

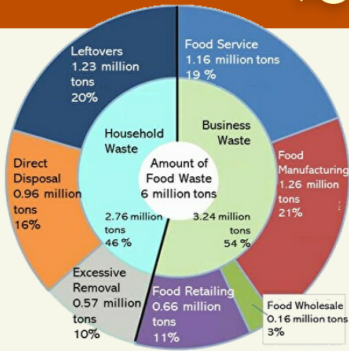
HOTEL FOOD WASTE

~INVENTION OF TOOLS~



CAUSE OF FOOD WASTE AND CURRENT STATUS

While world hunger is serious problem in developing countries, food waste is a serious problem in developed countries. It is essential to resolve food waste, for we respond to global population growth in the future and protect limited resources. In a year, the amount of food loss is 6.12 million tons in Japan and about 1.3 billion tons worldwide. Annually in Japan, about 25 million tons of food waste are generated, and restaurant industries produce 16% of it.



IMPORTANCE OF REDUCING FOOD WASTE IN HOTELS

Why the food waste in hotel have not been solved?

Since the hotel is streamlining the purchases, there are less food waste at the stage of cooking. In addition, a slogan "ちょうどいいがいちばんおいしい" made by Japan Buffet Association are implying their guests to eat all foods they took.

「ちょうどいいがいちばんおいしい」

In this situation, the most serious cause is the food laying on buffet counter. Though hotel is possible to adjust the amount of food for guests, they have a risk not to be able to meet customer satisfaction. On the other hands, hotels cannot allowed guests to takeout their foods from the hygienic perspective.



Still hotel understand the importance to decrease food waste, they cannot take a risk to have food poisoning when something happens. These are the reasons why hotel industry is difficult to reduce food waste.

An attempt to reduce food waste in hotels, hotels are holding events on food education and offering food considering the environment. Such as including sea foods and vegetable that have problem in size and shape and not being able to sell in the market in dishes. Also, system of order buffet is taken in some hotels, which reduces waste of ingredients.

Customers have many opportunities to eat food in hotels. When the tourism industry becomes active after Covid-19, there should not be increasing food waste. The cause of food waste in the hotel is that customers take too much food that they cannot eat and also, we cannot predict how much the hotel will need for one day.

So, we came up with an idea of making new utensils to prevent customers from "taking too much food"!!

-ladle-

"I don't know the right amount of the soup!" Haven't you felt like that? What is your criteria for pouring the soup? I believe most people are adjusting the amount of soup by the bowl size. We considered that this is the one cause of food waste existing in hotels. A tool which is shaped like a doughnut, sticking to the ladle is the criteria when you pour the soup. This criteria is for an average woman. This tool can prevent food waste caused by taking too much. In addition, since the tool prevents spilling the soup, it can decrease the risk of burn.



-tong-

Folding tong!!

It stores tongs by size on the tong's handle part. By pressing the button on the back of the handle, the folding tong is released. Then you can take the amount you like by using these tongs. This tools can decrease food waste at the hotels. Large size tong is the same size as in your home. As a guide, adult men take twice with large size, adult women take once with large size and once with middle size, children under 10 take several times with small tong, and children over 10 take several times with small size and middle size.



-cake knife-

The "Cake Knife" is the knife you can take the exact amount you could able to finish it up!
 · Don't you always get too much cake every time onto your dish?
 · Use this cake knife when you want to know the exact amount you should take.
 There are three sizes for the knife: size for kids (small), for woman (medium) and for people who could able to eat much (big). The feature of this cake knife is that you are able to cut out the exact piece of cake. Also when you need to put piece of cake on the dish, the point of the tool is able to open, so you can put the cake on the plate with the perfect shape.

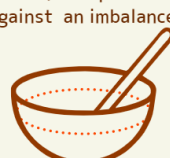


-dishes-

Dishes with sections

By using sectioned dishes, it prevents people from taking too much food from buffet line. Since you can take only a bite size per section, it is able to prevent food from being wasted.

Also, it is possible to take many kind of foods at the same time and defend against an imbalanced diet.



Bowl with lines of 100ml, 150ml ... inside
 While taking role as scale, sets regulation on amount to be taken, which makes us able to set a criterion using ages.

