

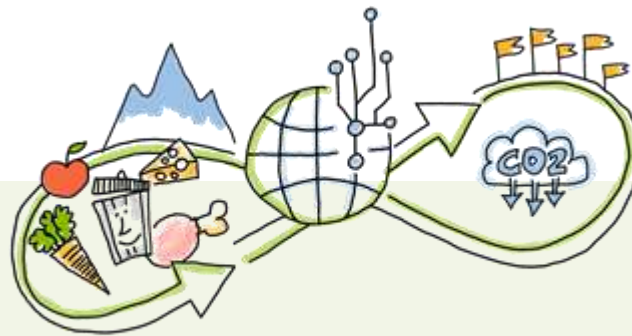
Interreg



Co-funded by
the European Union

CEFoodCycle

Alpine Space

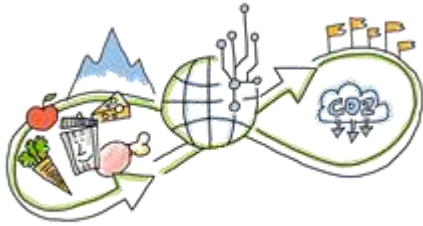


Bio Waste Management and Production in Cafés, Hotels, and Restaurants of the Alpes-Maritimes Region: A Comprehensive Survey

0.1.2



This project is co-funded by the European Union through the Interreg Alpine Space programme.



This report is part of the research project: Interreg Alpine Space **CEFoodCycle**: Circular Economy: Mapping Food Streams and Identifying Potentials to Close the Food Cycle



SCAN ME

Imprint

Year

2024

Title

Survey of Cafés-Hotel-Restaurant Establishments in the Alpes-Maritimes Region on their Production and Management of Bio Waste

Institutions

- CCI Nice Côte d'Azur
- AVITEM - Agency for Sustainable Mediterranean Cities and Territories



Layout & Graphic Design

Anna Schliesselberger
Fachhochschule Salzburg GmbH
Urstein Süd 1, 5412 Salzburg, Austria



FH Salzburg

Introduction

The survey conducted among establishments in the coffee-hotel-restaurant (CHR) sector between February 26 and March 15, 2024, allowed to:

- Better estimate the biowaste production, particularly through a better understanding of the activity.
- Identify notable actions in the management and recovery of biowaste.
- Identify the barriers and constraints to implementing the actions of biowaste recovery.

The survey has respected quotas to obtaining representative results in terms of activities and geographical location. The professionals were questioned using 2 questionnaires: one for hotels and one for restaurants (traditional and fast-food) & cafés.



Objectives

- better estimate biowaste production
- identify notable actions, barriers & constraints



Survey Period

- 2 weeks
- 26.02.2024 -15.03.2024



Questionnaires

- one for hotels
- one for cafés & restaurants



Sample

- 541 professionals interviewed
- compliance with quotas

I. Production of Bio-Waste

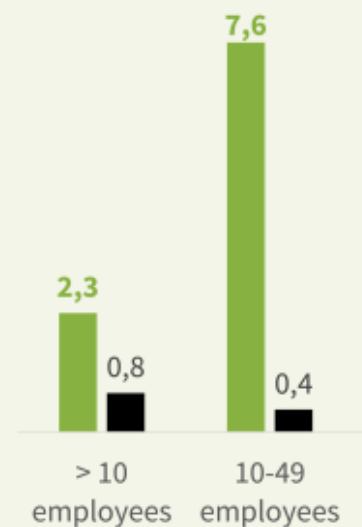
The average amount of bio-waste produced by the professionals questioned is 2.6 kg per day per establishment. Relative to the number of employees, the average production of bio-waste is 0.7 kg per day per employee.

The production per day per employee of bio-waste varies according to the characteristics of professionals:

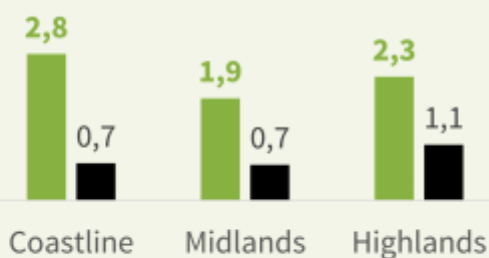
- it is higher in small business units.
- it is higher in the high country (linked to smaller business units with fewer resources).
- It is lower in cafés, probably due to a less developed catering business.

The production tends to be balanced concerning activity.

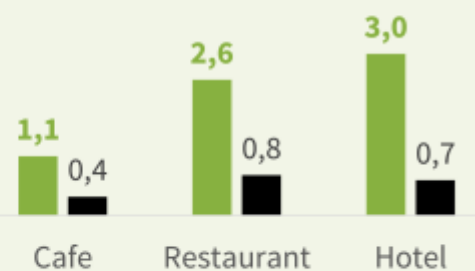
Average production of bio-waste by CHR establishments responding to the survey, according to number of employees



Average production of bio-waste by CHR establishments responding to the survey, by geographical location



Average production of bio-waste by CHR establishments responding to the survey, by type of activity



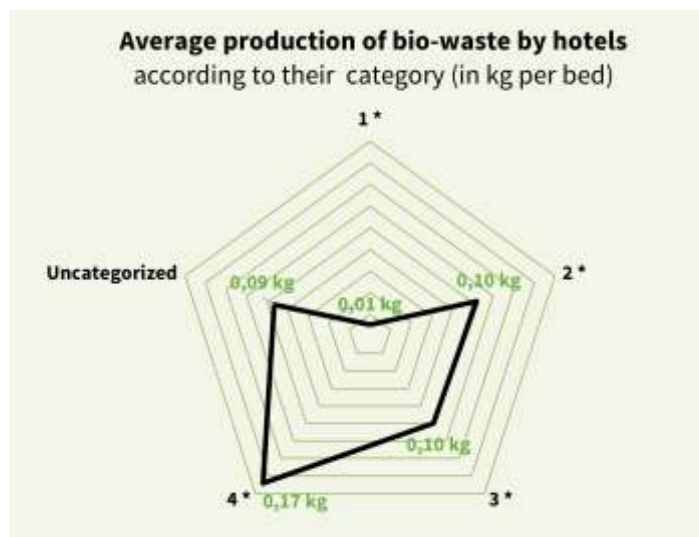
■ Per day and per establishment ■ Per day and per employee

Bio-waste production varies according to hotel category. 4 stars hotels seem to produce more bio-waste than others: 0,17 kg per bed compared with 0,11 kg for hotels in all categories. This may be linked to the fact that this type of hotel is more likely to have a restaurant and that breakfasts are buffet style.

Concerning the restaurants, the production of bio-waste varies depending on the type of cuisine on offer: “Brasseries” produce an average of 1.2 kg of bio-waste per day per kitchen employee, compared with 0.5 kg for gourmet restaurants.

The results of the survey were used to estimate the biowaste potential of the café-hotel-restaurant sector in the Alpes-Maritimes. The observed ratio of biowaste production per day and per salaried employee (see below) was applied to the establishments not surveyed, according to their activity code and number of salaried employees.

The assessment of the biowaste potential of the CHR sector in the Alpes-Maritimes was estimate at 25250 kg per day.



	Bio-waste production per employee
Cafés	0,351 kg
Traditional restaurants	0,816 kg
Fast-food restaurants	0,629 kg
Hotels	0,661 kg



II. Management of Bio-Waste

Two-thirds of the establishments questioned in the survey have taken steps to reduce their volume of bio-waste:

- Consumption by staff
- Use as animal feed
- Donation to charities
- Including „Too Good To Go“ schemes

It should be noted that this proportion varies according to the size of the establishment. It stands at:

- 67 % for establishments with between 10 and 49 employees.
- 57 % for establishments with fewer than 10 employees.

Moreover, the implementation of biowaste reduction initiatives seems to be more advanced in the hotel sector. They concern 78 % of the hotels surveyed, compared with 53 % of the restaurants and 27 % of the cafés surveyed.

The type of practices implemented to reduce the production of bio-waste differs between hotels and cafés-restaurants.

While hotels are tending to reduce their production of bio-waste by further optimising stock and order management (thanks in particular to the possibility of anticipating the number of breakfasts to be served by asking their customers to reserve them the day before), café-restaurants are tending to adapt the way they cook and the menu offered to customers: choice of products (use-by date), full use of products, smaller portions, smaller menu, etc.

The professionals questioned as part of the survey are also looking to improve their skills on the issue of bio-waste. More than a third of them (35 %) have staff trained in sorting bio-waste. It should be noted that this ratio differs according to the type of establishment surveyed. While more than half the staff in traditional restaurants are trained to sort bio-waste, this proportion falls to 12 % in fast-food restaurants and 6 % in cafés.



III. Areas of Improvement and Difficulties Encountered

98% of the CHR establishments surveyed are not equipped with a scale to weigh bio-waste. This ratio is identical for both cafés-restaurants and hotels. This ratio changes very little whatever the characteristics of the respondent establishment.

85% of the establishment that responded to the survey do not have a specific collection system for bio-waste. The vast majority (81%) do not have alternative solutions either:

- Lack of reflexes or ignorance
- Bio-waste production deemed insufficient to implement dedicated measures
- Lack of storage space
- Problems of hygiene & odor

They explain this lack of solutions by a lack of reflexes or even ignorance. This is all the truer given that a third of them consider their bio-waste production insufficient to implement dedicated measures.

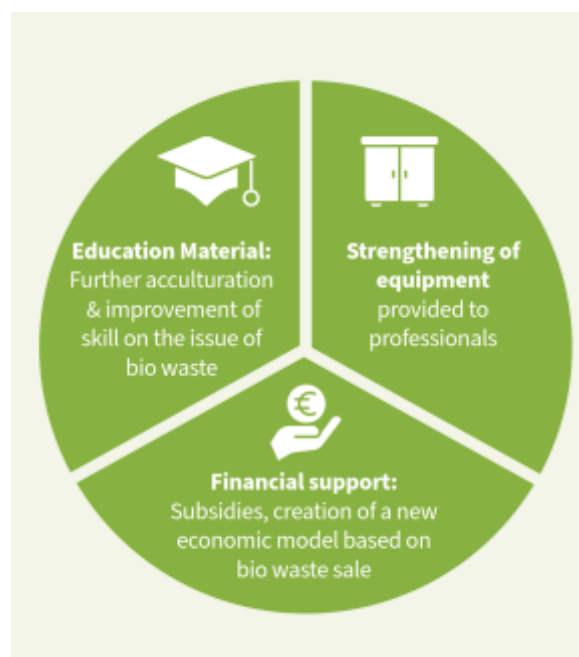
Moreover, they face a few difficulties in managing bio-waste: mainly the lack of storage space (48%) and, to a lesser extent, odour and hygiene issues.

IV. Expectations & Issues

The survey highlighted the main expectations and challenges faced by professionals in terms of improving biowaste management.

The professionals surveyed, particularly hoteliers, have strong expectations that the equipment made available should be improved. For professionals in the restaurant and catering sector, the management of bio-waste poses certain difficulties, such as the lack of space for storage and, to a lesser extent, odour and hygiene.

Finally, financial support could encourage better management of bio-waste. The professionals interviewed confirmed their interest not only in financial aid, but also in the creation of a new economic model in which their bio-waste could be sold on the market.



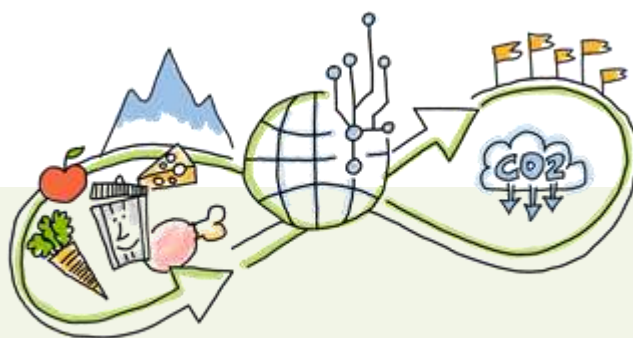
Interreg



Co-funded by
the European Union

CEFoodCycle

Alpine Space



Project

Interreg Alpine Space **CEFoodCycle**:
Circular Economy: Mapping Food Streams and
Identifying Potentials to Close the Food Cycle