



A
PROJECT REPORT
ON
“A STUDY OF
WASTE FOOD MANAGEMENT”
With special reference to
“HOTEL THE RADIANT” KOLHAPUR.
Submitted to,
SHIVAJI UNIVERSITY KOLHAPUR
In partial fulfilment of the degree of
BACHELAR OF BUSINESS ADMINISTRATION
Submitted By,
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Under the guidance of
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Through the principal,
VIVEKANAND COLLEGE, KOLHAPUR
2022-2023.

*Checked
pre
11/17*

DECLARATION

I the undersigned here by that project report entitled “ A study on waste food management with special reference to “Hotel Radiant” Kolhapur. Is an original work prepared by me under the guidance of “Mr. Ashish Bhasme”. The empirical findings in this report are based on data collected by me while preparing the report. I have not copied the subject matter from any other report.

I understand that any such copy is liable to be punished as the University authorities deem fit.

Place : Kolhapur.

Date : 11/07/2022

Submitted By,


Miss. Sayali Bharat Salokhe.





CERTIFICATE

This is it certify that Miss. Sayali Bharat Salokhe, BBA III Year student of "Vivekananad College" Kolhapur. Prepared a project of waste food management by hotel industry at Hotel "The Radiant"(Dongarkar Patil Group) Kolhapur. She has completed her project work from 25 April 2022 to 10 May 2022 on above mention subject .The project was fulfillment of academic year 2022 – 23.

We wish her all the success in future and best luck.

Manager




CERTIFICATE

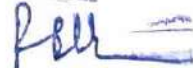
This is to certificate that project entitle “ A study of waste food management” with special reference to “ Hotel Radiant Kolhapur” is written and submitted by Miss. Sayali bharat salokhe under the guidance of Mr. Ashish Bhasme is partial fulfilment for the award of degree in bachelor of business administration (B.B.A) under my guidance and supervision and submitted to Vivekanand college, Kolhapur .

To the best of my knowledge and belief the matter presented in this report has not been submitted earlier for the award of B.B.A or any other degree of diploma.




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I am expressing my deep gratitude to **Mr. Ashish Bhasme** for his scholarly guidance in valueable assistance and for constant encouragement to complete my project work.

I remain highly indebted to principal, co-ordinate, other faculty and non teaching staff family & friends for their hard working assistance and encouragement in completing this project.

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Date- 11/07/2022.

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1.1 Introduction :

Hotel industry is one of the major players in the growth of tourism in a state or India, since hotel use a very high number of natural resources such as energy, water etc. It is needed that sustainable practice must be adopted and managing the huge amount of waste generated one of the major concerns. In a hotel major part of tourism is generated from the kitchen of different orders which require a large amount of food waste to be generated. The generation of this waste and managing it is not only a financial problem but environmental problem too.

In the process of delivering best services and achieving profits, the industry is forced to provide with high quality and quantity of food portions to achieve the competition which is ultimately going to waste as producing high quality food for presentation and taste. Large amount of food is wasted in the process and in the same way when the customer leaves the place use to high portion or any other reason food is again put to waste. Since there are various steps where food waste is generated, there are cost involved such as disposal and transport of waste and labour cost. The industry needs to look into efficient ways which can bring savings.

CHAPTER I INTRODUCTION OF STUDY

The current study is an attempt to make the people aware about the various waste management practices which can be adopted by the hotel industry. It will not only reduce their productivity but also work for the sustainable development.

1.2 Purpose of the study:

The main purpose of the study is to know and understand, how the hotel industry manages its waste. Its purpose is to provide a systematic approach to waste storage, collection, transportation and treatment or disposal of waste to the atmosphere, solid or water system.



1.1 Introduction :

Hotel industry is one of the major players in the growth of Tourism as a whole in India, since hotel use a very high number of natural resources from energy to food is needed that sustainable practice must be adopted and managing the huge amount of waste generated one of the major concerns. In a hotel major part of revenue is generated from the kitchens of different outlets which mean a large amount of food waste is also generated. The generation of this waste and managing it is not only a financial problem but environmental problem too

In the process of delivering best services and achieving profits, the industry is forced to provide with high quality and quantity of food portions to survive the competition which is ultimately going to waste as producing high quality food for presentation and taste. Large amount of food is wasted in the process and in the same way when the customer leaves the place use to high portion or any other reason food is again put to waste. Since there are various steps where food waste is generated, there is cost involved such as disposal and transport of waste and labour costs. The hotel industry needs to look into efficient ways which can bring savings to cost incurred and help in waste management.

The current study is an attempt to make the people aware about the various waste management practices which can be adopted by the hotel industry. It will not only reduce their productivity cost but also work for the sustainable development.

1.2 Purpose of the study:

The main purpose of the study is to know and understand, towards waste food management in hotel Radiant, Kolhapur. Its purpose is to provide hygienic, efficient and economic solid waste storage, collection, transportation and treatment or disposal of waste without pollution the atmosphere, solid or water system.



1.3 Objectives of the study:

- 1.To understand thereotical concept of waste food management.
- 2.To know the prepared, food waste management in Hotel Radiant, Kolhapur.
- 3.To know the alternative reuse of waste food in Hotel Radiant, Kolhapur.
4. To understand the process of waste food management.
5. To give any suggestion if required.

1.4 Hypothesis of the study:

Hotel Radiant has significant potential managing and reduce and reuse the waste food. Hotel Radiant is very good, efficient work in diverting the waste food into compost, recycling etc.

1.5 Research Methodology:

- **Data collection:**
- **Primary Data:**

Primary Data is collected with the help of following methods.

- Discussion
- Interview
- Questionnarie

- **Secondary data:**

Secondary Data is collected with the help of following methods.

- Websites
- Previous research project



- Reference book

- **Data Analysis:**

Data analysis is done with the help of Graph, Charts and Percentage.

1.6 Scope of the study:

The scope of the studies is limited to Hotel Radiant, Kolhapur-416001.

- **Geographical scope:** The location of the organization/ company is located in Kolhapur city itself. So the geographical scope remains the same.
- **Conceptual scope:** In this study the researcher has studied about the food waste management.
- **Periodical scope:** The researcher has been studying since 1 months.

1.7 Significance of the study:

1. The study will extend knowledge and awareness about waste food management.
2. The study explores the methods used to bring waste food management in business and hotel industry.
3. This study explored that how to make effective waste food management.
4. The completed study has significant in the field of hotel Management and it has encouraging for control of waste food.



1.8 Limitations:

1. Manager hesitate to give information.
2. Such information is said to oral form and not in statistical form.
3. Time is limited factor for this study.

1.9 Chapter scheme:

Chapter 1: Introduction to the study.

This is the opening chapter that portrays the statement of problem, the objectives of the studies along with hypothesis scope and limitations of the study.

Chapter 2: Introduction to the organization.

This chapter presents the profile of hotel where the study was conducted reference to its establishment management.

Chapter 3: Theoretical Background.

The present study is based on waste food management towards Hotel Radiant. This chapter discusses about meaning, introduction, methodology for sustainable management of waste food.

Chapter 4: Data analysis and interpretation.

In this chapter data is presented graphically, tabulated analysis and interpreted.

Chapter 5: Finding and observation.

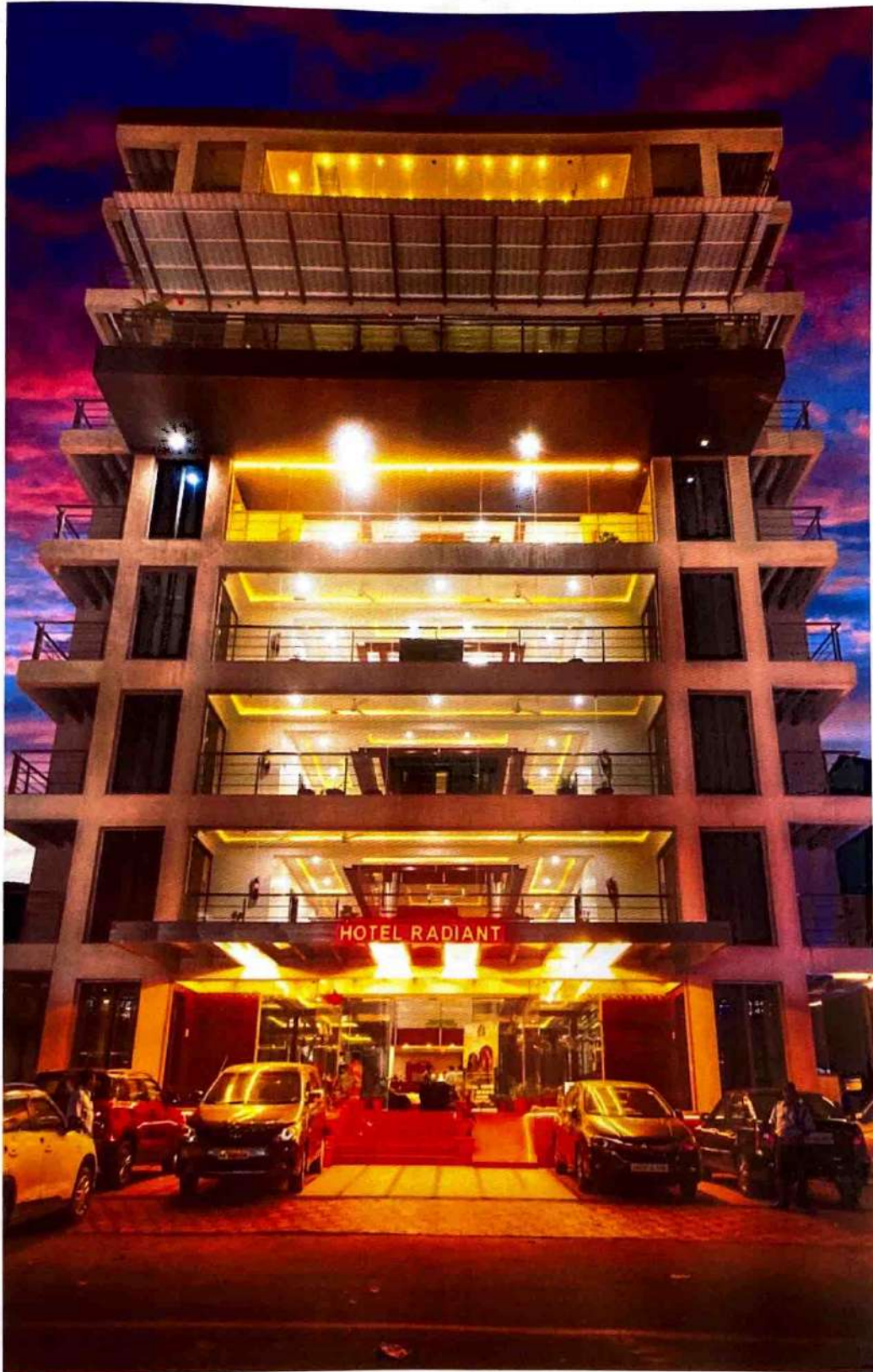


CHAPTER II
INTRODUCTION TO THE ORGANIZATION



Chapter II

Introduction To Organisation



2.1 Introduction to the Industry

HOTEL RADIANT is business class 3-star hotel with all luxury facilities in Kolhapur (Maharashtra). It is located in heart of the city proximity of Central Bus Stand, Railway Station and 16 Kms for Airport. We offer all luxuries of International Standards under one roof. Hotel Radiant provides very good Quality food, good place to Enjoy and also the staff is very co – operative with smile on their faces.

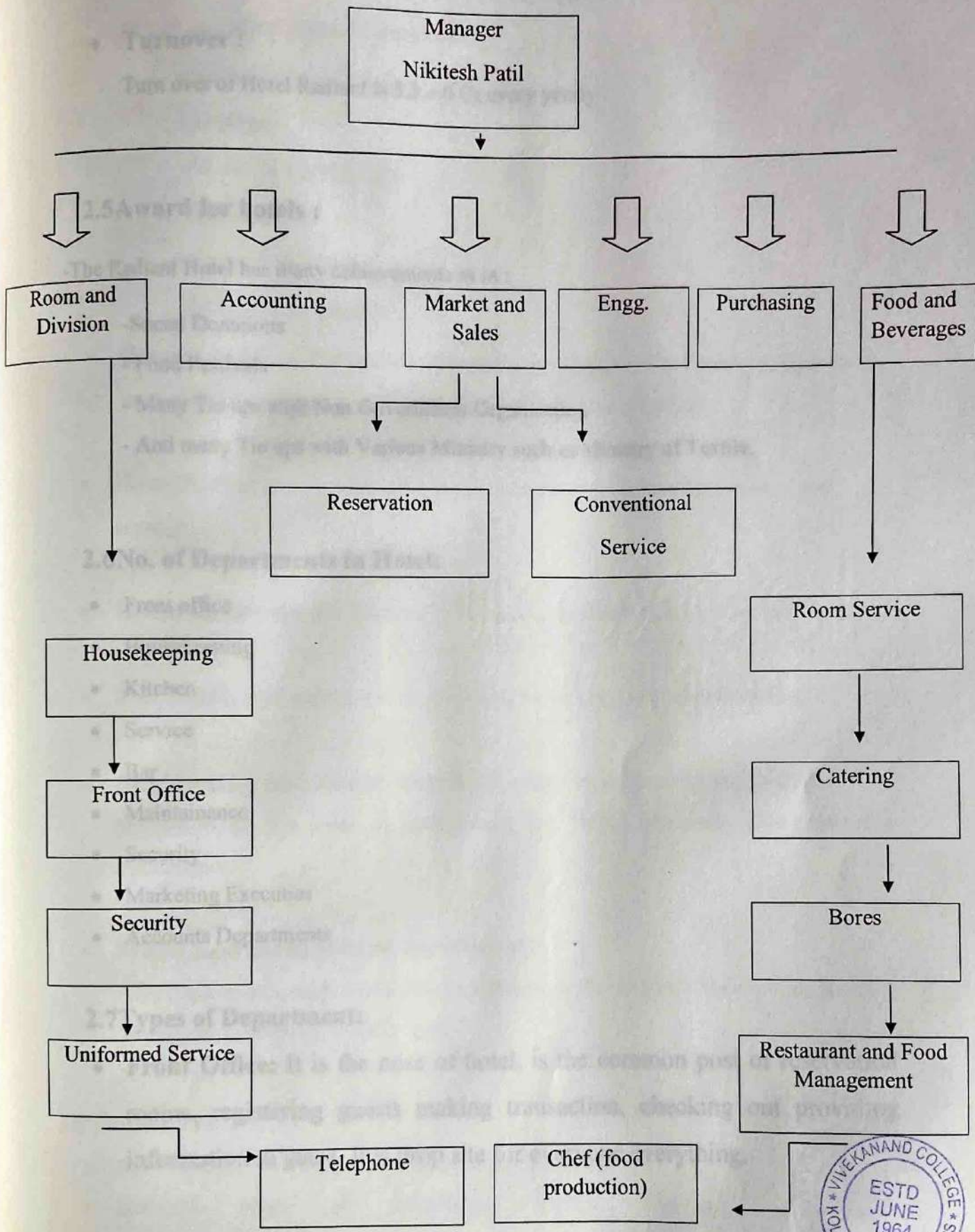
HOTEL RADIANT has many features like a well-Equipped function hall that is ideal for organising Business and Social Events. Hotel Radiant has good Quality and Quantity of fresh food and also multi – purpose hall, Games etc. Because of having right location near by Bus stand and railway station number of people visit Hotel Radiant.

2.2 Brief History Of The Organization

Hotel Details

Name of the Hotel	Hotel The Radiant
Name Of Manger	Mr.NikiteshPatil
Number of Departments	9 Departments
Hotel Address	204 kh 23/ E ward New Shahupuri Station Road , Kolhapur , Maharashtra 416001
Website	Hoteltheradiant.com
Phone no.	9021656676
Working Hours	Room service – 24/7 Morning 7am to 12 at night





2.4 Total revenue of hotel :

- **Turnover :**

Turn over of Hotel Radiant is 5.5 – 6 Cr every yearly .

2.5 Award for hotels :

-The Radiant Hotel has many achievements as in :

- Social Donations
- Food Festivals
- Many Tie ups with Non Government Organization
- And many Tie ups with Various Ministry such as Ministry of Textile.

2.6 No. of Departments in Hotel:

- Front office
- Housekeeping
- Kitchen
- Service
- Bar
- Maintainance
- Security
- Marketing Executies
- Accounts Departments

2.7 Types of Department:

- **Front Office:** It is the nose of hotel, is the common post of reservation rooms, registering guests making transaction, checking out providing information to guest. It is drop site for everyone everything.



- **Store Department:** Main part of all department which to burden from minor to major responsibilities like:
 - Inspection of Goods
 - Storage
 - Material Handling
 - Maintaince
 - Store Accounting
 - Inventory Control
- **Restaurant Department:** 5 main centre in restaurant. The restaurant department deals with the preparation of food items. This centre are followings:
- **Housekeeping:** It is responsible for to maintain clean atmosphere in hotel and restaurant.
- **Room service:** Provide food and beverages to the guests staying in room.
- **Marketing and sales:** It include packing for selling promotion advertising.
- **Engineering and Maintenance:** This department provide day to day services like electricity, hot water, air conditioning etc. Which also looks after repair and maintenance.
- **Waste food management department:**

This department control waste food and dispose in correct way. They also use various techniques for managing waste food.

2.8 Future Prospects :

- Plant and Bio-Gas for help to generate renewable energy.
- Different types of composting include backyard or on-site composting, vermicomposting , aerated windrow composting, aerated static pile composting etc.



3.1 Introduction

The hotel industries play a prominent role in providing meals and facilities for the transactions of business for meeting and conference, for recreations and entertainments. The importance of hotel industries it cannot ignore in national development. In present era hotel industry helps to boost tourism sector because of hotels are important with pleasure. Thus, a hotel industry known as one of prominent service industry Hotels provides food and accommodations.

The term hotel is an ancient origin but it used to mean offering accommodation and food services for travellers are very recent. The word inn has been in use since about 14th century and it was until 18th century. The hotel means institutions or a building in which lodging, meals and other services has been providing to the travelling public. It is a business enterprise having a building for public accommodation that furnishes lodging and usually provides meals, beverages and personal services.

The marketing activities significantly influenced on potential customers and increase demand of prepared food and its consumption too, further more certain level costumer could not consume ordered food and finally food left in dish or Thali (Plate) or bowl and it cause to generate waste food. Therefore, it is understood that, prepared food and prepared food waste management is challenge in front of the hotel authorities.

3.2 Concept of Waste food

"Food waste is any food, and inedible part of food, removed from the food supply chain to be recovered or disposed". Food waste is delimited by two other notions Food loss, Food waste or food wastage.

- **Food loss** - Refers to a decrease in mass or nutritional value (quality) of food that was originally intended for human consumption.



1.4 Why Waste Food Management is Important?

- **Food waste** - Refers to food appropriate for human consumption being discarded, whether or not after it is kept beyond its expiry date or left to spoil. Often this is because food has spoiled but it can be for other reasons. Such as oversupply due to markets, or individual consumers shopping's / eating habits.

1.5 Disadvantage of food waste.

- **Food wastage** - Refers to any food lost by deterioration or waste. Thus, the term "wastage encompasses both food lost and food waste."

"The term waste food management collectively means the management of waste food from its inception to the final stage of disposal "

Waste, the organic material that is discarded to the landfill, will decompose without access to oxygen and carbon dioxide (CO₂). Methane (CH₄) is 25 times more dangerous than carbon dioxide (CO₂). Managing the organic waste Thus, as one single unit, it encompasses right from the collection, disposal, recycling, to which the processes of monitoring and regulation, respectively belong to. along with the legal frameworks that enable the occurrence of waste food management.

3.4 Objectives of Waste Food Management.

- Waste Food Management protect the environment through effective waste management techniques

- To protect health and wellbeing environment.

- Waste Food Management definite how to reduce and reuse of waste food.

- To minimize food waste.



3.4 Why Waste Food Management is Important?

- To stop excess food waste.
- It protects the environment.

3.5 Disadvantage of food waste.

At glance food waste doesn't seem like a big problem. However, if we look deep food waste has caused some serious damages.

1.Environmental Issue: Food that is wasted is bad for the environment. It increases global warming and climate change. Food waste, for instance, banana that is thrown to the landfill, will decompose without access to oxygen and creates methane (CHE), Methane (CHE) is 23 times more dangerous than carbon dioxide (CO₂) Meaning that it could cause damage to the environment faster than carbon dioxide.

2. Morally Unacceptable: Fighting Hunger: Food waste is morally unacceptable as one people could throw away throw something that means a lot to the other. For instance, many people live in hunger and poverty. not being able to access food, while there are people that fortunate enough to have more than enough food every day, and somehow, managed to waste it. In other words, food waste is promoting inequality.

3. Waste of Labour, Times, and Resources: In hotel industry, most of the food waste came from the excessive amount of food production that being wasted, due to various reasons. In other words, food waste is not only bad for the environment and morally unacceptable, but also wasting time, labour and natural resources that are needed to produce the food. All of these things.



3.6 Types of Waste Food.

The assessment of nine characteristics provides a systematic classification of the different types of food waste that enables a more appropriate selection amongst the available waste management alternatives. In each stage of the categorization process, one characteristic out of two or three options must be selected classification of the different indicators can be found below.

1	Edibility	
	-Edible	- Inedible
2	State	
	-Eatable	- Uneatable
	-uneatable for Humans,	- Eatable for Animals
3	Origin	
	-Animal Base	-Plant Base
4	Complexity	
	-single product	- Mixed product
5	Animals product presence	
	-Meat	- Animal product
	-Animal by product (Categories 1-3)	
	-In contact with animal products	
	-Not in contact with animal products	
6	Treatment	
	-Processed	-Unprocessed
7	Packing	
	-packaged	-unpacked
8	Packaging biodegradability	
	-Biodegradable packaging	
	-Non- biodegradable packaging	
9	Stage of the supply chain	
	-catering waste	-Non-catering waste



1. Edibility: The product is edible if it is or has been expected to be consumed by humans at any point during its life cycle, otherwise the product is inedible. Inedible products include fruit, meat bones, some vegetable stalks etc. When the product is edible from a biological point of view, but there is considered inedible in this scheme as it is not possible to reallocate it for human consumption.

2. State: This characteristic must be assessed only for edible products. The product is eatable if it has not lost the required properties to be sold and fit for human consumption at the moment of its management as waste, otherwise the product is uneatable.

3. Origin: The product is animal based if it was produced by an animal (e.g. dairy products, eggs, honey) or using parts of animal (meat, including fish), otherwise the product is plant based. When the product contains both plant and animal - based materials (e.g. ready meals), it must be classified according to its predominant ingredient.

3. Complexity: This characteristic is only required for plant products. The product is single if it is formed of only one type of ingredient and it has not been in contact with other food material, otherwise the product is mixed

4. Animal product presence: When the product is animal based, it must be categorized as meat, animal product or by product from animal bodies not intended for human consumption.

5. Treatment: A food is considered processed when it has the same properties as the final product to be sold to the consumer. If the food still needed any treatment at the moment of its management as waste it is unprocessed. Consequently, only edible and eatable waste should be in this stage.



6. Packaging: A product is unpackaged if it is not contained in any packaging material. If the product is packaged but there is an available technology for unpacking and separating the food waste from its packaging, the product can be considered unpackaged; otherwise the product is packaged.

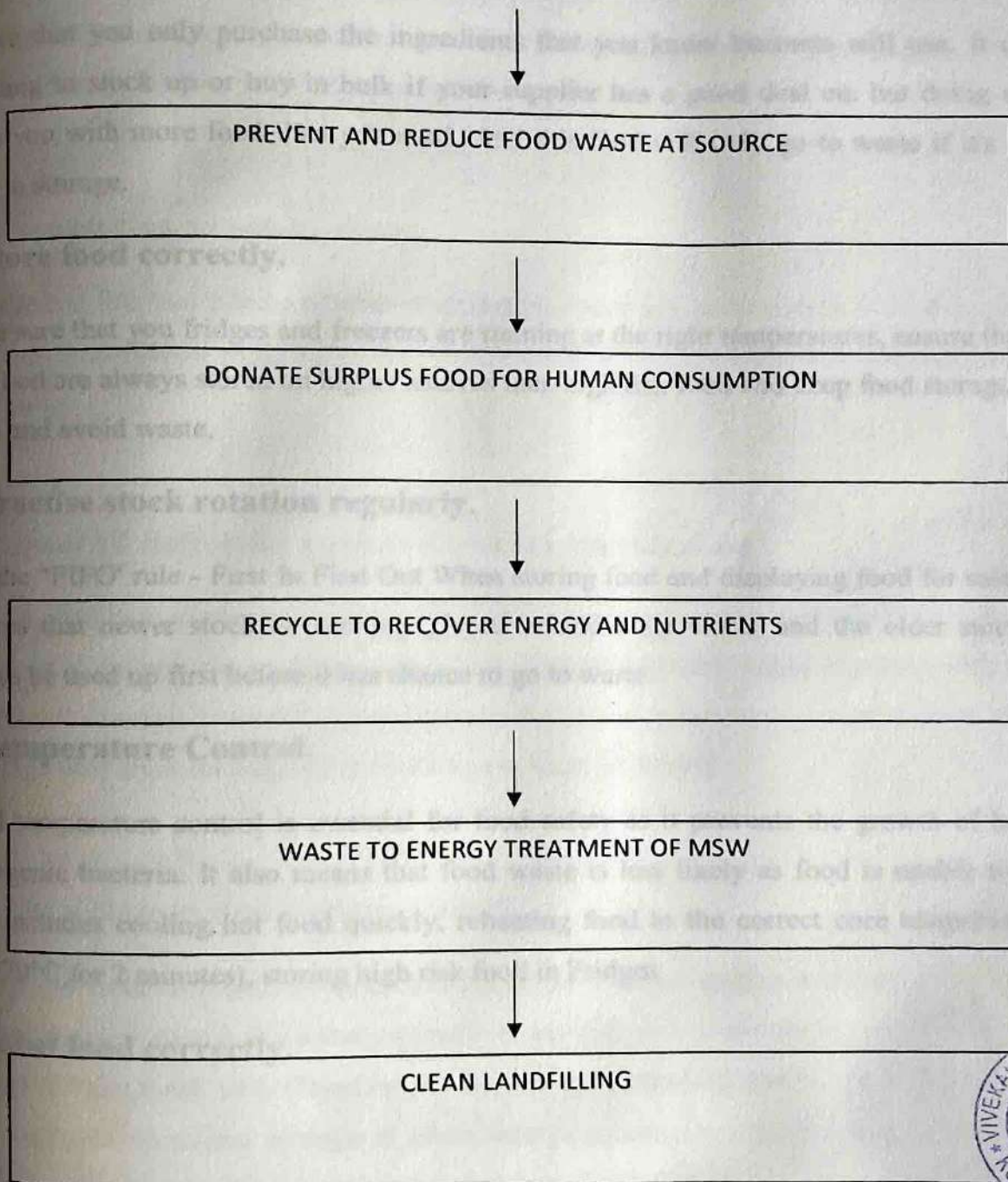
7. Packaging biodegradability: This characteristic must be assessed for packaged foods. Commonly, biodegradability of a material means that it can be digested by micro-organisms, although the process may last for several months or years. Biodegradable packaging is generally composed of paper, bioplastics, wood or any.



3.7 Food Waste Management Strategy.

Reducing food waste disposal at landfills is an important part of the Government's plan for waste management and the Administration has adopted a multi-pronged approach to tackle food waste problem, with main focus on avoidance of food waste generation and reduction at source.

FOOD WASTE MANGEMENT HIERARCHY



3.8. Ways to Reduce Food Waste in Hotel.

According to WRAP (Waste and Resources Action Programme) the food sector produces 400000 tonnes of avoidable food waste each year. There are different way to reduce food waste are stated below.

1. Avoid over-buying stock.

Ensure that you only purchase the ingredients that you know business will use. It can be tempting to stock up or buy in bulk if your supplier has a good deal on. but doing so can leave you with more food than you need. And this food will only go to waste if it's left to spoil to storage.

2. Store food correctly.

Make sure that you fridges and freezers are running at the right temperatures, ensure that low risk food are always stored on higher shelves than high risk food and keep food storage areas clean and avoid waste.

3. Practise stock rotation regularly.

Use the "FIFO" rule - First In First Out When storing food and displaying food for sale. This ensures that newer stock is routinely placed behind older stock, and the older stock will always be used up first before it has chance to go to waste

4. Temperature Control.

Good temperature control is essential for food safety as it prevents the growth of harmful pathogenic bacteria. It also means that food waste is less likely as food is unable to spoil. This includes cooling hot food quickly, reheating food to the correct core temperature (at least 70°C for 2 minutes), storing high risk food in Fridges

5. Label food correctly.



If food are decanted into different containers for storage then make sure they are clearly labelled with allergens, date information and a product description keeping stock organised makes it much easier to keep track of what you have and what needs using preventing unlabelled containers from being thrown away in error or become you don't know what's in them

6. Keep stock inventory

To prevent waste, you should always know exactly which foods you have in stock at all times. This means keeping a detailed list of the food in all of your storage areas, including their use by/best-before dates, that you can easily refer to

7. Pay attention to use-by dates.

It's essential that you have a reliable stock management and stock system (FIFO) in place so that food doesn't spoil or go out of date before it can be used by dates should be checked on a daily basis.

8. Inspect all deliveries against the order specification.

When a food delivery arrives at your hotel, it's important that you only accept the items that you ordered to prevent excess, wasted food. You should also reject anything with visible spoilage or damage or anything that's delivered at the incorrect storage temperature, as these food will only spoil further and be thrown away later in the day

9. Keep a close eye on portion control.

Be wary of oversized food portions and jumbo side dishes-quality is definitely much more preferable to quantity A 2012 study actually found that over a quarter of people leave food at the end of their meal, with Chips/French fries stated as the food that is most likely to be left. The reason for this food wastage is often because customers consider fries, vegetables and salads as an extra part of their main meal that they didn't ask for

10. Donate leftovers to a local charity.

Set up a link with a local charity such as the Fare share scheme and donate any leftover meals and ingredients to people who desperately need them. You could also set up a link with a local food bank. This ensures that your leftover food goes to a good home, rather than to waste

11. Anticipate the demand with care.

Think carefully about how much food your hotel's need to prepare in advance can any to this be made to order instead? Large batch cooking means that food may not get used before it goes out of date Whilst batch cooking may save time, it can be a waste of both money and food.

12. Give customers more menu options.

For example, do all you main meals need to come with chips or salad " Give. customers more choice over what to include or leave out of their meal to stop any food going to waste. Perhaps people would prefer to be given a choice between fries, vegetables or salad, or maybe these items are based left on the 'side dishes' part of the menu for customers to purchase if they really want them.

13. Incorporate leftovers and use food efficiently.

Try not to be so quick to throw away leftover food, as you might be able to make use of it somewhere else. For example, vegetable peeling and animal bones can be used to make stocks and soups, while day-old bread can be made into croutons or breadcrumbs

14. Compost food waste.



Rather than sending it to landfill, choose to put any waste food into a compost bin so that it can be put to good use. This includes fruit and vegetables peelings, old bread products, grains, coffee ground and tea bags pretty much any food except for meat, fish and dairy products.

15. Ask if customers want to take leftovers home.

WRAP states that 34% of waste is food left on customers plates, so why not offer your customers the option of a 'doggy bag' to take their left-over food home with them? Of course not every food can be packaged up for eating later, but slices of pizza can easily be put into a take away box for example.

16. If you have a buffet or self-service counter, don't provide trays.

Food waste can often be attributed to people being overly-zealous at self-service counters. If people are only given plates, then they are less likely to pile on excess food or pick up side dishes that they can't carry and aren't actually able to eat.

17. Train in how to reduce waste.

By law all food handlers must be trained in food safety, but this should also extend to being taught how to reduce waste WRAP found that poor food preparation

2. Donate Waste for Animal Feed.

3.8 Smart Ways to Recycle Food Waste.

Here are four effective and environment-friendly ways to recycle food waste reducing the cost and the pollution that is generated when the organic waste is hauled and disposed of

1. Compost the Kitchen and Garden Scrap.

3. Convert Food Scrap into Biogas.



Composting is one of the most undemanding and eco-friendly ways to recycle your food waste. Several cities have regular pickup vehicles that collect waste food, dried leaves, grass clippings, and organic yard waste to the recycling centres. You may also consider starting your own onsite composting project that uses the following types of wastes.

- **Greens**- Grass clippings, vegetable waste, fruit scraps, and coffee grounds and filters.

Food Leftovers - Eggshells, tea bags, and nut shells.

Browns - Dead leaves, wood chips, twigs, and fireplace ash.

- **Recyclable Packaging Material** - Shredded newspaper, cardboard, and paper. Place your compost pile or the bin in a dry shady spot in your backyard and make sure it's close to a source of water. Add the above-mentioned waste materials as and moisten them on a regular basis. When the mixture decomposes and attains a dry, dark and crumbly texture, it can be used to feed your kitchen garden vegetables or enrich your flower beds. In order to avoid adding meat or high-fat waste, keep the system adequately aerated, and regularly mix the material in the compost bin.

2. Donate Waste for Animal Feed.

Every state has separate regulations with respect to donating food scraps for animals. For instance, a few states in the United States ban meat-and-dairy and high-salt products for animal feed as they can harm animals. Get in touch with your local waste recycler to determine the types of food scrap you can donate to a farm or a zoo. Look for avid gardeners, farmers, and livestock owners in your neighbourhood or at a local market and check if you can donate wastes food that they can be used as animal feed or for composting.

3. Convert Food Scrap into Biogas.



Over one-third of the food across the globe is either discarded or wasted. This food waste holds a huge untapped potential for generating energy. commonly referred to as waste-to-energy systems (WTE).

Anaerobic digestion uses microorganisms to degrade the organic matter in the food waste to produce methane, that can be used to generate electricity. fuel for transportation, and heat.

4. Reuse the Food Packaging Material.

Restaurants, grocery stores, and other food service establishments generate a significant amount of food packaging material that is oftenwasted According to the Environmental Protection Agency food containers alone contribute to more than 23% of the total material reaching the landfills in the United States. Though getting rid of packaging material isn't feasible for all kinds of food items, reusing or recycling strategies can divert them from the landfills, considerably reducing the toxic emissions.



Table No.4.1.Showing where is waste generated.

SrNo.	Particular	Percentage
1	Customer Plates	45%
2	Spoilage	21%
3	Food Preparation	34%



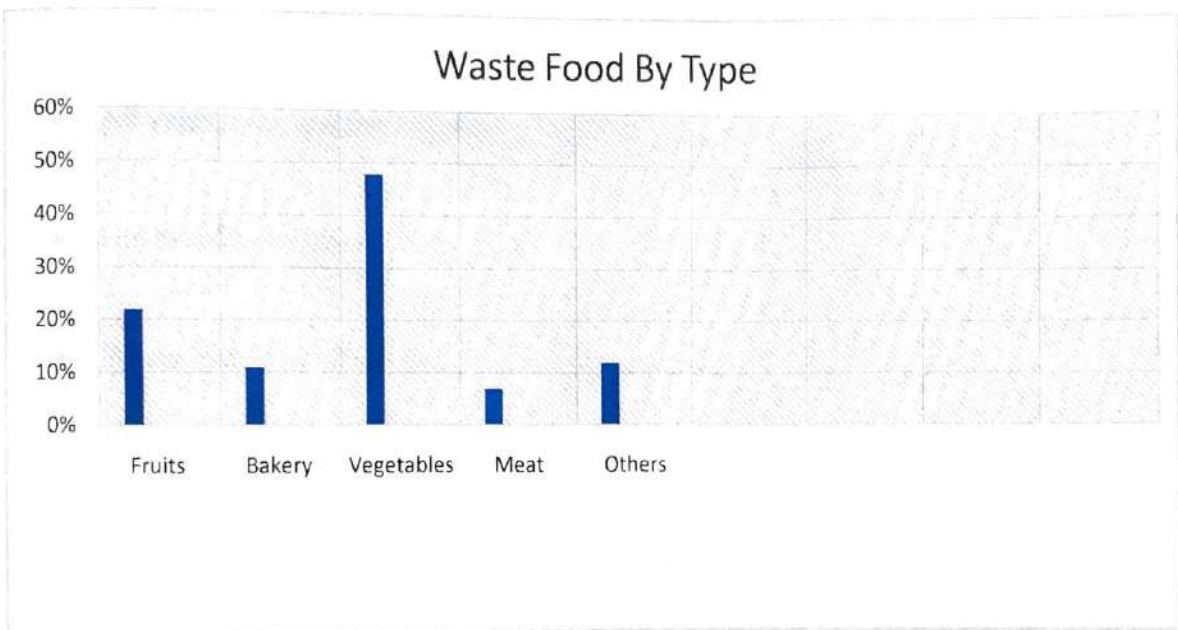
Interpretation :

In the Hotel Radiant, Kolhapur waste food is generated according to sources of Food Spoilage. Food Preparation and Customer Plate Waste. Table no. 4.1 shows the percentage of waste generated. The above table we can find that high percentage waste generates to the customer plates. It has found that customer plates 45%, Food Preparation 34%, and Spoilage 21%.



Table No. 4.2: Showing Food Waste in Hotel Radiant , Kolhapur .

Waste food by type	Percentage
Fruits	22%
Bakery	11%
Vegetables	48%
Meat	7%
Others	12%

**Interpretation:**

In the study of waste food management above table shows the types food waste in Hotel Radiant, Kolhapur.



Tabel.No.4.3 Waste Food Management in Hotel Radiant, Kolhapur.

1. Waste Food Composting

Composting Product



- All vegetables and fruit wastes.
- Old breads, donuts, cookies, pizza crust, noodles.
- Waste Meat and others parts (Bones)
- Grains. (Cooked and Uncooked)
- Outdated boxed foods.
- Egg shells .

Composting Steps:

They collect waste items separately:



They select location for compost bin backyard in hotel.



Next they mixing compost in hotel gardens and planting areas to improve soil properties as well as flower and trees.

Interpretation: In hotel Radiant, Kolhapur major work for reducing waste food they use composting process.

2.Store food correctly:

Interpretation :Most of time there are numbers of food items are remaining. They store that food correctly and serving food to customers on next day.



Interpretation: They storing foods under the correct conditions is vital for preserving their quality and preventing pathogenic bacterial growth.

4. Food Donation.

Interpretation:Hotel Radiant, Kolhapur donate their any leftover meals and Ingredients to people rather than to waste.





5. Parcel facilities.

Interpretation:Hotel Radiant, Kolhapur provide to customers parcel facilities for taking easily the leftover meals with them.



CHAPTER IV
DATA ANALYSIS AND INTERPRETATION



CHAPTER V
FINDINGS AND OBSERVATIONS



- 1) Hotel Radiant, Kolhapur Specially Focus on Waste Food Management.
- 2) Hotel Radiant, Kolhapur Using Following Methods for Waste Food Management via Composting. Mixing with other Products and repress for other products.
- 3) It has been found that majority food waste generates to customer plates. (Table No 4.1)
- 4) There are majority of waste food using in composting.
- 5) Hotel Radiant, Kolhapur Unavoidable waste is more than other food. (Table No 4.2)
- 6) Customer consume most of non-vegetarian items in Hotel Radiant, Kolhapur (Table No 4.5)
- 7) Customer placing of an order are optimum, but consumption of ordered food is less than the ordered optimum food which led to the food wastage.



CHAPTER VI
CONCLUSIONS AND SUGGESTIONS



Conclusion -

Through this study it can be concluded that Hotel Radiant, Kolhapur is the best in waste food management.

Thus, this study helps to understand what are the challenges between customer ordered food and correlated with the prevention to food waste. They using different techniques for reducing and dispose the waste food.

While all efforts are being made to reduce food waste, the unavoidable fraction of food waste as well as the inedible fractions they collected and treated in order to contain and making composting.

They Monitor the portion sizes served to guests through staff observations and manage customers expectations by preparing and serving dishes exactly as described on the menu. They tracking the popularity of each dish and cook accordingly and encourage diners. If any of their leftover they can giving food home with them.



BIBLIOGRAPHY



Suggestions -

1. Conduct a food waste Audit.
2. Avoid wasting ingredients before they're prepared.
3. Create more plans for Leftovers.
4. Give waste food management training for new staff.
5. Proper ventilation should be there in kitchen.
6. Put display board "Not to Waste Food."
7. Hotel authority should offer "food test facilities" and then serve the full dish to the customers.

Name of Books	Author
Solid Waste Management Present and Challenge. L.K. International Pvt.Ltd.	Jabbir Singh and AL.Ramanthan (2010)

- **Website:**

- www.wikipedia.com
- www.greenhotelier.org



APPENDIX



QUESTIONNAIRE

- 1) Do you manage your waste food?
- 2) What are the techniques using for waste food management?
- 3) Where most of the waste food is generate?
- 4) What you do your excess waste food?
- 5) In which time most of the customer visit in your hotel?
- 6) Which of the food customers are most consuming?
- 7) Customer can totally consume the ordered food?
- 8) Can you reprocess your remaining food with other products?
- 9) When your food remaining then you can serve food on next day to customers.
- 10) Which items more wastage veg or none veg?



Vivekanand College, Kolhapur (Autonomous)

Department of BBA

Project Work Progress Report (2021-22) (2021-22)

Name of the Student & Mob. No- Sayali Bharat Sawkh - 7038238984.

Title of the Project A study of waste food management with reference to Hotel The Radiant, Kolhapur.

Name of the Guide Mr. Ashish Bhosme.

Sr. No.	Particulars:
	Guide's Suggestions-
1.	Topic finalization, objectives and hypothesis.
Guide's Sign-	Student's Sign- Date-
<i>Ashish</i>	<i>Sawkh</i> 03/03/2022

Sr. No.	Particulars:
	Guide's Suggestions-
2.	Corrections in chapter - I, scope, sample, size and fix questions.
Guide's Sign-	Student's Sign- Date-
<i>Ashish</i>	<i>Sawkh</i> 30/03/2022

Sr. No.	Particulars:
	Guide's Suggestions-
3.	Chapter II and III formatting and addition in data.
Guide's Sign-	Student's Sign- Date-
<i>Ashish</i>	<i>Sawkh</i> 04/05/2022

Sr. No.	Particulars:
	Guide's Suggestions-
4.	Data analysis and interpretation, change the graph type, formatting.
Guide's Sign-	Student's Sign- Date-
<i>Ashish</i>	<i>Sawkh</i> 13/05/2022

