

5) Menu Design

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Too many options overwhelm diners, and increase the likelihood of over-ordering and waste



6) Embedding waste prevention into daily routines

Help hotel teams see food waste prevention as a shared professional goal, not a personal criticism. It takes a whole team, and this section focuses on how to create a shared mindset across departments so that waste reduction becomes part of the daily routine.

- **Kitchen leadership:** How head chefs and supervisors can lead by example, encouraging smart practices without creating fear or defensiveness.
- **Shared responsibility:** Everyone has a role, from chefs, porters, and servers to purchasing and housekeeping. Making this clear removes pressure from any one department and creates buy-in.
- **Daily rituals:** Simple things like pre-shift briefings, end-of-day waste reviews, or 'waste of the week' tracking can keep the topic alive without adding pressure.
- **Celebrating wins:** Sharing small successes (like reductions in preparation waste or better portion control) helps motivate teams and build pride.
- **Breaking silos:** Encouraging communication between kitchen, front of house, and purchasing teams so decisions about ordering, portioning, and guest feedback are better aligned.
- **Visual prompts and reminders:** Posters, whiteboards, or digital dashboards that keep waste prevention visible in the workplace.

7) Speaking to guests without sounding preachy

Guests are a vital part of food waste prevention, especially in buffet settings, but messaging needs to be thoughtful. A well-informed, friendly approach can safeguard guest satisfaction, reduce plate waste, and show that your hotel genuinely cares about sustainability.

- Basic psychology, habits and expectations of guests
- How to **frame communications positively**, for example, link waste reduction to quality and freshness - *'We prepare smaller batches to ensure everything stays fresh'*
- Tones, content and visual cues such as subtle reminders on menus or table cards, or well-placed nudges near buffet stations can make a big difference without interrupting the guest experience.
- Opportunities for transparency by sharing real sustainability targets and encouraging support for meeting them



Buffets can create
2-3 times more
waste than à la
carte service





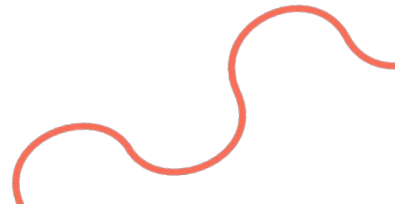
8) What to do with leftovers

Despite your best efforts, there will always be some form of leftovers at the end of a buffet or meal service.

Many hotel teams are understandably cautious when it comes to handling leftovers, no one wants to risk breaching food safety rules or health regulations, but that fear often leads to perfectly edible food being thrown away just to 'stay safe.'

This section explores the options for **reducing edible food waste after service, while staying fully compliant with food safety regulations**

- Recap on food waste hierarchy
- Distinguishing between safe-to-reuse surplus and what must be discarded
- Staff dining, takeaway and donation options
- Legal and reputational risks



9) Low effort, high impact actions

Food waste prevention doesn't have to mean a major overhaul of all your processes and procedures at once. This section focuses on small, practical changes that hotel kitchens and teams can make straight away to reduce waste, and costs without requiring extra staffing, new equipment, or big investments.

Examples include:

- **'Use it up' boards:** At the start of each shift, a list ingredients or items that need to be used otherwise they will be lost. This gets them on the radar for chefs and helps reduce spoilage.
- **Turn waste into specials:** Safe surplus items (e.g. roasted veg, cooked grains) can be turned into soups, frittatas, or daily specials with minimal effort.
- **Training refreshers:** A 5-minute team reminder at the start of each shift on trimming, storage, or portion sizes etc can prevent a lot of waste that comes from rushing or confusion.



Food waste is a
**business
decision**



10) Linking food waste to sustainability goals

We start and finish the course by connecting daily practices to big-picture goals like the UN's Sustainable Development Goals, and your own sustainability and financial targets. **Food waste prevention is one of the most practical and impactful sustainability actions a hotel can take. It makes sustainability real, measurable, and achievable, and it makes financial business sense.**

- SDG 12.3: Having per capita food waste by 2030 is a global target, and hotels can play a big role.
- Build brand credibility amongst potential customers and business peers
- Demonstrating food waste prevention supports achieving certifications like The Pledge on Food Waste, Travelife, Earth Check, Green Globe and others, and it is often a requirement of non-financial reporting for hotels.





PLANNING YOUR BUDGET:

All of our online training courses with Urbiola are compatible with Spanish Social Security Credits.

Urbiola handles the administration, streamlining the process and making it easy to see why investing in sustainability training for your teams is a smart decision.

Course A: In-depth course for executive chefs and kitchen teams	
Price Per Person	165€



COURSE B

MODULES for
key supporting
roles

Content

Manage Redirects Link Checker

Simple 301 - Redirect Manager

Add, Update, and Delete 301 redirects in the table below.

4418 rows

REGEX	OLD URL	NEW URL	NOTE
<input type="checkbox"/>	/es/esko-2021/c4c-update-session	/es/esko-2021/c4c-whats-in-it-for-me/	
<input type="checkbox"/>	/zh/esko-2021/c4c-update-session	/zh/esko-2021/c4c-whats-in-it-for-me/	
<input type="checkbox"/>	/fr/esko-2021/c4c-update-session	/fr/esko-2021/c4c-whats-in-it-for-me/	
<input type="checkbox"/>	/en/esko-2021/c4c-update-session	/en/esko-2021/c4c-whats-in-it-for-me/	

Taper ici pour rechercher



COURSE B for supporting roles

Food waste prevention isn't just a kitchen concern, it's a hotel-wide opportunity. While chefs and kitchen teams may be at the centre of food preparation, the decisions, actions, and habits of supporting teams can also have a direct impact on how much food is ordered, served, wasted, or saved.

Whether its customer facing restaurant servers, procurement, management, sustainability coordinators or marketing teams, these role shape how effectively food waste is reduced, and how visibly your hotel delivers on its sustainability goals.

Course B takes its inspiration from the in-depth training for executive chefs and kitchen teams but is specifically designed to show how small actions across other supporting departments can add up to big results. For many roles, it also means smarter processes, clearer communication, and less unnecessary pressure in the workplace.

Colleagues undertaking this course will come away with a better understanding of where waste happens, how they can help prevent it, and how their work contributes to a more sustainable, successful operation now and for the future.



COURSE CONTENT for supporting roles

Why Food Waste Matters to Everyone

- The environmental, social, and financial impacts of food waste
- How food waste links to climate change and hotel sustainability commitments
- Why every department, not just the kitchen, has a role to play

Where Food Waste Happens in Hotels

- Common hotspots: buffets, overproduction, guest plates, stock rooms, and communication gaps
- The unseen waste created by over-ordering, portion sizes, and outdated processes

Your Role in Reducing Food Waste

- How front of house, procurement, marketing, and management influence food waste
- Role-by-role examples of where small actions can lead to big results
- Creating a joined-up approach between departments

Helping Guests Waste Less (Subtly and Effectively)

- Why guests need gentle guidance, not guilt
- Tools to support this including signage, menu descriptions and portioning cues
- Supporting chefs through guest feedback and waste observations

Smarter Ordering and Stock Support

- How procurement and purchasing choices affect what gets wasted
- Reducing overstocking and aligning orders with guest demand
- Working more closely with chefs to avoid waste from the start

Communicating Your Efforts

- Sharing food waste actions in guest messaging and marketing materials
- Avoiding greenwashing by focusing on honest, meaningful stories
- Highlighting team efforts and sustainability wins

Connecting Waste Reduction to Hotel Goals

- How food waste reduction helps meet certification and ESG targets
- What managers and sustainability leads should track and report
- Making food waste prevention part of day-to-day operations and success metrics





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Course B: Food Waste Prevention for Supporting Teams	
Pricing Parameters	Price Per Person
1-50 Employees	45€
51-150 Employees	40€
151-250 Employees	35€
251+ Employees	30€





PLANNING YOUR BUDGET:

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Standard Online Course for Food Lovers Committee and Supporting Teams		Detailed Online Course for Chefs and Key Members of the Kitchen Team
Pricing Parameters	Price Per Person	Price per person
1-50 Employees	45€	165€
51-150 Employees	40€	
151-250 Employees	35€	
251+ Employees	30€	