



# Reducing food waste in tourism through responsible management

## Project Type

PhD Project

## University

University of Adelaide

## Principal Supervisor

Dr Tracey Dodd

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## Project Duration

3 to 4 years, full time

## Scholarship Value

The preferred candidate will receive a base scholarship (living stipend/tuition fees) from the host University, as well as a Fight Food Waste CRC top-up scholarship package valued at \$100,000 (administered by the host University) to cover:

- > Partial contribution to student stipend/living allowance;
- > Graduate certificate in a management related area;
- > Fight Food Waste CRC conference travel and attendance;
- > Attendance at Future Leaders Program retreats;
- > PhD completion bonus (\$5,000);
- > Contribution to research expenses.

*"The Fight Food Waste CRC provides opportunities to meet key players in the fight against food waste, and I feel this network will be very important throughout my career."*

**Roanna Jones**  
Fight Food Waste CRC  
PhD student



## Project Description

This project will examine responsible food management in the tourism industry. In 2021, the National Food Waste Strategy Feasibility Study reported that food waste from hospitality consumption, of which tourism is a subset, totalled approximately 1,217,000 tonnes of food waste per annum. Additional research shows that hotels, cruises, convention centres and other tourism operators waste up to 20% of all food purchased.

This project seeks to answer the following questions:

- What practices across and within the foodservice sector effect food waste and what does responsible food management look like in the context of tourism?
- What models, structures or practices are currently in place to support responsible food management and how effective are these?
- What new models, structures or practices are required to support more responsible food management toward the goal of achieving a 60% reduction in food waste across hospitality by 2030?

These questions will be addressed through a qualitative inquiry. Interview data will be gathered from a national sample of hotels, cruises, convention centres, and other tourism operators. This information will be analysed and contrasted against the literature and best practice models to identify improvement opportunities, including new models, structures or practices required to support more responsible food management.

## Eligibility

Prospective students must:

- > Meet the host University's entry requirements for the [Doctor of Philosophy](#).
- > Have a suitable educational background e.g. in either management, public policy, psychology, accounting, finance, entrepreneurship, or economics

## Further Information

For more information on the project, contact the Principal Supervisor.

For information about the Fight Food Waste CRC student program, read the [FAQ](#) or contact [FFW CRC Postgraduate Student Coordinator Melanie Hand](#).

To formally express your interest in this project, complete and submit the [Expression of Interest form](#).

[fightfoodwastecrc.com.au/study-with-us](http://fightfoodwastecrc.com.au/study-with-us)

