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TRACK 2
GROUP 5

Hotel Food Waste

How to make zero waste food with a good taste

Group Profile



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Problem Definition

Food waste, a pressing global issue, is also a significant concern in Indonesia. With its diverse culinary heritage and growing population, the country faces challenges in managing its food resources efficiently. Food waste refers to the disposal of edible items, both at the production and consumption stages, contributing to economic losses and environmental degradation.

The hospitality industry is one of the largest contributors to food waste in Indonesia. Therefore, this issue requires further handling through several approaches.



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Problem Definition

Based on our research at Pandanaran Hotel Semarang, several steps to minimize food waste have been implemented. These include preparing food in portions according to demand and utilizing leftover food to create other dishes. For instance, leftover breakfast rice can be used to make fried rice.

So, we focus on unavoidable food waste such as cabbage cores, caisim stems, watermelon rinds, pineapple skins, and others, which are the most common kitchen scraps.

ASSUMPTION MADE

The lack of a production process that uses all parts of the vegetable (eatable part)



Generally, unavoidable food waste is indeed a part that is discarded in normal usage. However, when it becomes a significant amount of waste, it would be better if unavoidable food waste could be processed differently to become something more valuable. This way, unavoidable food waste will be reduced.

How to make zero waste food with a good taste?

In an effort to reduce waste and support the environment, we can change our cooking habits by utilizing all parts of vegetables. With creativity and knowledge, we can create delicious dishes without generating a lot of waste.





Some parts of the cabbage, such as the cob and in broccoli, such as the stem, will be discarded because usually only the top is used. Bananas also only eat the fruit without involving the skin. If the cob and stems are also used in cooking will it reduce the taste? Of course yes. For example, in a stir-fry food, if you use the stems, many people don't eat them. Therefore we have to process it into other dishes.

PROTOTYPE

use all parts of broccoli
and cabbage. and
collecting the cobs of
cabbage and stems of
broccoli from which the
flower parts are stir-fried



Processing
ingredients into
vegan nuggets.



Vegan nuggets can be
served as a
vegetarian-friendly
dish.



IMPLEMENTATION PROCESS

To minimize unavoidable food waste from the kitchen, we suggest a regulation that made to process every part of materials, especially vegetables.

Processed the leftover materials to be a special dish. We can mix it with some fresh vegetables. It means that the dishes isn't made from full of leftover materials, but it's Zero-Waste food concept in it.

Dishes that we can make isn't limited just to be a nugget, but also another dishes which possibly made. But there, we focused with a vegan nugget.

IMPLEMENTATION PROCESS

We need to communicate with kitchen staff to keep the leftover materials in the hygiene storage as well. Then, we need them to make the nugget. Change the meat-based materials into the leftover and the vegetables. The menu will be affordable to vegetarians, but if there is a lack of consumption we can mix it with meat-based materials. But the point is to process the leftover materials to minimize the unavoidable food waste.

We can serve the nugget to the breakfast buffet. Give the vegan-friendly labels in it.

IMPLEMENTATION PROCESS

We also can make any online form to know the consumer opinion about the nugget and the Zero-Waste concept. If the food review mostly positive, we can grow to sell it in the market. It also need a process. But if the food review mostly negative, we can remake the receipt with still using the leftover materials.

Nuggetastic

Introducing, a antastic Healthy-Nugget



Savor the scrumptious taste in our Healthy Nuggets. With a delightful of natural flavors, these **eco-friendly bites** combine perfect taste with health for a delectable step towards a more environmentally-conscious lifestyle. Satisfy your cravings while feeling good in every bite!

Why Nuggetastic?

Vegan-based
You don't like to eat vegetables? Fulfill your nutrient needed with nugettastic!

Easy to Serve
No fuss, just delicious nuggets in minutes.

Zero-Waste Food
We commit to save our planet with reducing waste of food production.

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We can ...

Sell it outside the hotel such as supermarkets and frozen food stores. can be feasible to be used as a menu in the hotel.

Here is the sample of the promotion.

The food we make is one of processed vegetables. the hope is that people in Indonesia will become more familiar with processed vegetable-based foods. decreasing the number of food waste from vegetables and educating that there are some parts of vegetables that initially "cannot be used" can be used for cooking

What is certain is that we need a healthy living campaign with vegetables. need support from the hotel. the need for repetition in the formula. cant that advice just from our team but the one who eats it and the one who cooks it. maybe there are several new variants because we have to adjust to the tastes of consumers



THANK YOU