FOOD WASTE IN THE HOSPITALITY SECTOR

STRUCTURAL ISSUES & INNOVATIVE SOLUTIONS
Hotels: Why is Food Waste such an issue?

→ Because they are fooling themselves!

- Perception Gap
- Lack of Knowledge
- Incomplete Financial KPIs
  - Food Cost (%): \( \frac{\text{inventory + purchase}}{\text{sales}} \)
Solutions EXIST

The PLEDGE™

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

Organizations endorsing the PLEDGE:

[List of logos and names]
Approach

The Food Waste Pyramid

- Reduce
- Feed People
- Feed Animals
- Transform
- Landfill

Best Options

Worst Options
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

Implement an ongoing Food Waste Monitoring System

Raise Employees’ Mindfulness & Build Momentum

Build Capacity for Lasting Change of SOPs
It helps

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

- Hilton Worldwide
- Sonesta
- Accor
- Club Med
- WWF
- Sampran Riverside