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**A REVIEW OF :
FOOD WASTE MANAGEMENT STRATEGIES AND POLICIES
IN MALAYSIA'S HOSPITALITY INDUSTRY**

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ABSTRACTS

Food waste is a global concern which had impact towards environment, economic and social in globally and in Malaysia. However, as technology growth the impacts may be reverse from bad to the good one. In Malaysia, food waste is part of municipal solid waste management. Until now, Malaysian government offer limited alternatives in managing food waste disposal besides the conventional landfill and incineration method Malaysia. In addition, the policies or regulation implement on food waste is still insufficient in reducing food waste in Malaysia. Thus, this paper provides a comprehensive understanding on food waste generally, food waste management policies in other countries including Malaysia and also to identify strategies for food waste management which focus on all component in Malaysia's hospitality industry. For methodology, the researcher use argumentative research design in the study which have been applied in discussion and all the data collected for the study solely relies on secondary data are analyse by using thematic analysis which involve NVivo 11 software for analysis. Finally, based on the findings, the researcher have provide a clear view on what is food waste in general and hospitality industry, policies implement on food waste worldwide, and recommended a number of food waste management strategies in the hospitality industry which are already being implement around the world . The strategies can help in minimizing food waste in hospitality industry

TABLE OF CONTENT

| | |
|---|-----|
| ABSTRACT | ii |
| ACKNOWLEDGEMENT | iii |
| TABLE OF CONTENT | iv |
| CHAPTER ONE | 1 |
| INTRODUCTION | 1 |
| 1.0 Overview | 1 |
| 1.1 Background of the Study | 1 |
| 1.2 Problem Statement | 5 |
| 1.3 Research Objectives | 7 |
| 1.4 Significance of the Study | 7 |
| 1.5 Limitation of the Study | 8 |
| 1.6 Definition of Key Terms | 8 |
| CHAPTER TWO | 9 |
| LITERATURE REVIEW | 9 |
| 2.1 Overview | 9 |
| 2.2 Food Waste | 9 |
| 2.3 Food Waste Management Regulations/ Policies/ Plan/ Programmes Worldwide | 11 |
| 2.4 Food Waste in Hospitality Industry | 16 |
| 2.5 Food Waste Management Strategies in Hospitality Industry | 18 |
| CHAPTER THREE | 24 |
| METHODOLOGY | 24 |
| 3.1 Overview | 24 |
| 3.2 Research Design | 24 |
| 3.3 Data Collection Procedure | 25 |
| 3.4 Data Analysis | 25 |
| 3.5 Research Ethics Consideration | 28 |
| 3.6 Time Frame | 28 |
| CHAPTER 4 | 30 |
| ANALYSIS AND RESULT/FINDINGS | 30 |
| 4.1 Overview | 30 |

| | |
|---|----|
| 4.2 Findings | 30 |
| CHAPTER 5 | 36 |
| DISCUSSION, CONCLUSION AND RECOMMENDATION | 36 |
| 5.0 Overview | 36 |
| 5.1 Discussion..... | 36 |
| 5.2 Conclusion..... | 39 |
| 5.3 Recommendation..... | 39 |
| REFERENCES..... | 40 |
| APPENDICES..... | 50 |