



**Title: waste management /farm to table**

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# Jihan Al Sahawneh

## ❖ Education

- Executive masters in international hotel management and tourism – les Roche's-Spain
- Diploma in culinary arts – RACA/Les Roche's-Switzerland
- Bachelor in English literature – Jordan

## ❖ Working experience :

- Lead culinary instructor /royal academy of culinary arts
- Culinary/service instructor / royal academy of culinary arts
- Crowne plaza Dead sea
- Millennium hotel Amman
- Radisson Blue –Dubai
- Four seasons Amman

## ❖ Others

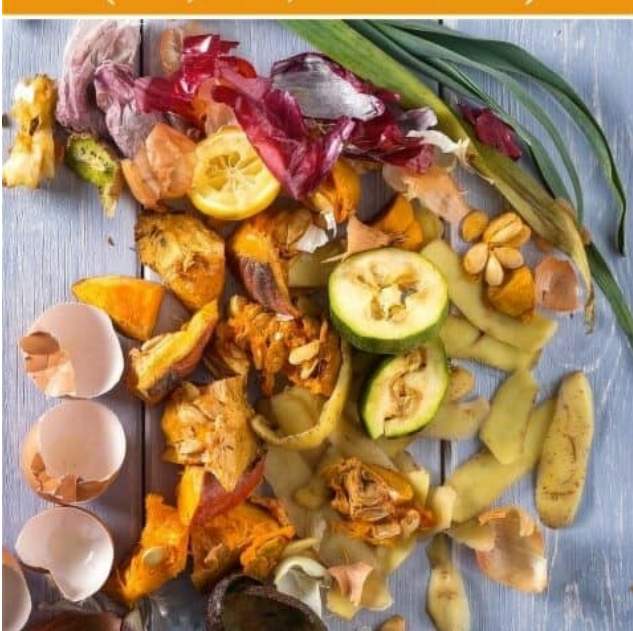
- Board member - Feed the plant /sustainability /WACS
- Advisor at the chefs academy /WACS



# Scope

- Waste management
- Recycle and upcycle
- Farm to form
- Plate Map
- Question

# Waste Management





# take your waste to the next level



# Recycle Vs. Upcycle

- **Recycling :**

Recycling involves breaking down an item and using the materials to create a new item



- **Upcycling:**

upcycling uses waste materials and turns them into new, higher-quality products.



# Mindset





