




Zero-Waste Pastry Checklist for Remote Resort Kitchens

Your step-by-step guide to turning scraps into storytelling tools.



1. Ingredient Reuse Inventory

Ingredient	Potential Second Life	Is this implemented ? (✓/X)	Notes
Strawberry tops	Syrup, coulis base, iced tea		
Pineapple peel	Spiced syrup, stock for sorbet		
Citrus zest	Candied peel, infused sugar		
Eggshells	Compost, signage		
Coffee grounds	Spa scrub		



2. Mindset & Team Culture

Action	Who's Responsible	Frequency	Done?
"Waste Observation" tray in pastry section	Pastry Chef	Daily	
Cross-departmental idea sharing	Exec Chef + Heads of Dept	Monthly	
Reuse brainstorm during prep meeting	Pastry Team	Weekly	
Set one "waste revalorization" goal/month	Pastry Chef	Monthly	

3. Waste Sorting & Systems

Area	Waste Sorted? (✓/X)	Composting in place?	Upcycling Ideas Noted?
Pastry prep area			
Fruit section			
Dry storage / expired goods			

4. Guest-Facing Opportunities

Element	Is it in place? (✓/X)	Notes
In-room spa product made from pastry by-products		
Signage/storytelling at buffet or spa		
Candlelit hour to save electricity (and enhance mood)		
Garden compost signs linked to kitchen practices		

5. Your Next 3 Action Steps

- 1.
- 2.
- 3.