The Food Waste in Five-Star Hotels: A Study on Turkish Guests' Attitudes

*Ömer Akgün TEKİN*, Aynur İLYASOV

*a* Süleyman Demirel University, Faculty of Economics and Administrative Sciences, Department of Tourism Administration, Isparta, Turkey.

*b* Master Programme Student (graduated), Süleyman Demirel University, Institute of Social Sciences, Department of Tourism Administration, Isparta, Turkey.

**Abstract**

That nourishment is seen as an element of pleasure, taste and entertainment beyond a physiological need is causing food waste in hotel business. The food waste in hotels can be categorized into two main dimensions as the causes of business practices and the causes of consumer behavior, and this paper focuses on the latter. The main objective of this research is to determine the Turkish guests’ food waste attitudes who are offered buffet service in five-star hotels. Additionally, this study has the sub-objective of determining the relationship between demographic characteristics and personal features of participants and their food waste attitudes. This study uses quantitative research methods and the study population is consisted of Turkish guests from the five-star hotels in Alanya region, and the study sample involves 323 guests from 6 different hotels. As a result of the research, it is examined that Turkish guests have high levels of food waste, and their food waste attitudes differ statistically and significantly based on various demographic characteristics and personal features.

*Corresponding Author.*

E-mail: dr.omerakguntekin@gmail.com (Ö. A. TEKİN).

This study was conducted based on master’s thesis "A Study on the Attitudes of Turkish Guests Towards Food Waste in Five-Star Hotel Businesses: An Example of Alanya" which was prepared by Aynur İLYASOV on Asst. Prof. Dr. Ömer Akgün TEKİN's consultancy.