



FAMILY OWNED • FAMILY RUN
DRIVEN BY SERVICE

FOOD WASTE

MAKE TRAVEL® MATTER
2024

Benefits of a food waste management system

- saves on food costs
- cuts your carbon footprint
- sends less to landfill
- opportunity to engage your guests on your sustainability efforts

WHAT IS FOOD WASTE

- Food waste generated by edible and inedible discarded food.
- It is estimated that a third of the food we buy is thrown away.

IMPACTS OF FOOD WASTE

- Estimates suggest that 8-10% of global GHG emissions are associated with food waste.
- We can have a direct impact on food waste in the short term by reforming our behaviour and attitude towards food.
- Consider the relationship between food production and waste, and the energy and emissions associated with farming and food production.

Did you know? In 2023, we saved

304,000+

meals' worth of food waste across Red Carnation Hotels and Uniworld ships thanks to the integration of food waste management systems.

TOP TIPS TO FIGHT FOOD WASTE FROM OUR RED CARNATION & UNIWORLD TEAMS

Reducing food waste begins with ways to avoid creating it in the first place, before finding ways to keep unavoidable waste out of landfill. Fundamentally, having a positive impact requires reform and a change in behaviour:

- Training is a fundamental part of addressing the knowledge gaps within our workforce and an opportunity to inspire change, which can be a lot more impactful than prescribing action.
- Empowering the team to generate ideas for repurposing waste food rather than discarding it is a great way to close the loop and involve everyone.
- Think about rework options for ingredients purchased and use these ideas and those of colleagues to develop a recipe catalogue for future reference.
- Menu engineering highlights dishes by popularity – ensuring that the most popular dishes are put on the menu (hopefully reducing what comes back).
- It is important to consider the shelf life of the ingredients we order to ensure food will last the duration for which it is needed. If not, consider ordering less.
- Simply evaluating what comes back on plates can provide an insight into less popular dishes, ingredients, or excessive portion sizes. This highlights the importance of collaboration between the kitchen team and food service team.