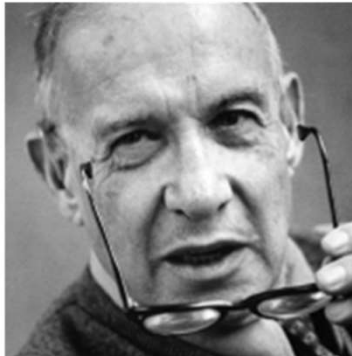


Hotel guest: friend or foe in the fight against food waste - Polish experience



Who we are:

1. HOW MANY?
2. WHAT?
3. WHEN?
4. WHY?
5. HOW MUCH \$?
6. HOW TO IMPROVE?



Peter Drucker: 1909-2005

„You can't
manage what
you can't
measure”



The key and fundamental question is...

WHY?

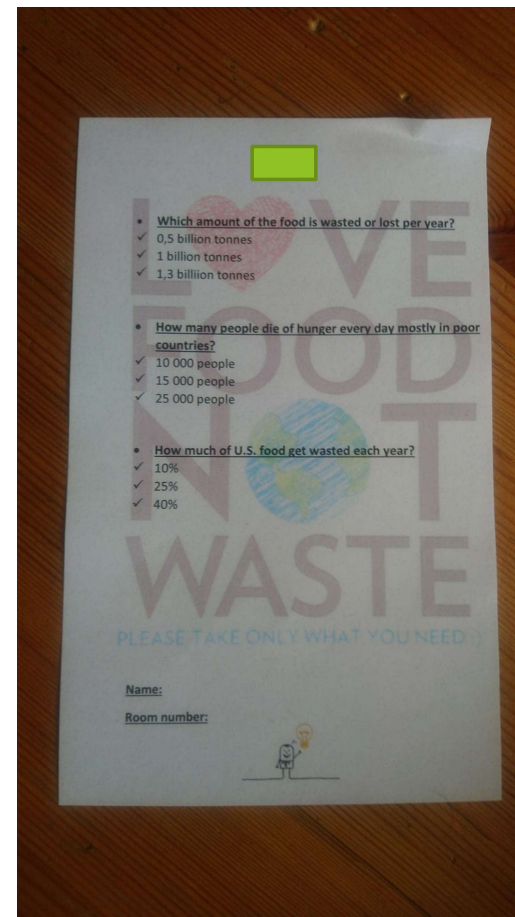


Usual answers given by hospitality industry...

We do not discard food!

- 1. We are scared it will not be enough – guests will never come back.**
- 2. We don't care – guests paid for food.**
- 3. Client demands to be plenty of food served.**
- 4. We feed our staff and/or we re-serve (or recycle).**

Can we as guests be friendly towards actions?



Perhaps, on conditions otherwise foes!

1. No greenwashing – honesty (conflict of interest).
2. Hotel does its homework (measure, analyse, understand).
3. Hotel is not afraid: info, feedback, engagement, action.
4. Staff is engaged and treat food waste seriously.



Can we as guests accept and support actions?



Is it a problem? YES – definitely!



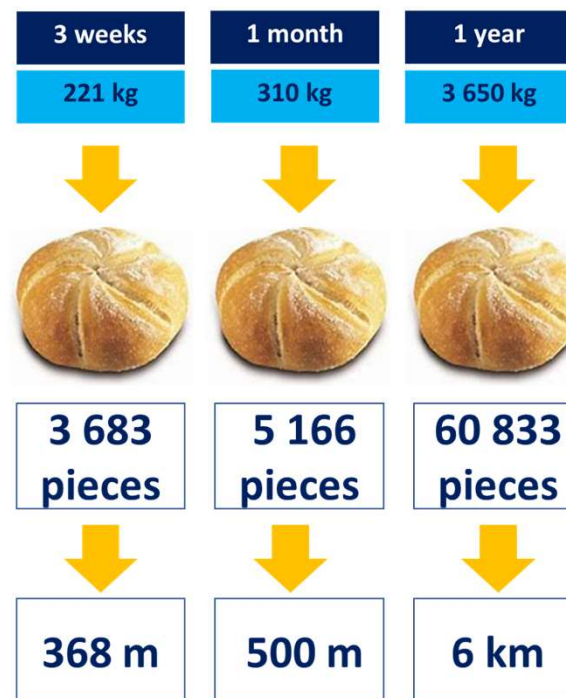
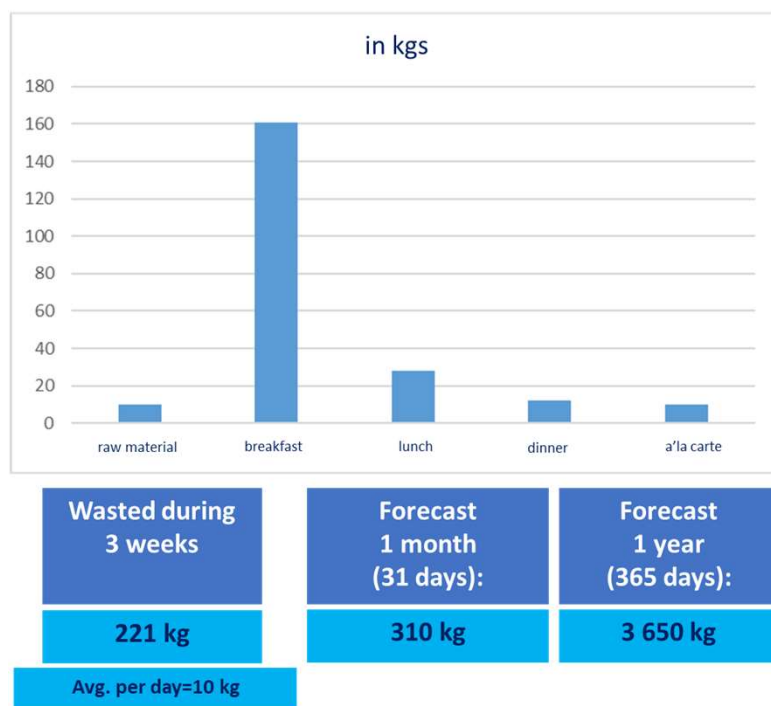
Audi
R8

Hotel medical
spa (4*)
100 rooms

182 000 EUR

25 200 kg/year

Scale of the problem cont.



Scale of the problem cont.



1 year

12 000 kgs
80 000 EUR

How much does the whole hotel sector loses every year in Poland?

400 mln EUR



=

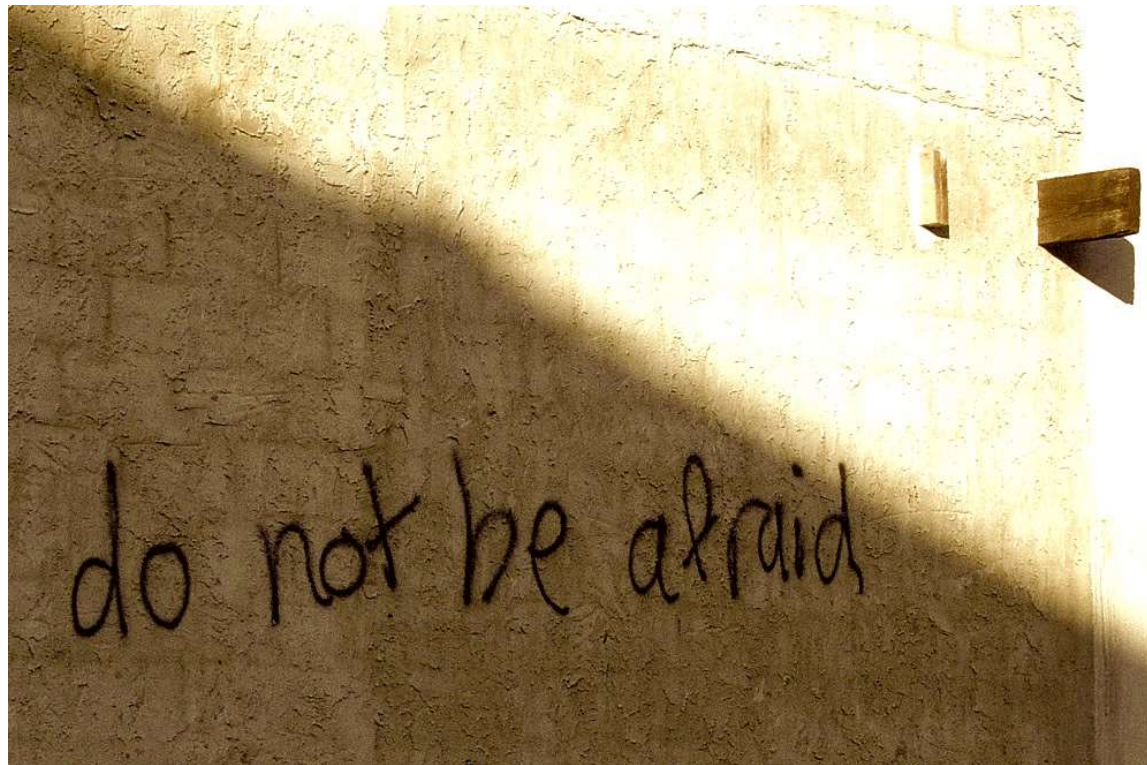
1000

Solutions?



1. right product,
2. right quantity,
3. right condition,
4. right place,
5. right time,
6. right customer,
7. right price.

Most importantly...



Thank you!



Contact:

Tomasz Szuba, CEO: + 48 604 179 122

tomasz.szuba@venturishoreca.com

www.venturishoreca.com

www.facebook.com/KuMinSys/

blog.venturishoreca.com

www.linkedin.com/company/venturishoreca/

www.linkedin.com/in/tomaszuba/

