Food Waste Management within Sustainability Perspective: A Study on Five Star Chain Hotels

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**Abstract**

In our world, the natural resources are limited and the issue of “sustainability” has becoming more important each day. The tourism sector has a serious share in this issue with hotels operating and stand as one of the responsible of food waste. Therefore, the main problem is the absence of a holistic approach that underlies the problem in terms of institutional, employee or customer based food waste of the international chain hotels. The aim of this research is to analyze the existing food waste management policies of five star chain hotels, their related plans and projects for the future as well as to compare the current applications with global practices identifying the shortcomings of those implemented in Turkey while providing tangible suggestions for effective food waste management. The study population consists of 9 international chain hotels located in Ankara that undergo semi-structured interviews. The quantitative research methods, interpretations of the participant comments are the base while analyzing the findings. The research reaches striking results showing the high volume of food waste mostly due to inefficient customer awareness of those hotels against all institutional precautions on food waste.

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