

## 55 Marriott hotels PLEDGE to curb food wastage

In September 2023, Marriott International UKIN set an ambitious target: achieving *The PLEDGE on Food Waste* certification for all 55 of its managed hotels. This bold initiative underscores Marriott's commitment to sustainability and tackling food waste in the hospitality industry.

To prepare for this endeavor, over 120 chefs, food and beverage directors, and hotel managers participated in a two-day workshop in Edinburgh, facilitated by LightBlue. The training equipped them with the tools and knowledge needed to implement *The PLEDGE* certification and effectively track food waste using the Winnow system.

Taking a holistic approach, the hotels established *food lovers' committees* and embraced best practices aligned with the 95 criteria of *The PLEDGE*, which included:

- Developing and sharing a comprehensive food waste policy with stakeholders
- Training employees and fostering awareness through initiatives such as on-the-job training and canteen programs
- Systematically capturing and analyzing food waste data
- Strengthening standard operating procedures (SOPs) across key food waste hotspots like storage, forecasting, mise en place, buffets, and service
- Engaging guests to reduce plate waste through subtle behavioral nudges
- Exploring innovative solutions to divert remaining food waste from landfills

To ensure compliance, third-party audits were conducted by SGS UK and Audit Diagnostic Solutions Tourism. The results were impressive: 53 hotels earned gold certification, while two hotels achieved silver. Collectively, this initiative led to a remarkable 25% reduction in food waste per cover—equivalent to saving over 215,900 meals and preventing 415 tonnes of carbon emissions. Additionally, 121 zero-food-waste dishes were introduced across the hotels' menus.

Marco Sandri, Global Manager of *The PLEDGE on Food Waste*, lauded Marriott's achievement:

*"We are thrilled to see Marriott UKIN lead the way in addressing the critical issue of food waste in hospitality. This project embodies 11 years of expertise in food waste prevention, combining technical training, strategic planning, tailored support, and third-party certification. We hope this success inspires more industry leaders to join the movement as PLEDGERS."*