

## **THE RELEVANCE OF THE ZERO WASTE CONCEPT FOR RESTAURANT ESTABLISHMENTS.**

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

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The main operating principles of restaurants today are the use of local and seasonal products, the preservation of local gastronomic traditions based on modern culinary technologies, the presentation of dishes in a new interpretation, the minimization of waste and the use of energy-saving technologies.

In addition to its culinary direction or specialization, the formation of the assortment specifics of modern restaurants can be based on the implementation of the Zero Waste culinary concept and its principles, i.e., the formation of the restaurant's production activities with the minimization of waste and the use of energy-saving technologies.

The principle of Zero waste became the basis of several movements, including "from nose to tail" (using the entire carcass of the animal together with the entrails, and not just a few fillet parts), ugly fruits (the movement for the fact that strangely shaped fruits and vegetables are no less tasty, than others - and they shouldn't be thrown away either), Trash Tiki (the use of seeds and skins of fruits that are usually given away in cocktails). The unique concept allows you to create a unique atmosphere that will be remembered by every visitor, and will allow you to stand out from the competition. -

The concept of low-waste technologies for restaurants is relevant, because restaurants write off an average of up to 70,000 kg of waste in their reports every year. Even leaving aside the moral and ethical side of the issue and aspects of environmental sustainability, such a high level of waste from the point of view of rational business conduct simply does not make sense.

Zero-waste production is a process of creating a final product, which involves a complete comprehensive processing of raw materials in the absence of environmentally harmful production waste in a closed technological cycle.

Along with the revival of traditional Lithuanian cuisine, the Sweet Root restaurant located in Vilnius is only open four days a week. The rest of the time, the owners and chefs travel around Lithuanian farms, farms and fisheries, cheese factories, dairies and greenhouses, hunting for seasonal and authentic Lithuanian herbs, vegetables, berries, mushrooms, cheeses made according to ancient recipes, properly grown poultry and meat, on wild-caught fish, not from aquaculture. The restaurant serves food only in the format of gastro sets, the menu is updated every few weeks. The dishes served here are a reference model of the zero waste concept. Every root, every piece of trout or duck, every apple is used to the fullest. As many as three desserts are prepared from a whole apple, for example: Kurd from the pulp, ice cream from the apple skin, and apple seeds are ground and added to flour, from which pieces of sweet biscuits are baked.

Therefore, the concept of Zero Waste is becoming a global eco-trend, which is gradually being applied in Ukraine. Its essence is conscious consumption and reducing the amount of waste by reusing resources, developing a unique menu where all raw materials can be used as much as possible, using food instead of tableware and turning an ordinary restaurant into a center of environmental greening.

### **References**

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