

## Pasti in prednosti družbene prehrane

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### Izveček

Odpadna hrana v obratih družbene prehrane prinaša vedno nove izzive z okoljskega, ekonomskega, družbenega in zakonodajnega vidika. Z ustreznimi pristopi v različnih fazah dela (planiranje, proizvodnja, strežba) lahko vplivamo na zmanjšanje količine odpadne hrane. Z vpeljavo okoljskega standarda ISO 14001 je mogoče sistematično določiti usmeritve v odgovorno okoljsko delovanje v Okoljski politiki podjetja. Uvedba informacijskega sistema za avtomatizirano vodenje procesa dela ter pridobivanje in analize podatkov pripomore k razumevanju in optimizaciji proizvodnih procesov v kuhinji. Sistem pred naročanja omogoča natančno planiranje obrokov in s tem bistveno zmanjšanje količine odpadne hrane od nabave do strežbe. Za preprečevanje ostankov hrane na krožnikih, je pomembna pravilna priprava hrane (okusnost) in pravilna strežba na delilni linji (velikost porcij, aktivna prodaja). Z izvedbo izobraževanj za zaposlene se dviguje stopnja zavedanja in razumevanja delovanja Okoljske politike podjetja, ki se kaže v pozitivnem odnosu do dela in kvalitetno opravljeni storitvi. Z obveščanjem gostov (plakati) in ustrezno komunikacijo med strežbo goste spodbujamo k ozaveščanju in aktivnemu sodelovanju pri zmanjševanju odpadne hrane.

**Ključne besede:** družbena prehrana, odpadna hrana, Okoljska politika

## Traps and advantages of community nutrition

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### Abstract

Food waste in catering establishments sets new challenges from environmental, economic, social, and legislative aspects. We can influence the reduction of food waste with appropriate measures at various stages of work (planning, production, service). The introduction of environmental standard ISO 14001 allows companies to systematically establish guidelines for responsible environmental performance in their Environmental Policy. Using an information system for automated workflow management, data collection and analysis contribute to understanding and optimisation of production processes in the kitchen. The pre-ordering system enables accurate meal planning which results in a significant reduction of food waste from purchase to service. To prevent food residues on plates are important proper food preparation (tastefulness) and appropriate distribution at the serving line (portion size, active sales). The implementation of trainings helps employees to raise the level of awareness and understanding of the company's Environmental Policy and it reflects in a positive attitude towards work and in service quality. Informing guests (posters) and appropriate communication during the service encourage guests to become aware and to actively participate in reducing food waste.

**Key words:** food service sector, food waste, Company's Environmental Policy

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*Hrana, prehrana, zdravje:*

**Gojimo, hranimo, ohranjajmo. Skupaj**

P. Raspor (ur.)

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