

PASSION FOR HOSPITALITY

JANUARY/FEBRUARY 2020

# HOTELS

[www.hotelsmag.com](http://www.hotelsmag.com)

ENGINEER YOUR MENU  
MARGARITAVILLE'S RECIPE  
APPROACHING ZERO (WASTE)



*LIMITED-ACCESS*

**LUXURY**



F&B

# EVERY LAST CRUMB

*Contributed by* **ALICIA HOISINGTON**



## OPERATORS ARE ENGINEERING MENUS AND TWEAKING OFFERINGS TO PREVENT WASTE AND PROTECT THE BOTTOM LINE.

**F**ood waste is a major global issue, and recent research has identified the tourism and hospitality industry as one of the largest contributors. About 1.3 billion tons of food is lost or goes to waste annually, according to studies from the University of Eastern Finland and the University of Southern California researchers. That's equivalent to one-third of all food intended for human consumption.

But hotel F&B operators are taking note of what's going into the bins. This "trash can management," as Gregory Griffie, senior vice president of Davidson Restaurant Group (the F&B division of Atlanta-based hotel management company Davidson Hotels & Resorts), calls it, is helping operators and chefs to better engineer the menus in order to prevent waste.

"Trash can management has been our philosophy for many years," Griffie says. "It means any food byproduct scrap or waste that goes into a trash can is money that can't be recovered."

That's why chefs, restaurant GMs and F&B teams were challenged to get more creative in planning their menus, he says. Instead of tossing what would typically be viewed as garbage, chefs were tasked with finding new uses for it. That could include creating oils, syrups, powders or salts for dishes, or creating menu items that cross-utilize ingredients.