

Policy on Food Waste Management at the Training Restaurant of the Academy of Tourism and Hospitality

1. Purpose

This policy aims to reduce food waste in the training restaurant, raise awareness among students, staff, and visitors, and cultivate responsible professional habits in line with sustainability principles.

2. Scope of Application

The policy applies to all stages of the restaurant's operations:

- Receipt and storing raw materials.
- Food preparation (educational activities and food production).
- Serving and consumption by customers/ visitors.
- Management of leftovers and waste.

3. Key Principles

1. Prevention

- Accurate menu and portion planning.
- Recording attendance and reservations to limit overproduction.

2. Education

- Integration of the “zero waste” concept into teaching.
- Informing students about best practices in food management.

3. Reuse

- Creative use of surpluses (e.g., preparing stocks, sauces, jams).

4. Waste Management

- Separation of organic and non-organic waste.

5. Roles and Responsibilities

- Students: Follow instructions and record leftovers.
- Instructors: Supervise implementation of the policy and provide hands- on training.
- Restaurant Manager: Monitor data, prepare reports, and propose improvements.
- Customers/ Visitors: Be informed about the food waste programme and encouraged to adopt responsible consumption practices.

6. Evaluation

The policy is reviewed every academic semester for possible improvements, with the goal of continuously reducing food waste and strengthening sustainable practices.