This research aims to provide insights into food waste management of Grand Hyatt, Goa, where the goal is to address the main sources of food wastage, causes & impacts and provide efficient strategies.

**OBJECTIVES**

1. To identify the different sources of food wastage.
2. To evaluate measures taken to reduce food wastage.
3. To recommend alternative strategies to tackle food wastage.

**LITERATURE REVIEW**

In this day and age where people are urged to expend always with satisfying utilization of hunger, it is noteworthy to think about the restrictions of the accessible assets of the world and appropriately reshape the utilization culture. In any case, it is unmistakably realized that 56% of the world's produce delivered in the created nations and 44% in the immature nations (WB, 2016) are food waste, which relates to around 33% of the world's sustenance (1.3 million tons). In India every year 67 million tonnes of food is wasted to a value of around Rs 92000 crores. In India there are about 50% waste of their wheat produce from 21 million tonnes. Although many events and wedding being held, hotels and restaurants are also responsible for food wastage. Sustenance squander happens along the whole range of creation, from the homestead to appropriation to retailers to the shoppers.

**METHODOLOGY**

Stage 1
- Collect and analyze Primary & Secondary Resources

Stage 2
- Conduct primary research: Quantitative & Qualitative research through online survey

Stage 3
- Analyze the data collected

Stage 4
- Develop and disseminate conclusions and recommendations

**ANTICIPATED FINDINGS**

This research aims to provide insights of food waste management of Grand Hyatt, Goa, where the goal is to address the main sources of food wastage, causes & impacts and provide efficient strategies.

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