An exploratory study of managerial approaches to food waste mitigation in the Indian Hotel Industry

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ABSTRACT

In the latest days, the hospitality sector has been an important part of India's phenomenal economic growth, as well as fostering a spike in the volume of hotels across the country. The present study intended to enlighten investigators and restaurateurs about food waste management systems in the Indian hospitality sector by collating existing information and capturing reports from business restaurant servers via a field research questionnaire.

Introduction

A substantial portion of a hotel's income comes from the kitchens of multiple stores that imply there is indeed a lot of food waste. The extraction and disposal of this pollution is not only a monetary but also an environmental concern.

Because the waste produced here is degradable and requires massive storage tanks to dispose of, a great deal of energy are recycled to manage it, which drives up costs and has a detrimental impact on the environment by producing methane gas, which contributes to the greenhouse gases, not to mention the destruction of other plants and animals in the nearby neighborhoods owing to pollutants emitted by this pollution.

In today's developed world, hotel proprietors are looking at various strategies to lessen the emission of carbon dioxide during processes so that disposal costs, power, and potable water can be better used for achieving sustainability. This will raise the base of potential customers while still reducing carbon emissions. As a result, in order to promote sustainable production in the hospitality industry, waste management practices must be reinforced (Malik and Kumar, 2012).

Review of Literature

According to Vikas Mohan (2017), hotels need dedication from top management to handle waste; they must take time off work to enforce the recycling system.

Jehangir Bharucha (2018) has conducted a study to focus on one of the most important issues concerning the hospitality industry. Eateries are to blame for the current huge amount of waste. It looks at the reality, the issue as a whole, how kitchens approach it and innovate the ways to control the position of pollution due to food waste.

Lebersorger and Schneider (2011) have proposed

Table 1. Methods for managing food waste

Daily Food Waste Tracking	Forecasting of Demand
Better ingredient purchase and storage	Portion Control
Food recycling and donation	Compositing
Separate Food Waste Bin	Smart food merchandising
Menu designing	Employee Training
Customer Engagement	Surplus food for staff meals

a somewhat more detailed description of sub-categories. In her paper on Renewable waste administration in hospitality industry, Saraswathy Kasavan (2017) looked at how hotel operators treat renewable meal trash from the acquisition of food resources to the disposal of meal trash. 42 restaurateurs from the UNESCO Global Geopark island of Langkawi participated in the survey. The key findings revealed that there was a differential effect on hotel initiatives associated with food waste and unsafe food consumption by travelers. This represents the hospitality industry's neglect of sustainable food waste management systems.

Research Methodology

The research is exploratory and 250 employees from

various hotels across Tricity Chandigarh, Mohali, and Panchkula were chosen. The aim of this study is primarily to examine different methods for managing food waste in the hotel industry.

There are ten factors in the hotel industry's food waste management activities. After a comprehensive analysis of the literature, all of the variables were established.

It is evident from Table 2 that out of 250 respondents interviewed, 35% were of the age group from 30-40, followed by 23% from the age group of 20-30, 22% from the age group of 40-50, and 21% from the age group of above 20.

Research Findings

Ten variables were defined based on secondary data to determine the most effective programs for food waste management in the Indian hotel industry. Participants were asked five-point Likert scale questions via a opinion poll. The factor analysis technique is used to determine such factors to a limited series of aspects. A rotated component matrix is used to conduct the analysis. So 14 variables were reduced to 3 factors and these are:

It is evident from Table 3 that 5 variables are loaded in factor 1, 3 variables are loaded in factor 2 and 6 variables are loaded in factor 3.

Table 2. Respondents' Demographic Profile

		No (%)
Age	0-20	52 (21)
	20-30	57 (23)
	30-40	87 (35)
	40-50	54 (22)
Education	Up to 10+2	187 (75)
	Graduation	62 (25)
Gender	Male	217 (87)
	Female	33 (13)

Table 3. Food waste management practices in the hotel industry

Variables	Component		
	1	2	3
Daily food waste tracking	0.852		
Food Cycling and donation	0.832		
Better ingredient purchase and storage	0.802		
Demand forecasting	0.650		
Compositing	0.625		
Separate Food Waste Bin		0.856	
Smart food merchandising		0.849	
Employee Training		0.845	
Surplus food for staff meals			0.756
Menu designing			0.725
Customer Engagement			0.656
Portion control			0.620

Conclusion

Food waste is a major problem that the general public is concerned about, in the same way, that other environmental concerns are gaining popularity. Food wastage is a man-made problem in India, and starvation-related deaths are a severe problem. (Dilbag Singh, 2018).

This study aims to demonstrate that successful waste management not only assists organizations in working for a more environmentally sustainable environment but also allows them to benefit from it. The current study not only assists hotels in implementing successful waste management but also assists researchers working in the area.

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