



Key findings

Operator's use of technology in the kitchen

The UK hospitality market today

- Employs **3.2m+** people
- Represents **10%** of UK employment
- 6%** of businesses
- 5%** of GDP

The survey

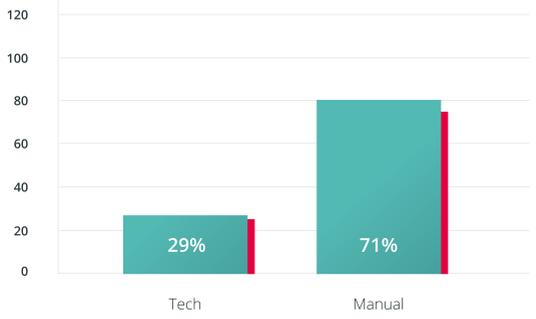
121 hospitality professionals

- hotels
- bars/pub
- cafes
- restaurants
- food-to-go

57%

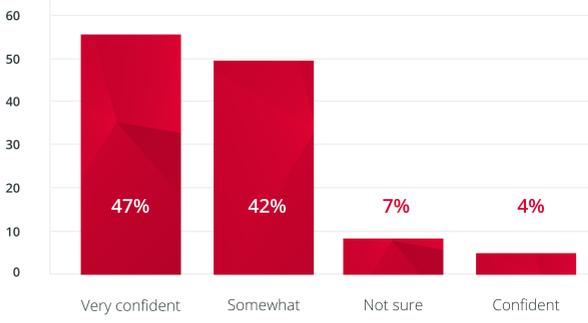
of all hospitality operators use manual processes to manage waste

How are you currently managing your allergens?

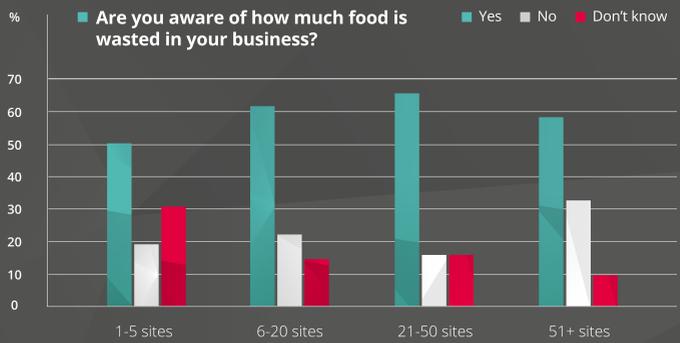


1/5 of survey respondents don't know the penalty for failing to give accurate information about allergens to customers

Are you / or your employees confident that you are communicating accurate allergen information to customers?



Are you aware of how much food is wasted in your business?



Manual processes

59%

of operators cost their menus manually

42%

adopt the same practice for monitoring profit margins.

Who is costing menus via technology

45%

HOTELS

44%

RESTAURANTS

47%

PUBS/BARS

"This is the best resource available to you, to ensure you stay at the cutting edge and continue to maximise your opportunities."

Kate Nicholls, CEO UKHospitality



Read the full report