



**SURVEY- QUANTIFICATION OF FOOD WASTE  
FROM THE HOSPITALITY SECTOR OF LAHORE**

**SECTION I: BASIC INFORMATION**

1. Serial no: \_\_\_\_\_
2. Name of Restaurant: \_\_\_\_\_
3. How many years/months of experience do you have working in the hospitality & catering sector?
- (a) Less than 6 months      (b) 6 months – 1 year      (c) 1-2 years
- (d) 3-5 years      (e) More than 5 years
4. When did you join this restaurant?
- (a) Less than 6 months ago      (b) 6 months – 1 year ago      (c) 1-2 years ago
- (d) 3-5 years ago      (e) More than 5 years ago
- Number of customers visiting everyday: \_\_\_\_\_
5. Type of Restaurant
- (a) Food on the go, fast food, take away      (b) Buffet      (c) Ala-carte
- (d) Dinner Buffet + Ala-carte      (e) Dinner Buffet + Hi-Tea + Ala-carte
6. Type of meals provided (Check all that apply)
- ☐ Breakfast      ☐ Brunch      ☐ Lunch      ☐ Dinner
- ☐ Other \_\_\_\_\_
7. Select the type of products procured. Mention the frequency at which products are procured. Note down the weight of products procured.

Products Procured	Frequency	Weight
<input type="checkbox"/> Vegetables		
<input type="checkbox"/> Cereals		
<input type="checkbox"/> Lentils		
<input type="checkbox"/> Fish, meat and Seafood		
<input type="checkbox"/> Drinks		

<input type="checkbox"/> Fruits		
<input type="checkbox"/> Bakery items		
<input type="checkbox"/> Meat		
<input type="checkbox"/> Milk and dairy products		

## 8. Total Weight of items Procured (kg)

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## SECTION II TYPE AND CAUSES OF WASTE

### 1. What do you consider as food waste?

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### 2. How much food waste (in kg) does your restaurant generate daily on average?

### 3. Please indicate the approximate amount of uneaten food left on the plate (single serving) during an average meal

- (a) 1/4<sup>th</sup> of plate                      (b) 1/2 of plate                      (c) 1/3<sup>rd</sup> of plate  
 (d) None left                      (e) Don't know

### 4. What is the primary reason of food waste at your restaurant?

- (a) Leftovers from the customer on plate  
 (b) Lack of Storage facilities  
 (c) Overproduction of food due to inaccurate forecasting  
 (d) Disposal of food due to expiration  
 (e) Spoilage of food  
 (f) Food waste during preparation and serving stage (*overcooked, undercooked food etc.*)  
 (g) Lack of awareness  
 (h) Food returned due to customer dissatisfaction  
 (i) Other \_\_\_\_\_

### 5. What is the secondary reason of food waste at your restaurant?

- (a) Leftovers from the customer on plate  
 (b) Lack of Storage facilities  
 (c) Overproduction of food due to inaccurate forecasting  
 (d) Disposal of food due to expiration  
 (e) Spoilage of food (*overcooked or undercooked food*)  
 (f) Food waste during preparation and serving stage (*overcooked, undercooked food etc.*)  
 (g) Lack of awareness  
 (h) Food returned due to customer dissatisfaction  
 (i) Other \_\_\_\_\_

**6. Do you think that during the period of Ramadan/Religious festivities, the food waste increases? If yes then by how many folds**

- (a) By two folds                      (b) By three folds                      (c) No increase  
(d) No idea

**7. Select the days on which you experience higher levels of food waste**

- (a) Weekdays (Monday, Tuesday, Wednesday, Thursday)  
(b) Weekends (Friday, Saturday, Sunday)  
(c) No change

### **SECTION III: PREVENTATIVE MEASURES TAKEN AGAINST FOOD WASTE**

**1. Do you segregate<sup>1</sup> food waste from other waste at your restaurant? If Yes, how so?**

- (a) Yes                                      (b) No

**2. Do you track food waste<sup>2</sup> at your restaurant?**

- (a) Yes                                      (b) No

*(In case of Yes, answer the next question no. 4, In case of no, jump to question no. 6)*

**3. How frequently do you track food waste?**

- (a) Once a day                      (b) Once a week                      (c) Twice a week  
(d) Other \_\_\_\_\_

**4. What are some of those methods or techniques that you use to track your food waste?**

- (a) Manually weigh and write the final weight either on paper or in computer  
(b) Use automated software  
(c) Visually analyze  
(d) Other \_\_\_\_\_

**5. What are some of the reasons for not tracking food waste?**

- ☐ Lack of time  
☐ Requires additional resources  
☐ Don't know how to track waste efficiently.  
☐ Lack of awareness about potential cost saving benefits  
☐ Food waste is negligible.

**6. What in your opinion are some of the ways to reduce food waste?**

- (a) Accurate Forecasting  
(b) Proper and enough food storage facility for excess food  
(c) Staff training in food handling and serving  
(d) Offer different portion sizes to customers

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<sup>1 1</sup> Food waste segregation is the practice of keeping food waste separate from other types of waste (plastic, paper, etc.), usually in separate bins.

<sup>2</sup> Food waste tracking could be defined as measuring or estimating, at regular intervals, the amount of food waste generated at any food service facility and collect and analyze it.

(e) Other \_\_\_\_\_

**7. Have your employees undergone training of waste management? If so, what sort of training?**

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## **SECTION IV: FOOD WASTE MANAGEMENT/HANDLING**

**1. How does your restaurant deal with the surplus food?**

- ☐ Wrap it in doggie bags for customers
- ☐ Store it for later use
- ☐ Donate to food banks or charity organizations
- ☐ Use as animal feed
- ☐ Compost
- ☐ Send it to landfill
- ☐ Give to Staff *(this includes restaurant or maintenance staff of the facility)*

**2. What is your process of dealing with surplus food?**

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**3. Do you donate your surplus food to prevent it from getting wasted?** *(if yes then answer question no. 4)*

(a) Yes (b) No

**4. How much food (in kg) do you donate every month?**

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**5. To whom do you donate your surplus food?**

- a) Private donation organizations (b) Public schools c) Slums
- d) Orphanages/Care homes (e) Other \_\_\_\_\_

**6. What do you think is the primary constraint that prevent your restaurant from donating surplus food?**

- (a) Inadequate storage or refrigeration infrastructure
- (b) Risk of potential liability
- (c) Transportation constraints
- (d) Additional cost associated with keeping and donating excess food
- (e) Not sure where to donate
- (f) Not allowed by the administration (mall's administration- if restaurant is situated in the mall)
- (g) Negligible waste

**7. What do you think is the secondary constraint that prevent your restaurant from donating surplus food?**

- (a) Inadequate storage or refrigeration infrastructure
- (b) Risk of potential liability
- (c) Transportation constraints
- (d) Additional cost associated with keeping and donating excess food
- (e) Not sure where to donate

- (f) Not allowed by the administration (mall's administration - if restaurant is situated in the mall)
- (g) Negligible waste

## **SECTION V: ENERGY RECOVERY FROM FOOD WASTE**

**1. Does your restaurant perform any recycling on food waste<sup>3</sup> presently?** *(if yes then answer question no 2, if no then jump to question no 4)*

- (a) Yes
- (b) No

**2. How much food waste (in kg) does your restaurant recycle every month?**

**3. What method do you use to recycle food waste?**

- (a) Animal feed
- (b) Composting
- (c) Others \_\_\_\_\_

**4. What do you think are some of the constraints that prevent your restaurant from recycling surplus food?**

- (a) Lack of awareness and knowledge
- (b) Lack of interest
- (c) Lack of recycling options
- (d) Additional cost associated with recycling
- (e) Liability concerns
- (f) Lack of time
- (g) other \_\_\_\_\_

**5. Do you think government should support restaurants in managing, handling and recycling food waste? (Y/N)**

**If Yes, in what ways?**

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**6. Would you be willing to participate in a one-week live waste tracking study where you will track your food waste every day for one week and report it? (Y/N)**

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<sup>3</sup> Food waste recycling is a process in which food waste is converted into useful material that can be utilized for some purposes, to prevent it from getting dumped into the landfills and reduce its environmental impact. Examples include composting, using as animal feed etc.

## Appendix II



### FOOD WASTE LIVE TRACKING FORM

Serial no: \_\_\_\_\_  
Name of Restaurant/Hotel: \_\_\_\_\_

Name of Staff member: \_\_\_\_\_

Point of Contact at WWF: \_\_\_\_\_

Contact Info: \_\_\_\_\_

#### Brief

In this study, we are live-tracking food waste from restaurants for one week. Food waste includes both edible (e.g. plate leftover) and inedible (vegetable peels, meat bones etc.) food. It also includes food waste generated during preparation and serving and as customer leftovers.

Any food waste generated throughout the day will be put in a separate bin. Ideally, the bin will have a garbage bag in place to make weighing easier. Food waste does not need to be sorted. Before closing, one of the staff members will take out the garbage bags, place them on the weighing balance, record the weight of each garbage bag, add the total weight and record it in the table below. The restaurant/hotel will do this for seven consecutive days. Additional information such as total weight of the items procured or used during the day, and the number of customers visiting the restaurant/hotel that day will also be provided.

*\*Moreover, you are encouraged to send us the daily waste figures through messages or emails as backup data, in case the paper gets misplaced or damaged. You are also encouraged to take pictures of food waste and share it with us.*

Date	Day	Number of Customers	Weight of food items procured (kg)	Weight of food waste collected (kg)