

# REDUCING **FOOD WASTE**



## FOOD WASTE

# TACKLING FOOD WASTE

Our goal:  
reduce food  
waste by  
**-50%**  
by 2030

IN LINE WITH THE UN'S  
OBJECTIVES

As a major hospitality player, we are acutely aware of the challenges our industry faces when it comes to food waste.

At Accor, food waste accounts for around **43% of the total operating waste**, averaging almost **20 tons per hotel every year**, as we serve 200 million meals each year across our 10,000+ restaurants and bars.

By closely collaborating with our hotel owners and teams, we're working to make a real difference and foster a more sustainable food system, with the ultimate goal of **drastically reducing food waste**.

To achieve this, our teams are focusing on a **three-fold plan**:

- **measuring food waste,**
- **being creative in our culinary approach and**
- **changing habits.**

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## FOOD WASTE

# LEADING THE WAY

### *Food Waste Solutions*

WINNOW & ORBISK

Winnow's **automated AI system** weighs and scans what exactly is thrown out by kitchen teams, to improve the productivity, profitability and sustainability of hotels' kitchens by halving food waste. So far, **54 hotels** are using Winnow to manage their food waste.

Orbisk is a Dutch startup that provides a **connected scale, using Artificial Intelligence**, that weighs and scans what is thrown away by kitchen teams by collecting the data and synthesizing them in a dashboard. Currently, **13 hotels** are using Orbisk to weigh and analyze their food waste

### *Culinary Creativity*

FAIRMONT SINGAPORE AND SWISSÔTEL  
THE STAMFORD

Fairmont Singapore and Swissôtel The Stamford collaborated with gardening experts to convert their shared herb and vegetable garden into **a symbiotic aquaponics and vegetable farm** – where fish waste fertilizes vegetables, while the plants clean and filter the water.

This urban oasis not only generates fresh, pesticides-free produce and locally grown fish, but it minimizes the supply chain's carbon footprint. From January through August 2023, the hotels harvested more than 25 kilos of food, while in-house chefs further reduce food waste by **designing menus around the seasonal harvest** of vegetables and fish.

**MORE HOTEL ACTIONS**

