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## **Understanding Food Waste in Restaurants and Hotels: A Systematic Review with Framework**



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### **ABSTRACT**

*This text discusses food waste, which includes both edible and inedible parts discarded throughout the food supply chain. It can be unavoidable (like eggshells) or avoidable (food that spoils before consumption). Cultural factors can also influence what's considered waste. While some studies use "food loss" and "food*

*waste" interchangeably, others differentiate them based on when food is lost in the system. This research considers them the same, focusing on waste generated at different points, including consumption. Food waste can occur at home or in restaurants (hospitality sector). Hospitality can be further divided into commercial, non-commercial, and other types of food service.*