



UNIVERSITI TEKNOLOGI MARA
CAWANGAN TERENGGANU KAMPUS DUNGUN

ALTERNATIVE APPROACHES IN HANDLING FOOD
WASTE IN HOTEL INDUSTRY

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ABSTRACT

The hospitality industry is one of the industries that are continuously growing and this industry is thriving in Malaysia. Hotel is one of under hospitality industry. Buffet served in the hotel is a consumer preference of dining-out trend, which resulting in overproduction and waste occurrence. Hence, it needs to be overhauled by tackling the best alternative to reduce food waste in hotel industry. This study designed to identify the alternative approaches in handling food waste, thus analyzing the best approach which has been efficient to tackle this matter. The content analysis was used in this study. Secondary data was used as the source of ideas and thoughts from various journal databases such as Emerald Insight, ProQuest, Science Direct and Google Scholar. Related information is being gathered and discussed based on the main objective of this study. The result from this study revealed that prevention waste at source, donating unconsumed food to those in need, recycling and composting program, awareness among the organization, green practices involvement, technology involvement and promoting campaigns and programs can be applied in managing food waste from being worse. As a result, preventing food waste at the point of generation is the crucial step to reduce food waste matter. Finally, the argument of the results obtained are provided in the discussion chapter of paper followed by the conclusion and recommendation for further research.

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