



Food Waste Reduction Policy

Doküman No:	KL.PO.19
Yayın Tarihi:	01.07.2025
Revizyon No:	00
Revizyon Tarihi:	00
Sayfa No:	1

As Prime Beach Hotel, we consider reducing food waste as one of our primary objectives and a fundamental part of our sustainable tourism approach. With a perspective that is harmonious with nature, uses resources efficiently, and embraces social responsibility, we take the necessary measures to minimize food losses throughout all processes—from production to presentation to our guests.

1. Planning and Local Sourcing

- **Guest-Oriented Planning:**

In line with our all-inclusive concept, guest density and consumption habits are analyzed on a daily basis for all meals, preventing unnecessary and excessive food production.

- **Local and Seasonal Preference:**

Priority is given to sourcing seasonal and regional products from local producers in Marmaris and its surroundings. This approach maximizes food freshness while reducing supply chain losses and the carbon footprint.

2. Proper Storage and Kitchen Coordination

- **Appropriate Storage:**

During purchasing and storage processes, special attention is paid to maintaining suitable temperature, humidity, and hygiene conditions—particularly for fresh and local products. The **First In, First Out (FIFO)** principle is applied effectively.

- **Interdepartmental Efficiency:**

Shelf life and expiration dates of products prepared or supplied within the kitchen are closely monitored. Foods approaching their expiration date are promptly redirected to relevant departments for immediate use in order to prevent waste.

3. Preparation, Production, and Service

- **Precise Production:**

For freshly prepared items (such as eggs and pastries), portion control and demand-based, on-the-spot production are ensured to minimize waste.

- **Open Buffet Management:**

During breakfast service, products are replenished in small batches and served fresh. While maintaining aesthetic presentation, excessive production is avoided.

- **Staff Training:**

Our kitchen staff receive regular training on cutting, preparation, and cooking techniques aimed at reducing food waste during preparation stages.

4. Evaluation of Surplus Food

- **Hygienic Sharing:**

For food items that have not been offered to guests and fully comply with hygiene and food safety standards, collaborations are explored for safe distribution to local institutions in need or animal shelters, within an ethical and legal framework appropriate to the hotel's concept.

5. Recycling and Waste Management (Nature-Compatible)



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- Composting:**

Separated organic food waste originating from the kitchen and guests is stored in cold storage areas for municipal collection. Our future goal (target year: **2027**) is to procure a composting machine and convert food-only waste into animal feed.

6. Training and Awareness

- Employee Awareness:**

All employees regularly participate in training and awareness programs focused on the environmental and economic impacts of food waste.