The Cleaner Production Applied in a Group of Restaurants in Paraíba

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Abstract

In the cooking process, the waste related to the water, energy, gas and another sources consumption, are so significant that they represent a big impact in the Brazilian Gross Domestic Product and it is considered a great damage in a country's economics. The Cleaner Technologies use presents as an essential tool on the modern society to fulfil the environmental needs of a sustainable development, besides it is useful to take the companies to get new customers, energy and natural resources savings, and reduction of losses and waste. In this way, this paper had, as general goal, the analysis of the food processing of five restaurants in Campina Grande – Paraíba, using for this analysis the Cleaner Production methodology to identify potentials to reduce waste, and optimize the process and the energetic efficiency. The result of this study shows that the Cleaner Production adoption allied to the construction of an environmental politics, written and communicated to the whole staff can improve the competition for the companies, since one of its advantages is the image improvement of the company besides the keeping of current and future customers.

Keywords: Cleaner Production; Restaurants; Waste