



## Case Study: The Pledge™ on

## Food Waste

**“One-third of the food produced globally is wasted, and if food waste were a country, it would be the 3<sup>rd</sup> largest CO<sub>2</sub> equivalent emitter.**

*The Pledge™*

The hotel experience is often synonymous with an abundance of food, which unfortunately leads to a significant amount of waste. In 2021, Rogers Hospitality recognized the importance of sustainable food management and began a pilot project in partnership with The Pledge™, a certification program that focuses on food waste prevention management systems. This project included capacity building for team members, the creation of policies to reduce food waste, implementation of new techniques for supplying buffets, utilization of a food waste monitoring software, and active involvement of guests in food reduction initiatives, among others. This innovative management approach transformed the way we considered food waste and resulted in a revision of the food resources used across our food supply chain, from preparation to consumption.

By adhering to The Pledge™, we were transparent with our clients about the best practices we implemented, and this also led to an improvement in the financial performance associated with our food costs. The food waste management policy we developed has been

integrated into our standard operating procedures and is regularly reinforced through training sessions with our team members. This project has been a valuable step towards achieving our sustainability goals and ensuring that we minimize our impact on the environment while continuing to provide a high-quality guest experience.

Despite the intensive nature of the process, we were highly encouraged by the initial results of our food waste prevention management system pilot project with The Pledge™. As a result, we are currently in the process of extending this system as a standardized framework across all food outlets of Rogers Hospitality.