THESIS ABSTRACT

GREEN PRACTICES IN KITCHEN STEWARDING OF HOTELS

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Abstract

Hotel businesses consume significant amounts of natural resources, expel large amounts of raw and solid waste and affect the sustainability of the natural environment in which they are developed and operate. To reduce the negative impact on the environment, the hotel sector worldwide has embarked on a course of implementing green practices, an innovation which has been profoundly promoted to offer additional benefits to its adopters. Among various environmental issues that have been addressed, greening in the hotel industry is rarely investigated.

The study was conducted to identify the green practices in the stewarding department of deluxe hotels. Results of the study were used to propose set guidelines in implementing green practices in the kitchen stewarding department of hotels.

Participants of this study composed of the Chief Stewards of selected hotels in Metro Manila.

Areas covered during the survey included the following: energy, water conservation, waste management, and recycling.
To achieve the objectives of this study, a survey questionnaire was used to collect the needed data. The data was collected through a questionnaire distributed to 10 hotels that agreed to participate in this research, out of which 18 hotels were involved in completing the survey. In total, 10 Chief Stewards participated in this study, representing 10 hotels from different parts of Metro Manila. The key issues identify in this study were green practices in kitchen stewarding of hotels.

Hotels that participated in this showed greater involvement in energy, water, use of green products and waste management practices.

The descriptive statistics was used to make a meaningful quantitative analysis of the data gathered. To interpret the data pertaining to the profile of the hotel participants the frequency percentage was used. To identify the best practices in environmental conservation being implemented by the hotel kitchen stewarding personnel, the weighted means were used. To determine the significant difference in the ratings of the participant the Analysis of Variance (ANOVA) was utilized.

**Summary of Findings**

The "green" practices implemented in kitchen stewarding are: energy and water conservation, and waste management.

For energy conservation, the following practices are observed: dish-washing machines are shutdown between washes when volume of glassware, dishware, silverware and other equipment levels are low, use fluorescent, CFL or LED lighting in kitchen areas, air-conditioning is maintained by the status of kitchen room and