

Odpadki in izvrški hrane v gostinstvu in razlogi zanjo

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Izveček

Optimizacija delovnih procesov je na vseh področjih gospodarstva izredno pomembna. Tudi področje gostinstva in turizma ni tukaj nobena izjema. Konkurenca nas ves čas sili v spremembe in izboljšave, ki praviloma pomenijo večjo kvaliteto izdelka, krajši čas izdelave ter boljši izkoristek surovin in materialov. Ob tem pa je neizogibno nenehno izobraževanje kadrov, ki lahko le z ustreznimi znanji sledijo napredku. Ta del je še posebej zanimiv za šole, ki v sodelovanju z gospodarstvom sledimo napredku. Na srečo smo v podjetju Sava Turizem d.d. našli partnerja, ki je pripravljen na obojestransko sodelovanje in nesebično deli izkušnje in znanje svojih zaposlenih s šolo. Omenjeno podjetje ima na področju ravnanja z odpadki bogate izkušnje, saj so se problema odpadkov in izvržkov lotili sistemsko in svoje ukrepe analitično spremljali. Posledica sodelovanja med šolo in podjetjem je bila zamisel za izobraževalni modul Koordinacija gastronomskih storitev (KGS) kot odziv na potrebe po specifičnih znanjih kadrov, ki v procesu izvajanja gostinskih storitev v restavraciji z ustreznim načrtovanjem in spremljanjem procesa občutno prispevajo k zmanjševanju odpadkov hrane. Modul je oblikoval tim strokovnjakov iz šole in več slovenskih podjetij in ga obogatil tudi z izkušnjami iz tujine v okviru mobilnosti osebja Erasmus+. Modul smo nato integrirali v izvedbeni kurikulum šole.

Ključne besede: odpadek, ostanki proizvodnje, izvedbeni kurikulum.

Food waste and discards in catering and the reasons for it,

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Abstract

Optimization of work processes is extremely important in all areas of the economy. The field of hospitality and tourism is no exception. The competition is constantly forcing us to make changes and improvements, which usually mean higher product quality, shorter production time and better utilization of raw materials. At the same time, the constant education of staff is crucial to be able to follow the progress. This part is particularly interesting for schools, which, in cooperation with the economical sector, follow the progress, too. Fortunately, we found a good partner in the company Sava Turizem d.d., who is willing to cooperate in reciprocal way, generously shares the experience and knowledge of their staff with the school and vice versa. The company has rich experience in the field of waste management, as they tackled the problem of waste and discards systematically and monitored their measures analytically. The result of the cooperation between the school and the company was the idea for the educational module Coordination of Gastronomic Services (KGS) in response to the need for specific knowledge of staff who significantly contribute to reducing food waste by proper planning and monitoring of the process of restaurant catering services. The module was created by a team of experts from the school and economical sector and enriched with their experience from abroad in the framework of Erasmus + staff mobility. The module was then integrated into the school's implementation curriculum.

Key words: waste and discards, the school's implementation curriculum,

Hrana, prehrana, zdravje:

Gojimo, hranimo, ohranjamo. Skupaj

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