

At Hotel Doolin, prevention of food waste is key. The hotel served 294,583 in 2018; therefore prevention, re-use, recycling, recovery and disposal are all key factors in the food waste prevention programme that the hotel's green team runs. Their 3 P's are People, Planet & Profit and the theory is to reduce, re-use, recycle.

They record the number of diners as well as the food waste & set targets to reduce the amount of food waste annually.

The hotel has 2 Bars, Café & Pizzeria, EcoBarn where they host 90 weddings per annum (capacity is maximum 300 people) and the newly refurbished Glas Restaurant.

- ✓ **They have reduced their food waste per cover by 15%** in the last two years and since the Green Team was established in 2012, they have reduced their food waste by 28%. Waste is always a challenge therefore, training the team of 120 employees is key from Day 1. All new employees attend induction and learn about the hotel's green policies and are invited to become members of the Green Team who meet every month approximately. Portion control & stock rotation is key.



←Employees at Induction.

- ✓ **Fresh Produce: They grow a lot of our own fresh produce in the 50 foot polytunnel on-site.** By being self-sufficient for many of the ingredients as much as possible, packaging waste is avoided & less mileage is required. They changed from a 20 foot polytunnel to a 50 foot polytunnel in 2019 and place a strong emphasis on homegrown food and ingredients which ensures that several of the ingredients are picked just hours or indeed sometimes minutes before it is served.





- ✓ The hotel also sources 70% of its food produce from a 30 mile radius which means very regular deliveries therefore keeping daily ordering to a minimum which results in a reduction in food waste.



**Burren
Smokehouse**



WESTERN HERD
BREWING CO



←Food Map – Glas Restaurant.

- ✓ Waste segregation bins are in all departments of the hotel with clearly marked bins for recycling, general and food waste. They have also started to compost in-house; this is used for plants grown on site.
- ✓ The manager on duty for AM and PM shifts is responsible for ensuring **waste segregation** is done correctly in all areas and spot checks are carried out. There are a number of Bin Police in the hotel! They don't embarrass people but ensure that staff tell each other if they are putting the wrong thing in the wrong bin.
- ✓ The hotel hosts 90 weddings per annum. For weddings, they do not do individual portions of vegetables as they measured the food waste when individual side dishes of vegetables were used and there was too much when they compared the service to shared portions of vegetables placed in the centre of the tables. They decreased the vegetable waste by 52% by changing to this style of service.
- ✓ They are members of Repak and have studied their Prevent & Save Online programme.

- ✓ As the hotel have served 294,583 guests (breakfast, lunch, dinner, weddings, staff meals) we take food waste really seriously. They changed the plate size from big plates to smaller plates which make the portions look bigger.
- ✓ They train and re-train chefs and kitchen staff on portion size (training course via Failte Ireland took place at Hotel Doolin) which helped to refresh chefs on portion size. This results in savings on labour/waste disposal and makes the hotel operate sustainably & increases gross profit.
- ✓ They have weighed food waste after meals to see what items are being thrown away most frequently and adjusted menus as well as reducing portion sizes.
- ✓ Food is stored and covered so that it has a longer shelf life.
- ✓ They are extremely careful about what they order in terms of food so that it does not go off- do you get the message – they hate food waste!
- ✓ They source 70% of their food produce from a 30 mile radius of the hotel. They are part of the Burren Eco-Tourism Network which is a group of local like-minded businesses who are committed to supporting local and reducing environmental impact through the products/services we offer. Some examples of suppliers that they use are Garrihy's Seafood (located 1km from the hotel), Celtic Salads in Ballyvaughan, Anam Coffee in Kilfenora, Burren Smokehouse just up the road in Lisdoonvarna, St. Tola's Goat's Cheese in Inagh, Ceile Kombucca in Lahinch and Western Herd Brewery in Kilmaley.
- ✓ They now stock a Clare made Ice-cream in the gift shop which is made in Kilrush. This has kept over €10K of business local in terms of ice-cream sales. Other local suppliers include Gleninagh Burren Lamb, Hazel Mountain Chocolate, Wilde Irish Chocolate from Tuamgraney in Clare.
- ✓ **They ask suppliers for their environmental policies and choose those ones with strong policies.** They are committed to buying locally and within Ireland.
- ✓ Clean Ireland is the waste disposal company who they work with weekly and who have a very strong environmental company policy. They also have an annual agreement with Repak.
- ✓ They create dishes e.g bread & butter pudding that ensures they dispose of less food. They prefer to sell out of food in the café instead of having lots of food left over at the end of the day that could end up in the bin.
- ✓ Communication – they have a blackboard in the kitchen where they write up what specials should be recommended to sell that evening.
- ✓ The team have a very strong Corporate Social Responsibility commitment and have hosted the local nursing home for a Christmas lunch, a youthfest for teenagers in Co. Clare over the last 2 years and have fundraised nearly €30,000 per year over the last two years for several charities including Alzheimers Ireland, Irish Cancer Society, St. James' Hospital, Dublin, Cahercalla Hospice to name but a few.



- ✓ The hotel has won the A Greener Event Award for the Doolin Folk Festival in February 2018 and the Best Medium Sized Organisation of the Year 2018 and 2019 at the Green Award. They also won the Tourism & Entertainment Award at the Green Awards in 2015, 2016 & 2017. They also won European Eco-Friendly Hotel of the Year at the Luxury Travel Guide Awards 2018.
- ✓ The hotel is in the process of receiving certification from Green Hospitality in order to be Ireland's only carbon neutral hotel. They know that reducing food waste makes sense for the environment as well as profitability and ultimately it is just the right thing to do!