

Sky Blue Consulting

<u>Team Member Name</u>	<u>Year</u>	<u>Major</u>
Nicole Mwakamui	Senior	Marketing
Sofia Urizar	Freshman	Marketing and Finance
Adrianna Fuller-Boardman	Sophomore	Management
Sunaina Sahoo	Freshman	Undeclared

Advisor(s): Dr. Michelle Millar

Topic Title: The Environmental Cost of Food Waste in Hotel Buffets

Audience: Hospitality Executives

Sustainable Development Goal

SDG #12: Ensure sustainable consumption and production patterns

SDG #13: Take urgent action to combat climate change and its impacts

Executive Summary

Buffets are a staple in hotel service and are what customers might look forward to the most. They are easy to run and efficient because everyone serves themselves. This model of serving food is very popular, but comes at a cost. In America there are 108 billion pounds of food that get thrown away every year and the hotel industry makes up around 10% of commercial food waste. There is a range of issues that stem from this, but the biggest one is the impact on the environment. All the food that gets thrown away causes an increase in greenhouse gasses, which heats up our earth.

Sky Blue Consulting proposes a system that turns food waste into a byproduct that can be profitable, and good for the environment at the same time. Through the production of biogas, a renewable source of energy that is made through anaerobic decomposition of food waste. The hotel could then use this energy as a part of their own operations, reducing their own costs, or sell it and generate profit from their already created waste. Additionally, we want to implement an AI-based system which can calculate, analyze, and inform staff when the next batch of food is required to be made. This system can track customer demand and food consumption patterns, helping hotels prepare the right amount of food at the right time.