

## THE REASONS OF WASTE IN CATERING

With regards to waste production in the food services (hotels, restaurants and canteens), the reasons are similar to those for waste in the households, but they have more relevant effects:

- the portions of served food are too big and some of it gets left on the plate;
- it is difficult to buy supplies, especially for buffet services (which usually require preparing more food than necessary);
- it is uncommon for customers to bring their leftovers home.