

CALL FOR PAPERS

Responsible consumption and production of food: Opportunities and challenges for hospitality practitioners

Published through Journal of Sustainable Tourism

Abstract deadline
30 November 2023

Manuscript deadline
31 March 2024

Full papers can be submitted here: https://think.taylorandfrancis.com/special_issues/journal-sustainable-tourism-food/

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Previous research explored the circular economy practices of different businesses in various contexts; however, limited contributions have focused on the responsible production and

consumption of food (Huang et al., 2022; Van Riel et al., 2021). Even fewer articles sought to explore environmental, social and governance (ESG) dimensions relating to the sustainable supply chain management of food and beverages in the tourism context.

This special issue will shed light on the responsible practices in all stages of food preparation and consumption in the tourism and hospitality industry. It raises awareness on sustainable behaviors that are aimed to reduce the businesses' externalities including the generation of food waste on the natural environment. It shall put forward relevant knowledge and understanding on good industry practices that curb food loss. It will identify the strengths and weaknesses of extant food supply chains as well as of waste management systems adopted in the sector. It is hoped that prospective contributors identify laudable and strategic initiatives in terms of preventative and mitigating measures in terms of procurement and inventory practices, recycling procedures and waste reduction systems involving circular economy approaches.

Academic researchers are invited to track the progress of the tourism businesses on the United Nations' Sustainable Development Goal SDG12 - Responsible Consumption and Production. They are expected to investigate in depth and breadth, how tourism businesses are planning, organizing, implementing and measuring the effectiveness of their responsible value chain activities. They may utilize different methodologies to do so. They can feature theoretical and empirical contributions as well as case studies of organizations that are: (i) reusing and recycling of surplus food, (ii) utilizing sharing economy platforms and mobile apps (that are intended to support business practitioners and prospective consumers to reduce the food loss and waste), (iii) contributing to charitable institutions and food banks, through donations of surplus food, and/or (iv) recycling inedible foods to compost, among other options.

The contributing authors could clarify how, where, when and why tourism businesses are measuring their ESG performance on issues relating to the supply chain of food and beverage. They may refer to international regulatory instruments and guidelines (Camilleri, 2022), including the International Standards Organization (ISO) and Global Reporting Initiative (GRI) standards, among others, to evaluate the practitioners' ESG performance through: a) Environmental Metrics: The businesses' circularity; Recycling and waste management; and/or Water security; b) Social Metrics: Corporate social responsibility; Product safety; Responsible

sourcing; and/or Sustainable supply chain, and; c) Governance: Accounting transparency; Environmental sustainability reporting and disclosures.

They could rely on GRI's Standards 2020, as well as on GRI 204: Procurement Practices 2016; GRI 303: Water and Effluents 201; GRI 306: Effluents and Waste 2016; GRI 306: Waste 2020; GRI 308: Supplier Environmental Assessment 2016 and GRI 403: and to Occupational Health and Safety 2018, to assess the businesses' ESG credentials.

Prospective submissions ought to clearly communicate about the positive multiplier effects of their research (Ahn, 2019). They can identify responsible production and consumption behaviors that may result in operational efficiencies and cost savings in their operations (Camilleri, 2019). At the same time, they enable them to improve their corporate image among stakeholders (hence they can increase their financial performance). They can examine specific supply chain management initiatives involving open innovation, stakeholder engagement and circular economy approaches that may ultimately enhance the businesses' legitimacy in society. More importantly, they are urged to elaborate on the potential pitfalls and to discuss about possible challenges for an effective implementation of a sustainable value chain of food-related products and their packaging, in the tourism and hospitality industry (Galati et al., 2022).

It is anticipated that the published articles shall put forward practical implications for a wide array of tourism stakeholders, including for food manufacturers and distributors, airlines, cruise companies, international hotel chains, hospitality enterprises, and for consumers themselves. At the same time, they will draw their attention to the business case for responsible consumption and production of food through strategic behaviors.

Potential topics may include but are not limited to:

- Responsible food production for tourism businesses
- Responsible food consumption practices in the hospitality industry
- Circular economy and closed loop systems adopted in restaurants, pubs and cafes
- Open innovation and circular economy approaches for a sustainable tourism industry

- Recycling of inedible food waste to compost
 - Measuring performance of responsible food production/sustainable consumption
 - Digitalisation and the use of sharing economy platforms to reduce food waste
 - Artificial intelligence for sustainable food systems
 - Sustainable food supply chain management
 - Food waste and social acceptance of circular approaches
 - Stakeholders' roles to minimize food waste in the hospitality industry
 - Food donation initiatives to decrease food loss and waste
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References

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