

A STUDY ON FOOD WASTE MANAGEMENT IN HOTELS WITH SPECIAL REFERENCE TO COIMBATORE CITY

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ABSTRACT: Food waste management (FWM) (both precooked and leftover) is a biodegradable waste discharged from various sources including food processing industries, households, and hospitality sector. Now a days, increased generation of food waste is a global and national problem. It has several facets, all of which can benefit from a clear understanding of the size and nature of food waste generated across all phases of the food production and consumption cycle. However, there are also growing concerns about the economic and environmental viability of existing food waste disposal systems, as well as interest in food waste as a resource input to agriculture. The study is focused on the hoteliers who have done the food waste management in their hotels in Coimbatore City. The study deals with the level of awareness and practices followed by the hoteliers in food waste management.

Key Words:

Introduction

Food Waste management or food waste disposal are all the activities and actions required to manage waste from its inception to its final disposal. This includes amongst other things collection, transport, treatment and disposal of food waste together with monitoring and regulation. It also encompasses the legal and regulatory framework that relates to food waste management encompassing guidance on recycling. Food Waste can take any form that is either solid, liquid, or gas and each have different methods of disposal and management. Food Waste management normally deals with all types of waste whether it was created in forms that are industrial, biological, household, and special cases where it may pose a threat to human health. It is produced due to human activity such as when factories extract and process raw materials. Food Waste management is intended to reduce adverse effects of waste on health, the environment or aesthetics.

STATEMENT OF THE PROBLEM

The study primarily focuses on view of the behavior towards food waste management based on the hotels. There are many organizations that struggle to provide food to those who need it, i.e. food bank and soup kitchens, while an alarming amount of viable food is wasted daily by restaurants. Hence the study focuses also on the on the food waste management by the hoteliers.

OBJECTIVE OF THE STUDY

- To study the awareness about food waste management among the hoteliers.
- To identify the food waste management practice followed by the hotels.

RESEARCH METHODOLOGY

Snow ball sampling is used to collect the data. Snow ball sampling is used to identify further more respondents due to inability in direct connection with the respondents. The sample size chosen for the study is 150 respondents. Both primary data and secondary data have been collected for this study. Primary data has been collected through a structured questionnaire.

LITERATURE REVIEW

Suzan H.H. Oelofse and Anton Nahman(2007) the article provides the study on estimating the magnitude of food waste generated in South Africa, the developed world, food is treated as a disposable commodity. Between one third and half of all food produced for human consumption globally is estimated to be wasted. The author concluded that accurate assessment of food waste could facilitate better waste

management practices towards reducing greenhouse gas emissions and improving food security in South Africa.

J.W. Levisa, M.A. Barlaza,(2010) in their study on assessment of the state of food waste treatment in the United States and Canada, Currently in the US, over 97% of food waste is estimated to be buried in landfills. The objective of this study was to characterize the state-of-the-practice of food waste treatment alternatives in the US and Canada. A separate food waste composting survey found 273 facilities that currently accept food waste. They concluded that the future SSO diversion will be governed by economics and policy incentives, including landfill organics bans and climate change mitigation policies.

DR. Sandeepmalik, DR. Sanjeevkumar(2012) conducted a study on management of hotel waste: A case study of small hotels of haryana state. Hotel industry, in recent years, has been a major consistent force behind the tremendous growth in Indian GDP. Hotels are the major consumers of resources and contribute heavily toward the waste generation, as compared to others. A total of 48 hotels were selected as sample as these agreed to cooperate. The hoteliers have agreed that they should use resources in a better way to minimize waste. To suggest practical remedies to ensure lower waste generation and better waste management.

ANALYSIS AND INTERPRETATION

CHI-SQUARE ANALYSIS – Personal factors and Awareness about food waste management among the hoteliers

Chi-square statistic is commonly used for testing relationship between two variables. Analysis have been made by applying chi square test to find the relationship between personal factors and awareness about food waste management among the hoteliers.

Hypothesis: There is no significant relationship between personal factors and awareness about food waste management among the hoteliers.

Table :1 Personal factors and Study factors – Chi square analysis

S.NO	PERSONAL FACTORS	P-VALUE	SIGNIFICANT/NOT SIGNIFICANT	REMARKS
1	Gender and awareness about food waste management	.319	Not Significant	Accepted
2	Standard and aware about food waste management	.001	Significant	Rejected
3	Kind of service and aware about food waste management	.046	Significant	Rejected

Source: Primary data

The Chi square result shows that standard of hotel and kinds of service have a significant relationship between the study factors. Hence the hypothesis is rejected.

ANOVA

ANOVA is used to analyze the difference between group means and their associated procedures. It is used as a test of means for two or more populations. The effective way to reduce food wastage among hotels is analysed by using ANOVA.

Hypothesis: There is no significant difference in the effective way to reduce food wastage among various personal factors.

Table :2 Personal factors and effective way to reduce food wastage – Anova

S. NO	PERSONAL FACTORS	P-VALUE	SIGNIFICANT/NOT SIGNIFICANT	REMARKS
1	Age and effective way to reduce food wastage	.736	Not Significant	Accepted
2	Annual turnover and the effective way to reduce food wastage	.496	Not Significant	Accepted
3	Educational qualification and the effective way to reduce food wastage	.532	Not Significant	Accepted
4	Kinds of hotel and the effective way to reduce food wastage	.802	Not Significant	Accepted
5	Standard and the effective way to reduce food wastage	.624	Not Significant	Accepted

6	Kinds of service and the effective way to reduce food wastage	.079	Not Significant	Accepted
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Source: Primary data

The ANOVA result shows that there is no significant association with Age, Annual turnover, Educational qualification, Kinds of hotel, Standard and Kinds of service with the effective way to reduce food wastage. Since it is inferred that the hypothesis is accepted.

CONCLUSION

The food waste in restaurant is a serious issue that contributes to social, environmental, and economic problems. The study is based on the analysis of food waste management among hotels. Resort waste more quantity of food when compared to other kind of hotels. The respondents provide service like buffet serving and self-service practice in their hotels. The study found that social media plays a major role in creating awareness about food waste management among the hoteliers. The study concludes that the government must take high standard steps to manage the food wastes among the hotels.

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