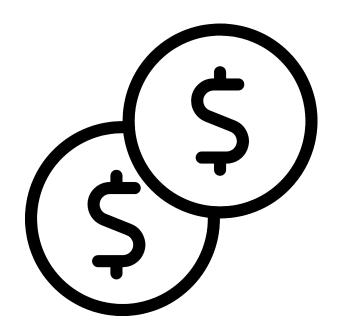


Triggering behavioural change among tourists to reduce food waste

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Tourism | UQ Business School | The University of Queensland
@SaraDolnicar

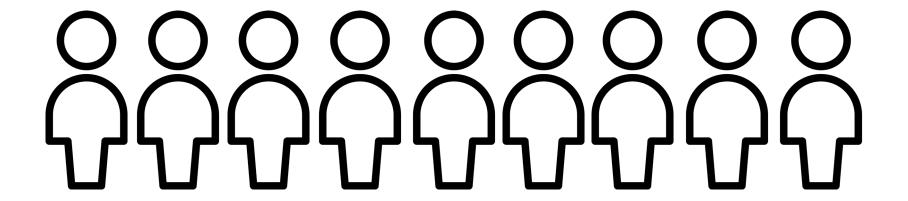




10% of GDP globally







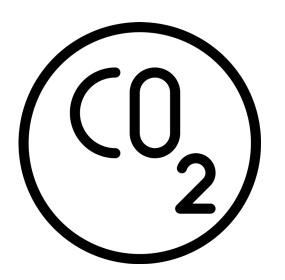
1 in 10 jobs globally





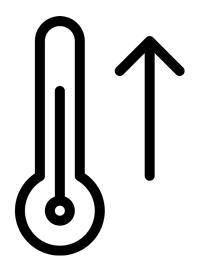
5th most polluting industry





8% of global CO₂ emissions





up to 12.5% contribution to global warming





35 million tons of solid waste per year

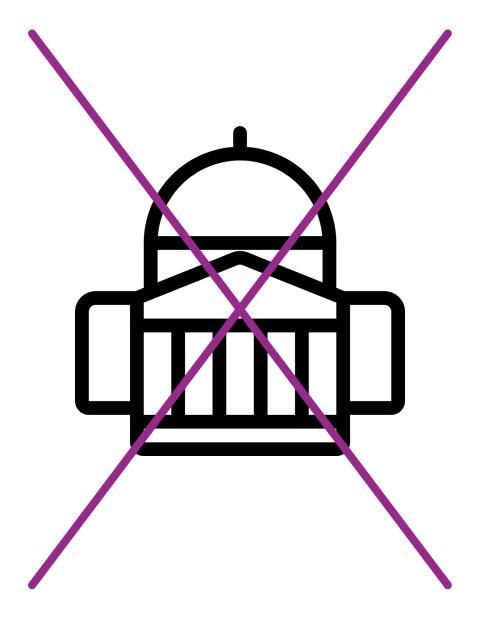




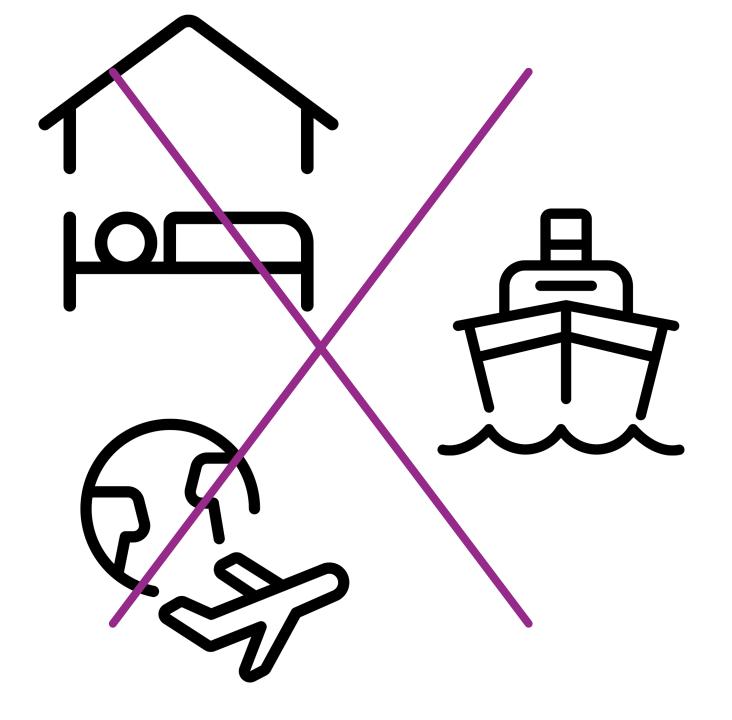
300 litres per guest per night

Who can fix it?

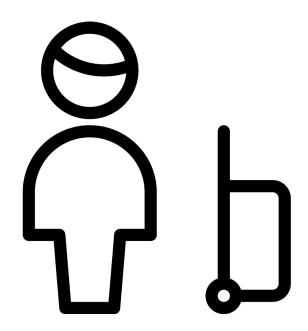








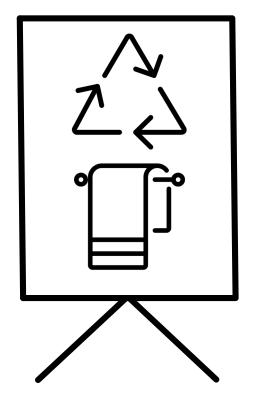




How?



Convince them

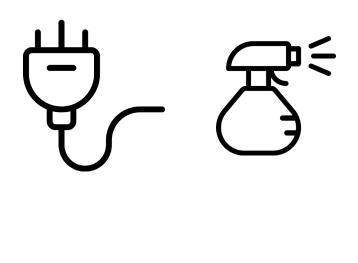


Entice them "Trick them"

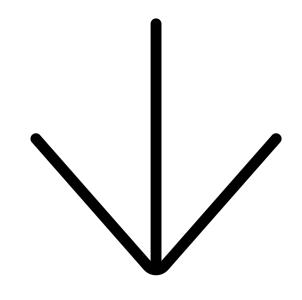


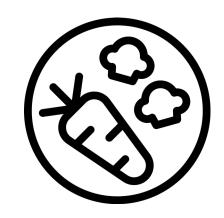
What do we want to achieve?











Is food waste a problem?



A few food waste facts

- food accounts for 20% of global greenhouse gas emissions
- food accounts for 92% of the global water footprint
- one-fifth of food is lost
- we waste 1.3 billion tons of food annually
- food waste accounts for more than 50% of hospitality waste
- 75-80% of hospitality food waste in the UK is avoidable
- ~1/3 of food waste comes from customers' plates
- 11–13% of food served not eaten





Plenty of "tips" – little hard evidence

University restaurant

- ~ \$5 fine for leaving plate waste behind at university restaurant
- → 54% reduction, education intervention had no effect

University canteen

Reduction of portion size of chips (88g \rightarrow 44g) at

 \rightarrow 86% reduction (6.2g \rightarrow 4.2g)

University canteen

Education reduced plate waste by 25%, education + trayless dining

→ 54% reduction

Employee cafeteria

Free chocolate for leaving no leftovers

→ 60% reduction



Kuo, C., & Shih, Y. (2016). Gender differences in the effects of education and coercion on reducing buffet plate waste. *J Foodservice Bus Res*, 19(3), 223-235. Freedman, M. R., & Brochado, C. (2010). Reducing portion size reduces food intake and plate waste. *Obesity*, 18(9), 1864-1866.

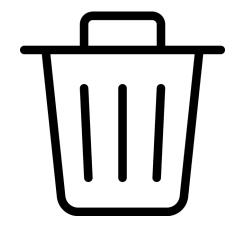
Kim, T., & Freedman, M. R. (2010). Students reduce plate waste through education and trayless dining in an all-you-can-eat college dining facility.

Journal of the American Dietetic Association, 110(9), Supplement, A68. doi:10.1016/j.jada.2010.06.253

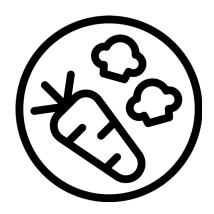
Can we reduce food waste in tourism?



Food waste versus plate waste



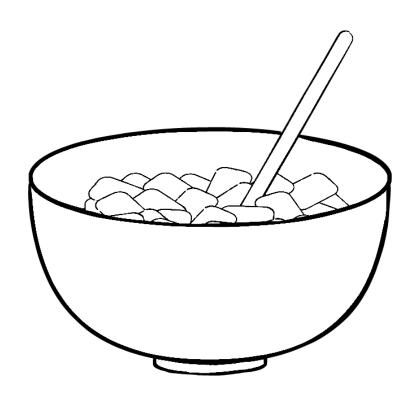
Only partially avoidable



Totally avoidable
Without compromise in enjoyment



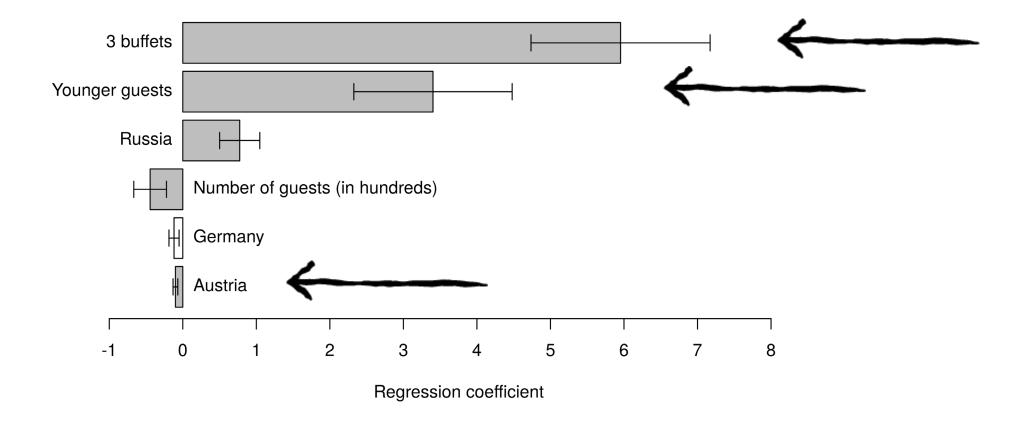
Empirical studies in tourism – how much plate waste?



15.2 g breakfast



Empirical studies in tourism – who wastes how much?

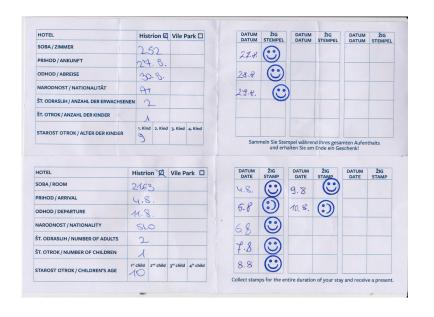


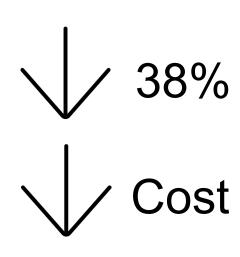
Can we make tourists eat up?

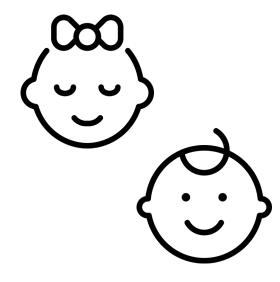


We can make tourists eat up at buffets ...

... by giving children stamps and prizes



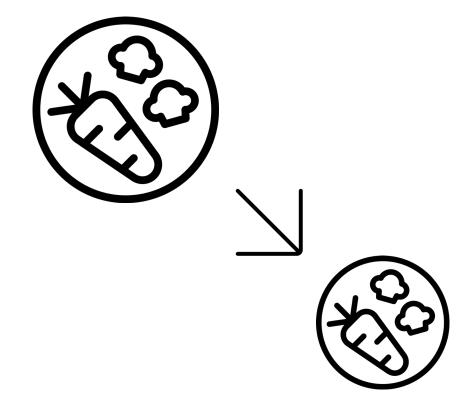


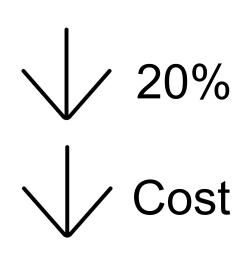




We can make tourists eat up at buffets

... by reducing the plate size





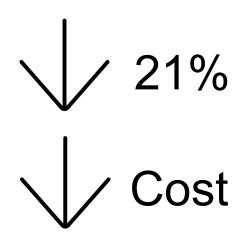


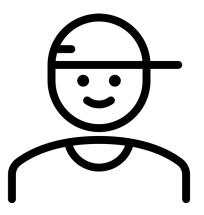


We can make tourists eat up at buffets ...

... by using table signs

Welcome back!
Again! And
again! Visit our
buffet many
times. That's
better than
taking a lot
once.



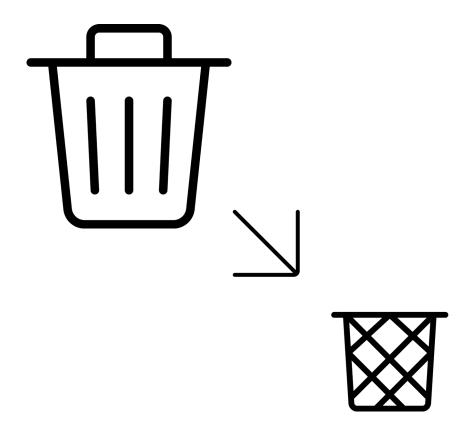


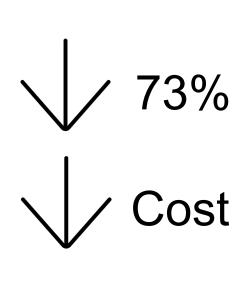
Can we make cooks waste less?

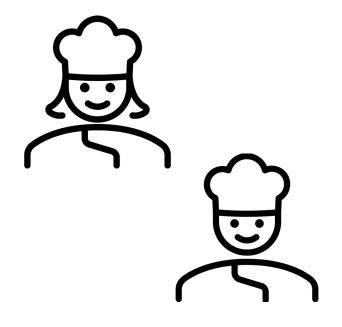


We can also make cooks waste less food in the kitchen ...

... by using small, transparent bins







A win-win-win?



Reduce environmental damage caused by tourism -> win

Reduce operating cost → win

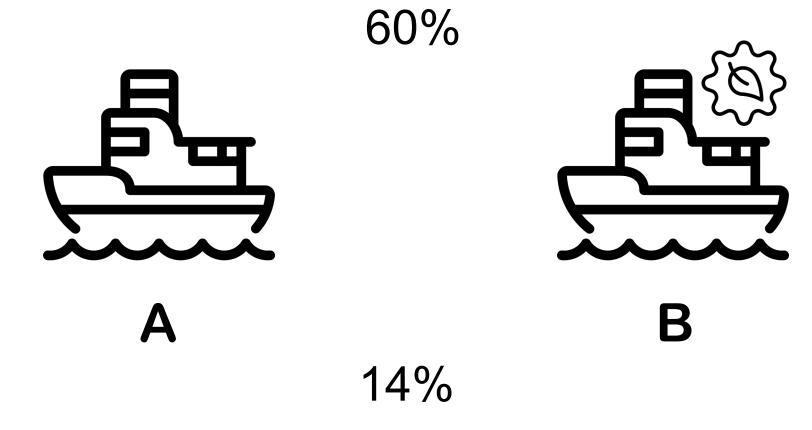
Green positioning → win

No reduction in vacation enjoyment → no loss

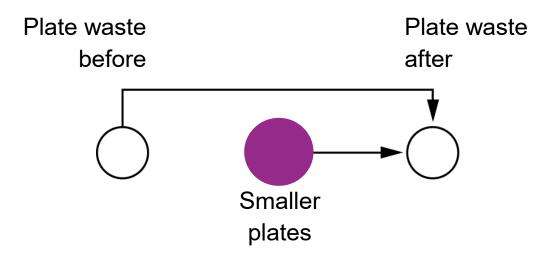
How can we test more such approaches?



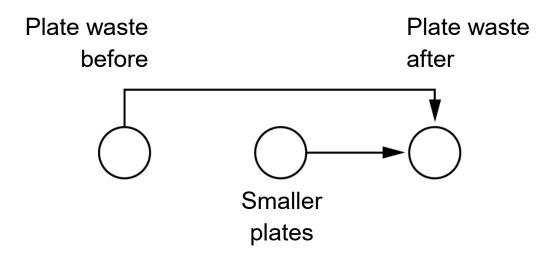
We need to measure actual behaviour



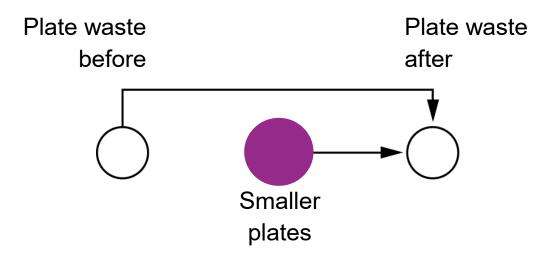




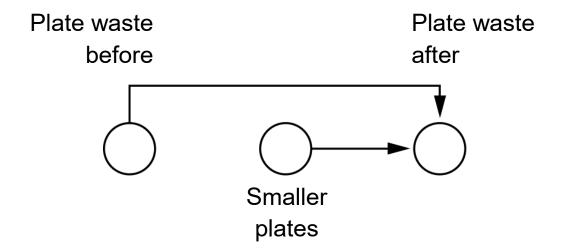


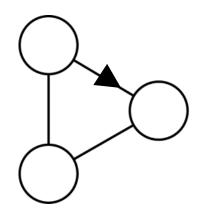










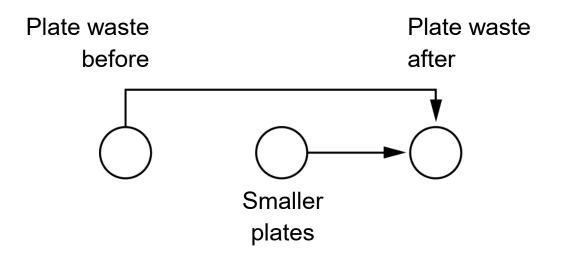


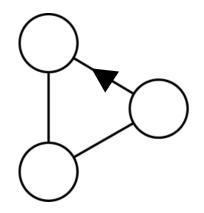
EXPERIMENTS

Cause and effect

SURVEY STUDIES







EXPERIMENTS

Cause and effect

SURVEY STUDIES

Associations / correlations

But what is the cause?

And what is the effect?



Thank you for your attention

Professor Sara Dolnicar

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in Sara Dolnicar, UQ Business School

