

WAYS OF ORGANIC WASTE PROCESSING IN EUROPEAN RESTAURANTS.

3. Realization of the Zero-waste concept in the hotel, restaurant and tourism business.

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The Slow Food movement originates from a protest against the opening of a McDonald's restaurant in Rome's Piazza della Spagna in 1986. It was in Italy that the fast-food chain encountered resistance from local gastronomes who advocated the preservation of the country's culinary traditions.

The activists failed to prevent the opening of McDonald's. However, their ideas did not go unnoticed either. In a few years, the Italians will be joined by connoisseurs of national cuisines from around the world.

The symbol of the Slow Food philosophy is the snail. "It symbolizes slowness, which we consider to be a homeopathic medicine rather than an absolute value. A creature that carries its home on its back feels at home wherever it goes. This is also about us. We are interested in what is local, what is typical. We believe that culinary curiosity is the only way to stop the tide of this kind of globalization that makes everything taste the same wherever you are," The New York Post quoted Carl Petrini, the founder of the international Slow Food movement, in a 1998 article. Today, "Slow Food" is a movement about preserving culture, healthy eating, caring for the environment, and, of course, enjoyment, as well as the economy.

The Slow Food approach is based on three interrelated criteria.

Tasty means local, seasonal products that are pleasing to the senses and part of the local culture.

Clean is the production and consumption of food that does not harm the environment, animal welfare and human health.

Fair means affordable prices for consumers, fair wages and decent working conditions for producers.

The Slow Food criteria are closely intertwined with the Zero-waste concept.

Most restaurant establishments that care about their business and customers are increasingly applying the Zero-waste concept. In other words, they carefully select dishes on the menu to minimize unpopular items and reduce the amount of raw materials in warehouses. They control the portion size so that it meets the physiological needs of the person. Sort garbage and compost organic waste that is no longer suitable for further processing. Waste is used rationally during mechanical processing: broths are boiled, dried and used as decor or flavoring, and seasonal raw materials are used.

A method that has been used in practice in recent years is to offer food in "batches" at a very reduced price through mobile apps like We Save Eat or Too Good To Go. The restaurants that subscribe to them sell food packages that meet all the guarantees, but they will not use them.

More and more restaurants are participating in solidarity programs, delivering leftovers to the least well-off.

Thus, both the Slow Food and Zero-waste philosophies are aimed not only at greening production, but also at the rational use of local raw materials and adherence to culinary traditions.

References

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