

# The Promotion and Practice of Environmental Protection Concept in Commercial Catering Industry

**Siqi Zhao**

Guangzhou Yinghao School, Guangzhou, Guangdong, 510960, China  
jlteacher@vip.sina.com

**Abstract:** *In today's society, the catering industry is closely linked to people's daily lives, providing them with a rich and diverse culinary experience. However, with the rapid advancement of urbanization and the continuous improvement of people's quality of life, the rapid development of the catering industry has also brought environmental problems such as oil fume pollution. In response to the expectations and policy requirements of the general public, more and more catering enterprises are actively establishing and implementing environmental management concepts, integrating environmental protection concepts into their business activities to achieve sustainable development. This article explores the promotion and practice of environmental protection concepts in the commercial catering industry. Catering enterprises can achieve environmental protection by adopting energy-saving technologies and equipment, optimizing water resource management, and emphasizing the classification and treatment of waste. The promotion and practice of environmental protection concepts in the commercial catering industry not only helps to reduce environmental pollution and resource waste, but also enhances the social responsibility and competitiveness of enterprises. In the future, with the continuous improvement of environmental awareness and further policy support, it is believed that more catering enterprises will actively join the ranks of environmental protection and jointly promote the green and sustainable development of the catering industry.*

**Keywords:** *Environmental protection concept, commercial catering, promotion and practice*

## 1. Introduction

In contemporary society, the catering industry, as an important component of the service industry, not only carries the important responsibility of meeting people's daily dietary needs, but also becomes a window for urban economic prosperity and cultural inheritance [1]. However, behind the rapid development, the catering industry also faces many challenges, one of which is environmental protection. The development of the catering industry is deeply influenced by traditional cultural factors. In traditional catering culture, there are extremely high requirements for the selection of ingredients and the inheritance of cooking skills, but environmental awareness is relatively lagging behind [2]. Many catering enterprises often only focus on economic benefits and customer satisfaction, and have insufficient understanding of the importance of environmental management, lacking the motivation to take proactive environmental measures [3]. In addition, the catering industry also faces some environmental challenges in its development process [4]. Firstly, the problem of cooking fumes in restaurants is becoming increasingly serious. With the rapid advancement of urbanization and the improvement of people's living standards, the number of catering enterprises is constantly increasing, and the emissions of oil fumes are also increasing [5].

Catering fumes, along with industrial exhaust and motor vehicle exhaust, are listed as the "three major killers" of urban air pollution and have become the main factors affecting urban air quality and residents' health levels [6]. Oil fume contains a large amount of harmful substances, such as benzo pyrene, volatile organic compounds, etc. Long term inhalation can cause great harm to human health [7]. Secondly, the delivery industry in commercial catering has also brought serious environmental issues. In recent years, with the rapid development of the Internet and the acceleration of people's pace of life, the takeaway industry has risen rapidly, becoming a highlight of the catering industry [8]. However, the rapid development of the food delivery industry has also brought about a large amount of solid waste pollution from food delivery. The use of disposable tableware, plastic bags, and other food delivery packaging materials has surged, not only wasting resources but also causing great pressure on the environment. These wastes are often difficult to degrade and cause serious pollution to soil and

water sources. Once again, the catering industry also has shortcomings in the use of relevant environmental monitoring methods and the treatment of pollutants. Due to the large number and wide distribution of catering enterprises, it is difficult for environmental monitoring departments to comprehensively supervise all enterprises.

At the same time, some catering enterprises often adopt simple pollutant treatment methods to reduce costs, such as direct discharge and simple filtration, which are difficult to meet environmental standards. This not only exacerbates environmental pollution problems, but also affects the image and reputation of enterprises. Faced with these challenges, catering enterprises urgently need to establish and implement environmental management concepts. The promotion and practice of environmental management concepts not only help reduce environmental pollution and resource waste, but also enhance the social responsibility and competitiveness of enterprises. Firstly, by introducing environmental protection technologies and equipment, such as efficient oil fume purification equipment and reusable tableware, businesses can effectively reduce pollutant emissions and resource consumption. Secondly, authorities and businesses should strengthen environmental monitoring and pollutant treatment efforts to ensure that enterprise emissions comply with environmental standards. At the same time, businesses need to strengthen environmental protection training and education for employees, enhancing their environmental awareness and sense of responsibility. Finally, the industry should actively promote the concept of green catering, guiding consumers to choose environmentally friendly and healthy catering methods, and jointly promoting the green and sustainable development of the catering industry.

## **2. The Necessity and Current Situation of Promoting Environmental Protection Concepts in Commercial Catering**

### **2.1. Necessity**

With the rapid development of modern society, the catering industry, as an important component of the service industry, its level of development is closely related to people's daily lives [9]. However, while pursuing economic benefits, the catering industry also faces many environmental problems, such as oil fume pollution, food waste, and the use of disposable tableware [10]. These problems not only affect people's health, but also cause serious damage to the ecological environment. Therefore, integrating environmental protection concepts into commercial catering and promoting the development of the catering industry towards a healthy, environmentally friendly, green, and ecological direction has important practical and far-reaching historical significance. The development of the catering industry should follow a dynamic process of health, environmental protection, green, and ecology. This means that while pursuing economic benefits, the catering industry should also pay attention to people's health needs and promote green and environmentally friendly catering models.

In real life, national policies are mainly aimed at benefiting the people and solving problems closely related to people's livelihoods. However, environmental protection, as one of the important factors affecting people's living environment, should also be highly valued. With the development of the economy and population growth, resource consumption and environmental pressure continue to increase. If the catering industry continues to adopt traditional business models, it will exacerbate environmental pollution and resource waste, affecting the sustainable development of the country. Therefore, promoting environmental protection concepts and promoting the development of the catering industry towards a green and ecological direction is in line with the long-term interests of the country. The catering industry should establish environmental awareness, adopt environmental protection measures, and promote the development of green and ecological catering models; The government and all sectors of society should also strengthen supervision and publicity and education to jointly promote the environmental protection work of the catering industry to achieve practical results. Only in this way can we achieve a win-win development between the catering industry and environmental protection.

### **2.2. Current Situation**

In recent years, with the improvement of people's living standards and the transformation of consumption concepts, the catering industry has achieved rapid development and remarkable results. However, during this critical period of mass transformation, the catering industry also faces many challenges, especially in promoting and practicing environmental protection concepts. Improper site

selection and aging equipment have become the main obstacles hindering the further development of catering enterprises and national environmental protection construction in China. Currently, the catering industry is in a period of rapid transformation. The increasing diversification and personalization of consumer demand for catering has driven continuous innovation and transformation in the catering industry. However, during this period of mass transformation, the catering industry also faces many challenges. Among them, environmental protection issues are particularly prominent. Due to improper site selection, aging equipment, and other reasons, many catering enterprises generate a large amount of waste and pollutants in their business processes, causing serious environmental impacts. This not only damages the image of the company, but also affects the health of consumers.

Although the promotion of environmental protection concepts in commercial catering is of great significance, it faces many difficulties in practical operation (as shown in Figure 1). Many catering enterprises only consider factors such as convenient transportation and passenger flow when selecting locations, but overlook environmental protection factors. Some catering enterprises are located near residential areas or schools, and oil fumes and noise pollution seriously affect the lives and studies of surrounding residents. Some catering enterprises, due to their long operating time and severe aging of equipment, have high energy consumption and increased emissions. Due to limitations in funding and technology, these enterprises find it difficult to carry out equipment updates and renovations. Some restaurant operators lack awareness and awareness of environmental protection issues. They only focus on the economic benefits and short-term benefits of the enterprise, ignoring the importance of environmental protection for the long-term development of the enterprise. Although the country has introduced some environmental policies and regulations, there are still some problems in the specific implementation process. Some local governments do not have strict environmental requirements for the catering industry, and their regulatory efforts are insufficient; At the same time, some policies do not provide sufficient support for catering enterprises, making it difficult to stimulate their enthusiasm to participate in environmental protection.

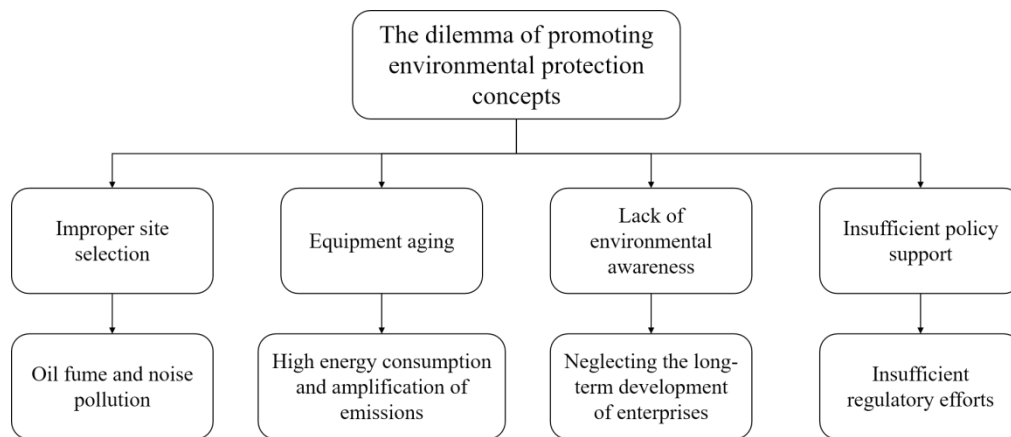


Figure 1: Challenges in promoting environmental protection concepts in commercial catering

### 3. The Practice Path of Environmental Protection Concept in Commercial Catering Industry

#### 3.1. Reusable Lunch Boxes

In recent years, both domestic and international attention has been paid to the issue of disposable meal boxes in the food delivery industry, and solutions for reuse and source reduction have been proposed. Applying reusable food boxes to the food delivery industry not only helps reduce environmental pollution, but also brings consumers a healthier and more environmentally friendly dining experience (as shown in Figure 2). In this mode, takeaway merchants use non disposable high-quality lunch boxes to pack food. These lunch boxes usually have the characteristics of high temperature resistance and easy cleaning. After enjoying takeout, consumers need to return the takeout box to the takeout merchant or third-party recycling enterprise through designated channels. This process integrates resources from multiple economic entities to form a closed loop of food box recycling. Compared with the traditional disposable lunch box model, the takeout lunch box cycle model has significant advantages. Firstly, it reduces the generation of a large amount of disposable plastic waste, which helps to reduce environmental pollution. Secondly, reusable food boxes have a longer lifespan, reducing the operational costs for businesses.

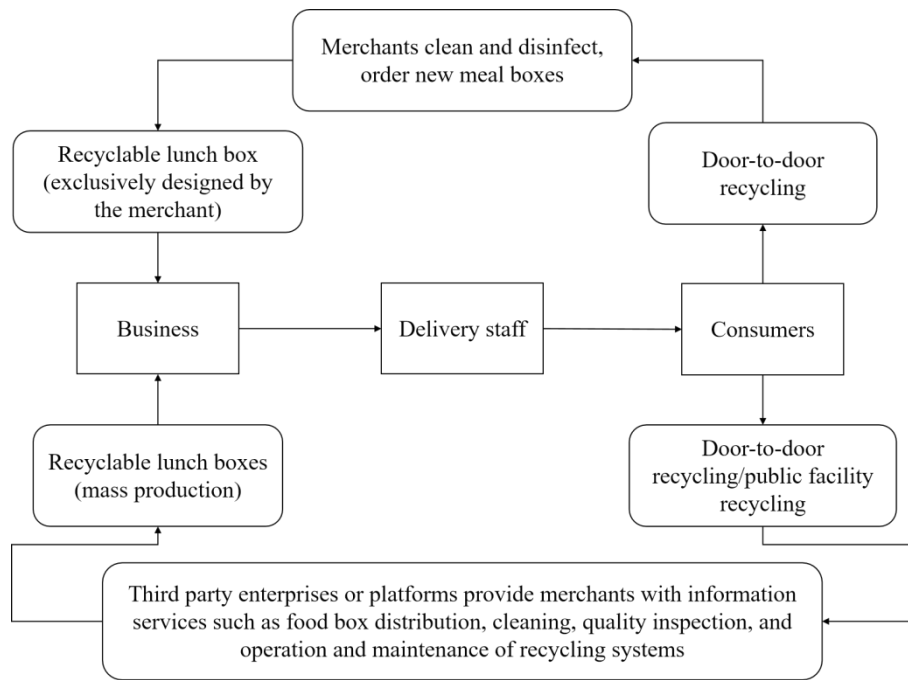


Figure 2: Takeout box loop mode

In addition, the construction of the value chain of the circular system has also brought new business opportunities and profit margins. In order to promote the popularization and application of the food delivery box recycling model, joint efforts from the government, enterprises, and various sectors of society are needed. The government can introduce relevant policies to encourage businesses to use reusable food boxes and impose penalties on businesses that use disposable food boxes. At the same time, the government can also increase the research and promotion of environmental protection technologies, improve the quality and performance of reusable food boxes. On the enterprise side, food delivery platforms and merchants can actively promote the food delivery box recycling model to enhance consumer environmental awareness. They can encourage consumers to participate in the recycling and reuse of food boxes by setting incentive mechanisms, such as refunding deposits, point rewards, etc. In addition, food delivery platforms and merchants can also cooperate with third-party recycling enterprises to establish a comprehensive recycling system, ensuring timely and effective recycling and disposal of food boxes.

### 3.2. Establish and Improve Management Systems to Ensure Work

One of the practical paths of environmental protection concepts in the commercial catering industry is to establish and improve management systems to ensure work. The implementation of this path aims to ensure that catering enterprises can effectively fulfill their environmental responsibilities in the business process and promote the sustainable development of the industry. Firstly, according to the relevant laws, regulations, and policy guidelines formulated by China, catering enterprises should improve their own environmental responsibility system. These laws, regulations, and policies not only provide guidance for the environmental protection work of catering enterprises, but also clarify their legal responsibilities. Therefore, catering enterprises should conduct in-depth research and strictly comply with these regulations to ensure that they do not cause pollution or damage to the environment during their operations. Secondly, catering enterprises need to establish new operational mechanisms through environmental protection measures. This includes the use of environmentally friendly materials, energy-saving equipment, and green supply chains to reduce the generation of pollutants from the source. At the same time, enterprises should also optimize their production processes, improve resource utilization efficiency, and reduce energy consumption and waste emissions. In addition, in order to establish an ecological catering management system, catering enterprises also need to strengthen cooperation and communication with other enterprises. By sharing resources and exchanging resources, enterprises can reduce environmental costs and improve overall environmental benefits. At the same time, enterprises can also learn from the successful experiences of other industries and continuously improve their environmental management systems.

#### 4. Conclusions

With the rapid advancement of urbanization, the rapid increase in urban population and the continuous expansion of urban scale, the commercial catering industry has also flourished and become an important component of the urban economy. However, with the rapid growth of the number of catering enterprises, the problem of catering fumes has gradually become prominent, becoming one of the main factors affecting urban air quality and the health level of residents. Therefore, it has also become a key focus of urban environmental protection work. The catering industry, as a commercial industry, pursues profitability as its basic operating philosophy, which is understandable. However, while pursuing economic benefits, catering enterprises should not overlook their social responsibility and environmental impact. Especially in the current context of increasing environmental awareness, catering enterprises should establish environmental protection concepts, take practical and effective measures to reduce oil fume emissions, and protect the urban environment and the health of residents.

#### References

- [1] Snyder P, Carbone E, Heaton K, et al. Program evaluation of Fit to Pass®, a remotely accessible health promotion program for commercial motor vehicle truck drivers[J]. *Workplace Health & Safety*, 2024, 72(1): 6-12.
- [2] Tao N. Feasibility analysis and practice of wedding dress industry promotion and application[J]. *International Core Journal of Engineering*, 2019, 5(12):216-221.
- [3] Pan L, Yao S. Does central environmental protection inspection enhance firms' environmental disclosure? Evidence from China[J]. *Growth and Change*, 2021, 52(3): 1732-1760.
- [4] Sienkiewicz A, Łaska G. Application of Bayesian networks in evaluation of current status and protection of *Pulsatilla patens* (L.) Mill[J]. *Ecosphere*, 2021, 12(1): e03337.
- [5] Burzynski D. Energy Savings through AI Defrosting More Efficiency and Environmental Protection in the Meat Industry[J]. *Fleischwirtschaft*, 2023, 103(11): 30-32.
- [6] Qing-Yu M, Feng L, Si-Yin Z. On the Legal Mechanism of Cooperative Promotion of Environmental Protection Industry in Beijing-Tianjin-Hebei Region[J]. *Journal of Hebei University (Philosophy and Social Science)*, 2019, 44(2): 50.
- [7] Zhai X, Liu C, Qiao L. Influencing factors and innovative paths for the transmission of rural pictures in the protection of ecological and environmental heritage[J]. *Soft Computing*, 2024, 28(3): 2605-2619.
- [8] Guo X, Xu J. New ambient air quality standards, human capital flow, and economic growth: Evidence from an environmental information disclosure policy in China[J]. *Journal of Cleaner Production*, 2024, 434: 140168.
- [9] Wang Houyong, Zhao Chunlin. Discussion on establishing HACCP management system in railway catering industry [J]. *Railway Energy Conservation, Environmental Protection, Safety and Health*, 2019, 009(001):25-27.
- [10] Zhang H, Xu S. The Interactive Model of Theory and Practice in the Promotion of Science and Technology Quality of Chinese Kindergarten Teachers [J]. *Lifelong Education*, 2020, 9(5): 1-10.