



## Difusion del manejo de residuos sólidos en el restaurante de la escuela de gastronomía de la facultad de salud pública - ESPOCH [

2019

text (article)

Analítica

In the Gastronomy School of the Public Health Faculty, has developed an Environmental Management Plan of Solid Waste for the restaurant in order to improve conditions in the service provided. We identified the need to publicize how the management of commercial solid waste is carried out, in addition to the practices that are being carried out, it is necessary to implement certain environmental management that is adequate and that allows for a higher quality in the process. Regarding the service of the restaurant in order to minimize the environmental impacts generated by the presence of garbage in it. During this job, the results of the baseline surveys were also applied to the Restaurants users of the Gastronomy School in order to know the way they handle solid waste from the production of both organic and inorganic cooking and environmental tab for the characterization of the influences area of the Physical Environment , Biotic Environment , Socio- Cultural Environment, Also it has collected information provided by the attendant staff for the restaurant , it has consulted to the Environmental Standards TULAS BOOK VI Annex 6 for Solid Waste Management non-hazardous , and it has determined the Per Capita Production that the restaurant generates: 0,20 Kg / Pop . / Day. And the weekly waste total of 113, 91 Kg, working every day and finally, it has surveyed to students about recycling

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