

IMPACT STORY

Industry trainer

"The simplest way to reduce food waste in the food business is to properly separate the different types of waste"

- Chanthakhan Phaisaly

Image: Chanthakhan Phaisaly at the Wavan restaurant in Vang Vieng.

Credit: Swisscontact

Chanthakhan Phaisaly, chef at the Waivan restaurant in Vang Vieng, has recently taken on the role as a trainer for the food waste reduction program with Swisscontact's Waste to Value project. The Waivan restaurant, known for its popularity among teenagers, once struggled with a food waste problem. However, after participating in the training, he learned more efficient processes to manage food waste and has implemented them at the restaurant.

Phaisaly was enthusiastic about the opportunity to not only participate in the training, but also become a trainer. His training has provided opportunities to share his knowledge with other restaurants and adopt a four-part system for separating food waste, including preparation, spoilage, plate or customer's leftovers, and buffet waste.

Phaisaly uses the First In First Out (FIFO) method and weighs each type of waste. He has also applied this system to manage his kitchen to accurately estimate food quantities for standby customers. Furthermore, the waste food from the restaurant is utilized by the housekeeper to feed livestock.

Phaisaly hopes to raise awareness with all restaurants and enterprises on the benefits of the food waste reduction program.

"Food waste reduction not only saves on garbage costs, but also helps protect the environment."

- Chanthakhan Phaisaly

Waste to Value Project

Main objectives: to improve the environmental performance of service sector SMEs through access to green products and better waste management practices; and to enhance the business operations of informal waste pickers to improve their livelihood.

Project duration: February 2022 – December 2024

Project location: Xaysetha and Chanthabouly in Vientiane Capital, Vang Vieng in Vientiane Province

Project partners: Ministry of Natural Resources and Environment, Hotel and Restaurant Associations, Green suppliers and service providers, National University of Laos, Local district authorities.

Target Groups: Service sector SMEs and informal waste pickers

