

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.**

[FIND OUT MORE](#)

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](#)

