



SUBJECT: HOSPITALITY GENERICS LEVEL: 2

TOPIC 5

HANDLING AND DISPOSING OF WASTE

UNIT 1

Different types of waste and methods of handling waste in accordance with hygiene, health and safety procedures. (p109-112) NB!!

Different types of waste. NB!!! (p109) **Please add the following** to the different types:

Construction waste. Example: Fluorescent tubes(lights).

Know every type and their examples.

Importance of adequate waste disposal. NB!!!

The waste is categories in different types in the hospitality industry and must be handled according to each type. (p110-112) NB!!!

Handling kitchen waste.

Handling soiled nappies/sanitary dressings as waste.

Handling glass waste.

Handling needles and razors as waste.

Handling paper waste.

Handling cigarettes, matches and ash as waste.

Handling food waste.

Handling hazardous waste.

 Pressurised containers

 Chemicals

UNIT 2

Methods of waste treatment and disposal. (p113-115) NB!!

General guidelines for waste treatment. (p113) N!!!

Guidelines for the treatment of specific types of waste: (p113-114)

Here The focus is on how to treat or get rid of waste, that go into different types of waste containers: NB!!!

- Dustbin/rubbish/refuse bin. This is the general black/steel rubbish bin we all know.
- Sanibins
- Refuse chutes
- Electric garbage disposer
- Incinerator
- Compactor machine

You must describe every type and explain how it works!

General guidelines how to prepare waste for collection and the cleaning of bins. (p115)

UNIT 3

Cleaning of all refuse containers in accordance with hygiene, health and safety procedures. (p116) NB!!!

- Dustbins/rubbish bins
- Sanibins
- Electric garbage disposers
- Incinerator

Importance of regular cleaning dustbins. (p116 & 109)

UNIT 4

Recycling in the hospitality industry. (p117-118). NB!

There are specific procedures to be followed to handle materials for recycling in the hospitality environment:

- Glass
- Paper
- Cans
- Food

Know what materials can be recycled and what waste can't be recycled.

What is the importance of recycling – why recycling? (p118)

Benefits/advantages of recycling. NB!

Problems with recycling.

UNIT 5

Unexpected situations. (p119-121) NB!!!

Many unexpected situations may occur in the hospitality industry, especially in the food service sector. You need to be aware of the procedures to follow when accidents or unexpected situations occur.

- Compactor machine not working
- Your waste was not collected on a specified day.
- How to treat spillages
- Accidents: (p120-121)
 - When a staff member cuts herself
 - When someone falls
 - If someone burns himself.

Please remember to study the side notes and grey parts in the handbook.