

FOOD WASTE

MANAGEMENT

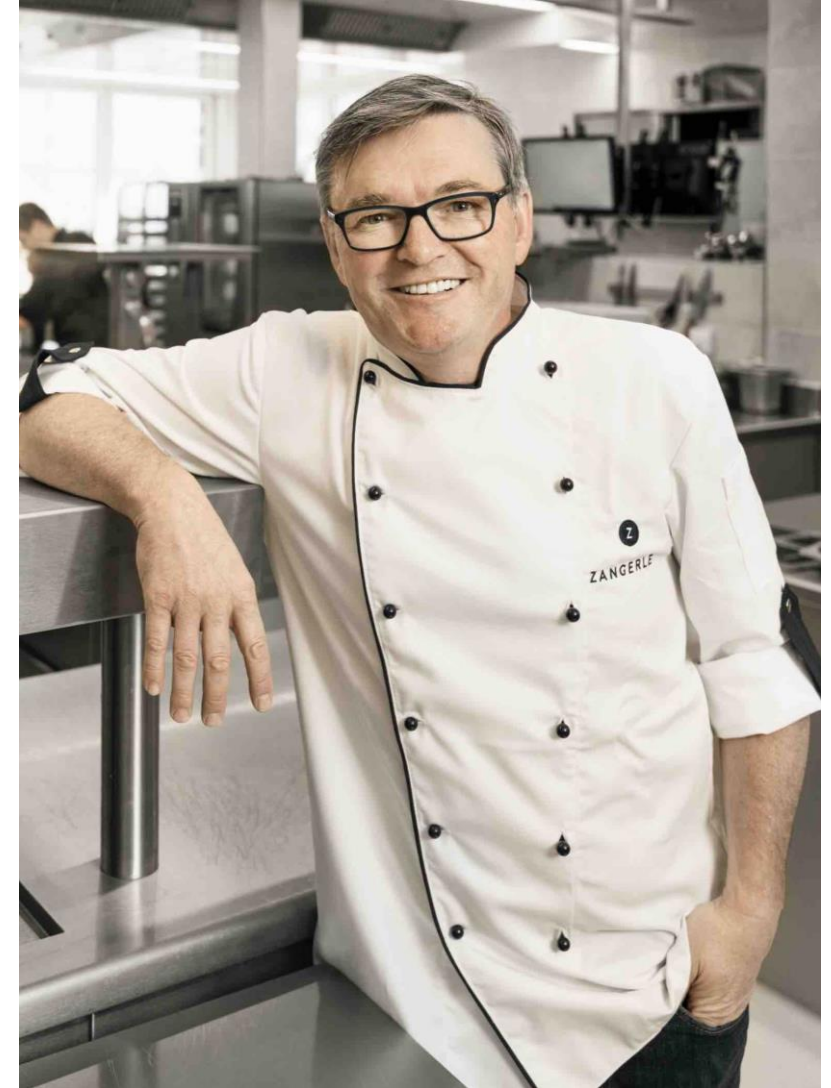
IN HOTELS AND RESTAURANTS

KÜCHENCONSULTING ZANGERLE 2024

ZANGERLE

KÜCHENCONSULTING

- Established 2013
- CEO & Founder Benedikt Zangerle
- 14.08.1966
- Trained chef
- Food waste manager
- Hygiene manager & Supervisor
- Trainer & Coach
- Speaker



Areas of operation

- Process optimization
- Kitchen management
- Food waste management (more than 120 businesses)
- Procurement management
- Training & Support
- Workshops & Incentives



FOOD FACTS

⊘ 2000 km of transportation in the EU

Beef

- 18.000 L water consumption / kg beef
- 7 t CO₂ / cow = 52.000 km with one private car
- 300 g steak = 7 L fossil oil

Avocados

- 10.000 L water / kg avocado
- 40.000 ha of rainforest destroyed per year



FOOD WASTE IN AUSTRIA

Population: 9 million

175.000 t

400.000.000 €

⊘ € 40.000,- / Outlet

in Hotels & Restaurants



What can we do?

Let's take a closer look!





STORAGE



10% – 15% OF LOST IN STORAGE!



PREPARATION & AWARENESS

SAD, BUT OUR DAILY BUSINESS



A buffet station on a marble countertop. Three white trays are visible. The leftmost tray contains lemon slices and shrimp. The middle tray contains sliced mozzarella cheese and fresh basil. The rightmost tray contains sliced tomatoes and fresh basil. In the foreground, there are two white plates with silver forks. A teal banner with white text is overlaid at the bottom.

BUFFETS OF ANY KIND



SERVING SIZE

WHAT WE DO...

Food output

- Returned food from guests
 - Loss due to storage
 - Avoidable food waste
- = Amount in kg and €

Separation in 7 categories:

- Meat & Fish
- Satiety products
- Vegetables & Fruits
- Dairy products
- Soups
- Sweets & Desserts
- Others



2023		Category	Price in €	Saving Potential						
A	Fish / Meat		16,12	7,88	22,6%	45%				127,03 €
B	Saturation Products		3,90	4,57	13,1%	6%				17,82 €
C	Vegetables / Fruits / Salat		5,63	11,97	34,3%	24%				67,39 €
D	Soups		6,46	3,48	10,0%	8%				22,48 €
E	Diary Products		5,85	1,63	4,7%	3%				9,54 €
F	Sweets / Desserts		7,01	5,32	15,3%	13%				37,29 €
G	Unsorted		4,18	0,00	0,0%	0%				0,00 €
Loss of Plate & Buffetrests / Day				34,85 KG	100%	100%	Loss / Day			281,55 €
Saving Potential / Year									102.765,46 €	
Loss in %									11,32%	

2024		Category	Price in €	Saving Potential						
A	Fisch / Meat		17,54	0,76	10,0%	24%				13,33 €
B	Saturation Products		4,43	1,97	25,9%	16%				8,73 €
C	Vegetables / Fruits / Salat		5,99	3,81	50,0%	41%				22,82 €
D	Soups		8,04	0,14	1,8%	2%				1,13 €
E	Diary Produkts		6,90	0,41	5,4%	5%				2,83 €
F	Sweets / Desserts		13,01	0,53	7,0%	12%				6,90 €
G	Unsorted		5,24	0,00	0,0%	0%				0,00 €
Loss of Plate & Buffetrests / Day				7,62 KG	100%	100%	Loss / Day			55,73 €
Saving Potential / Yest									20.341,19 €	
Loss in %									4,79%	

OUTPUT QUANTITIES (100 GUESTS & 20 STAFF)

	2024	2023
Breakfast	71,49 KG	133,52 KG
Lunch / afternoon buffet	2,09 KG	3,94 KG
Dinner	76,95 KG	156,58 KG
Staff	8,56 KG	13,92 KG
<u>Total Output Quantity</u>	<u>159,09 KG</u>	<u>307,96 KG</u>

Output 2024 / 2023 - 48,34%

Potential savings - 82.424.27 €

HOW WE DIT IT...

- ✓ Raising awareness
- ✓ Training & Coaching
- ✓ Restructuring of all buffets
- ✓ Reduction of portion serving sizes
- ✓ Reorganization of production processes
- ✓ Guidance & Support
- ✓ Self-control



Thank you for
your attention!