

## **FOOD WASTE - WASTE OF PORK MEATS IN RESTAURANTS IN ŠABAC**

**Dragana Ilić Udovičić, Aleksandra Vasić, Jelena Đuričić Milanković, Jelena Jevtić  
Tamara Jevtić**

*Academy of Professional Studies Sabac, Department of Medical and Business-Technological  
Studies, Hajduk Veljkova 10, Šabac, Serbia  
dilicudovicic@vmpts.edu.rs, aleksandra.vasic@vmpts.edu.rs, jdjuricic@yahoo.com,  
jevticj.vts@gmail.com, jevtic.tasa.98@gmail.com*

### **Abstract**

The hospitality industry (e.g., hotels, restaurants, fast food) are considered one of the generators of food waste. Waste is created in kitchens during food preparation and after consumption by users. Meat and meat products are an integral part of most meals in catering establishments in our country. The paper analyzes the frequency of use of pork in food preparation facilities in Šabac and the amount of waste generated on that occasion. The results showed the need to increase the yield of gastronomic products, which would lead to a reduction of unnecessary trimmings waste.

### **Introduction**

According to the European Environment Agency, food waste generated in households, retail and wholesale, accounts for 61% of municipal waste [1]. This type of waste is a worldwide problem [2, 3] and has an impact on the environment [4, 5, 6]. Different foods have different environmental impacts. The amount of meat that is lost and wasted is not very high compared to other foods, but meat requires much more resources to produce, so wasting meat still significant impact on climate change [7].

### **Experimental**

The research is based on the evaluation of the gastronomy offer in hotels, restaurants and fast food restaurants in the area of Šabac. The paper examines how much pork meat is present in gastronomy offer and estimation of the amount of waste generated. The catering sector is a significant producer of food waste, but there is a significant lack of reliable statistics on food waste and avoidable food waste. The research results were obtained through field research and the use of various domestic and foreign literature.

### **Results and discussion**

The results show the dominant presence of pork dishes in the offer of restaurants, as much as 43%, in fast food restaurants 41%, and in hotels 27%. The offer includes all categories of pork. The inedible part of the meat produced in the kitchen amounted to an average of 10.8% to 35% depending on the category of pork. The results show the hotels are looking for an effective solutions for recycling and reducing food waste, while for the restaurants, food waste is seen as low priority, despite the data that show that 10 % of all the food that a restaurant buys ends up at the dumpster.

### **Conclusion**

Increasing the yield of the gastronomic product through the implementation of the necessary training of kitchen employees could contribute to waste reduction. The obtained results indicate the need to change the way of thinking and raise awareness through education about the

importance of reducing the amount of meat waste, which requires much more resources for production and has a significant negative impact on climate change.

**Keywords:** food waste, pork meats, gastronomy, restaurants.

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