

FOOD WASTE IN THE HOSPITALITY SECTOR

STRUCTURAL ISSUES
& INNOVATIVE SOLUTIONS

Hotels: Why is Food Waste such an issue?

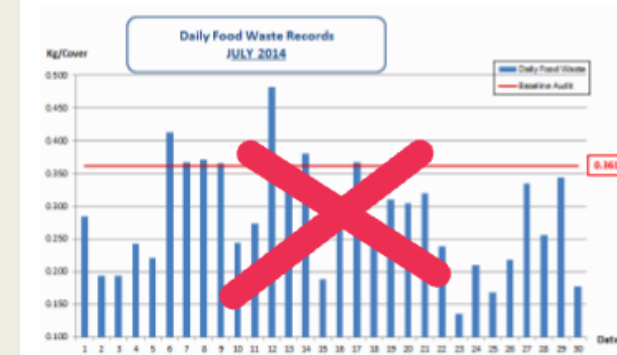
→ Because they are fooling themselves!



Lack of Knowledge



Lack of DATA



Incomplete Financial KPIs

Food Cost (%)

= (inventory + purchase) / Sales

Solutions EXIST



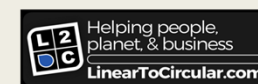
The
PLEDGE™

Independently verified standard* designed to maximize financial benefits related to food waste prevention

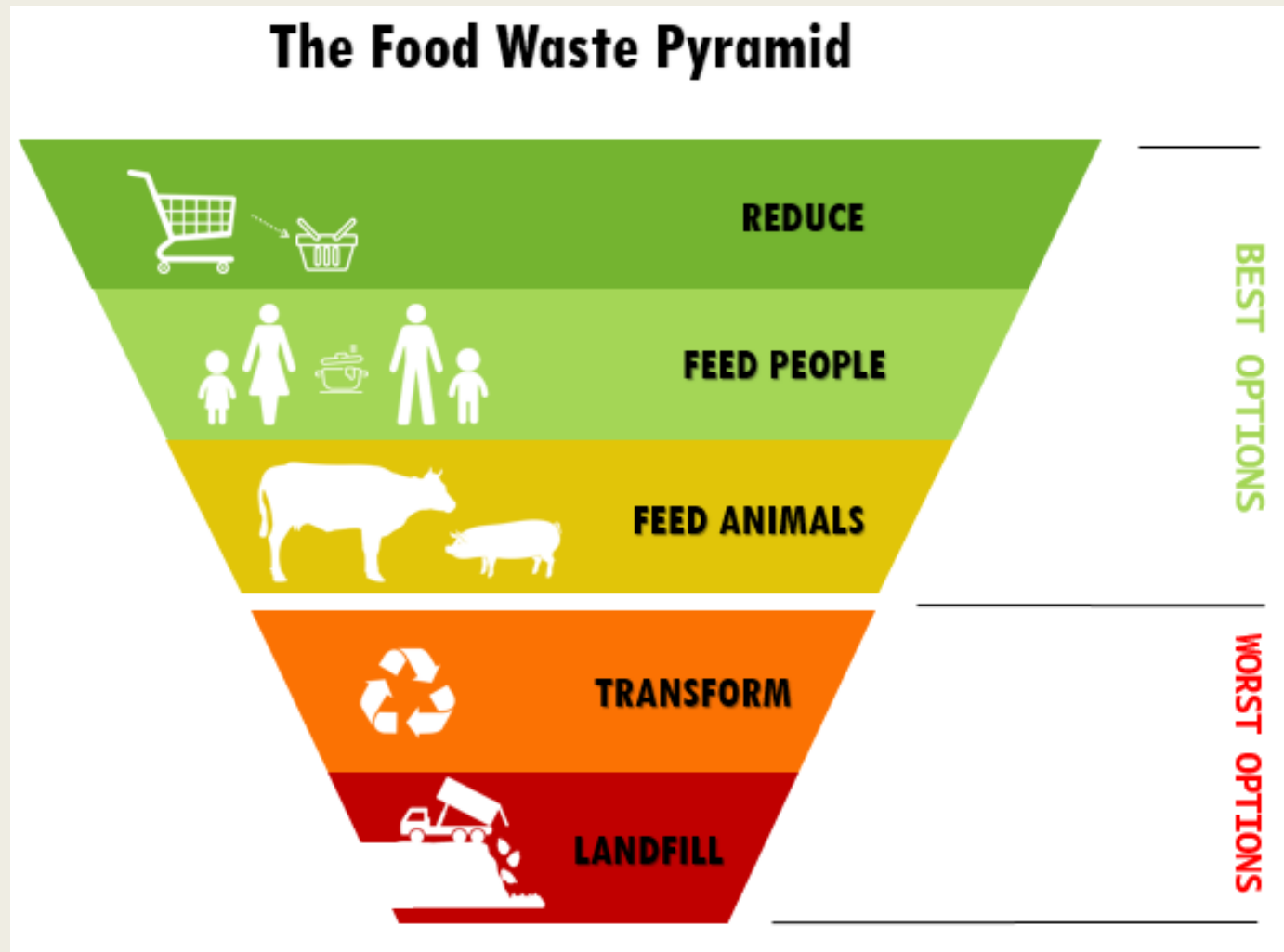
Organizations endorsing the PLEDGE:



Empowered lives.
Resilient nations.



Approach



The PLEDGE is articulated around 9 key guidelines...



1. The Food Waste Policy is drafted, signed, distributed and on display



2. A Food Waste Monitoring System is in place



3. Basic KPIs are used to track the financial impact of the program



4. **Best Practices** are implemented at critical food waste generation points



5. The *Food Lovers' Committee* is holding **regular meetings** to find new ways to reduce food waste



6. Employees undergo **regular training** on how to cut food waste



7. Initiatives are in place to **engage clients** on eating responsibly/ reducing plate waste



8. Staff awareness raising campaigns are run regularly



9. Options for redistribution and/or transformation of food leftovers are adopted.

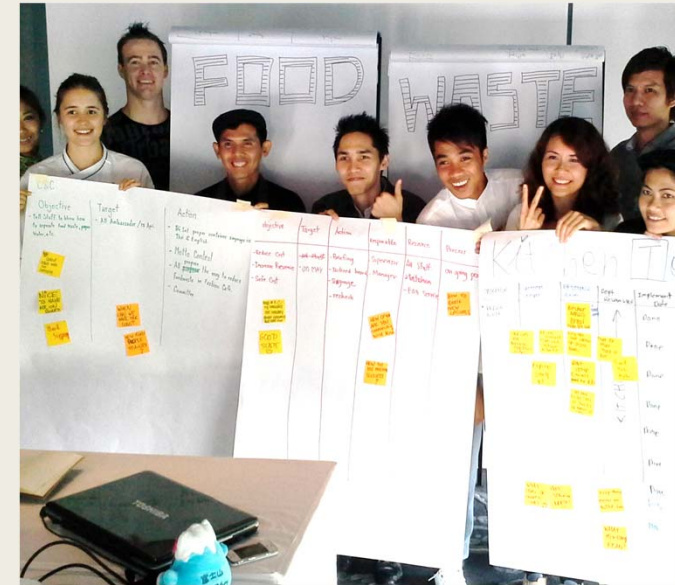
It helps



Raise Employees' Mindfulness & Build Momentum



Implement an ongoing Food Waste Monitoring System



Build Capacity for Lasting Change of SOPs

It helps

EXECUTIVE SUMMARY OF FOOD WASTE

Data from 07/11/2016 to 14/11/2016

Total Food Waste (all venues)
1'418,79 kg

% Pre-consumer Food Waste (excl. canteen)
23.85 %

Food Waste per cover (excl. canteen)
237 g/cover

CO2 equivalent
5'391,38 kg

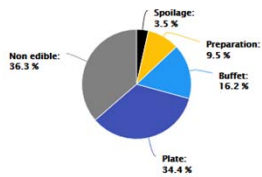
Enough food to feed
3'121 people

Money loss
6'385 USD

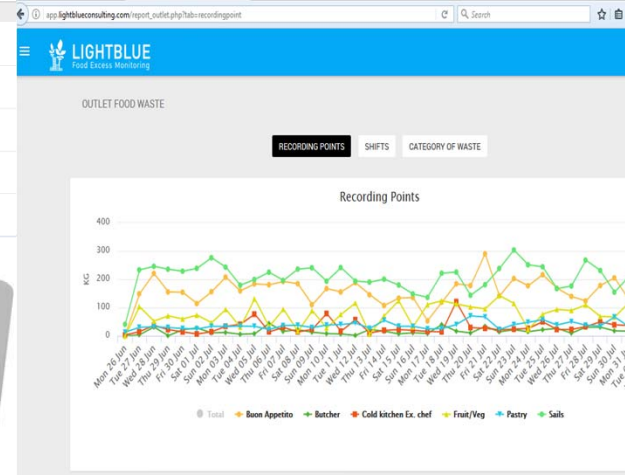
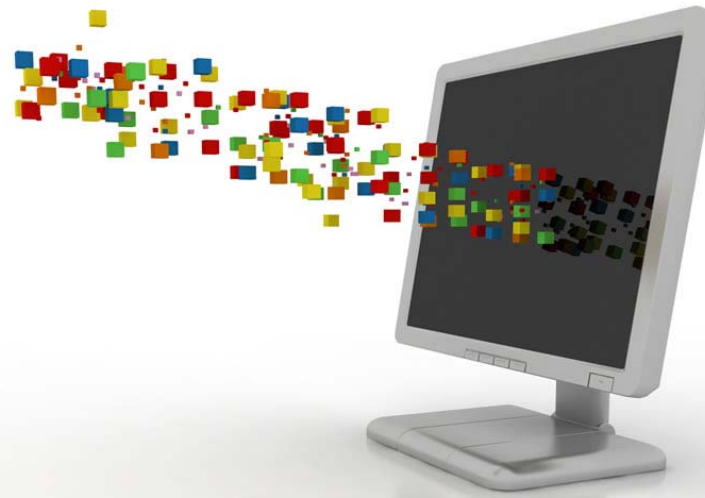
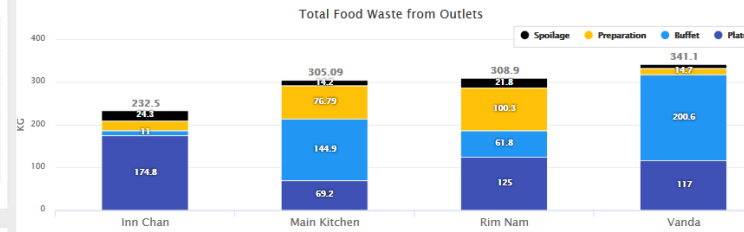
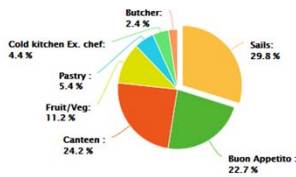
Most discarded type of food

- Vegetable (1.808,83 kg)
- Staple food (1.702,74 kg)
- Meat (701,26 kg)
- Fruit (649,97 kg)
- Seafood (460,14 kg)

Food Waste by Category



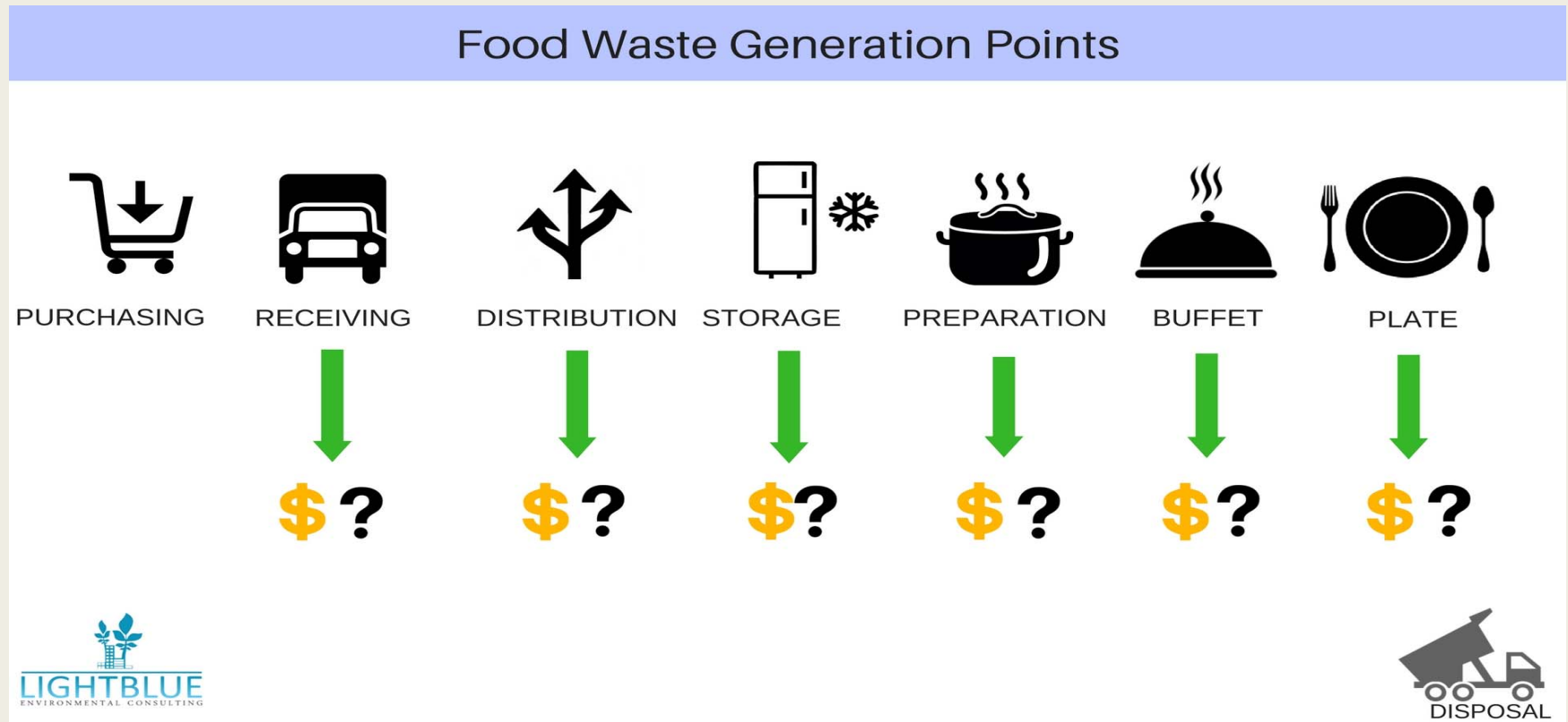
Food Waste by Recording Points



Collect, Analyze and Access actionable data on the
Food Excess Monitoring Platform



It helps



**Identify & Address Wasteful Practices
at critical food waste generation points**

Benefits

Genuine Employee Engagement



89% would recommend other organizations to implement the program



94% changed their perspective on food waste

* survey covering 6 properties and 300+ respondents

Benefits



Cost Savings
25-100'000 USD/ y*

*For organizations serving minimum 15+K covers/month + canteen and no system in place

In Thailand, member Organization of TICA or TEA that showed evidences of compliance with the PLEDGE receive **100'000 THB** in subsidies by TCEB

Benefits

Marketing Material and Publicity



Communication toolbox
for Partners



Unique PR opportunities



Case Studies - Thailand



-3.04 pts

Food Cost% REDUCTION

12 tonnes

food RESCUED

19.5 tonnes

PREVENTED

75,000

USD
(12 months)

Credentials





LIGHTBLUE

LIGHTBLUE ENVIRONMENTAL CONSULTING CO., LTD.

Sustainability *Redefined*

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