The status quo on measuring food waste

Virginia Fernández-Trapa
Programme Officer
Sustainable Development of Tourism
UNWTO
Circular Economy and Tourism

Plastics and Food Waste as entry points

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The Global Food System

The global food system is the primary driver of biodiversity loss.

One third of the food produced is wasted.

- 30% Global GHG emissions
- 50% Habitable land occupied
- 70% Fresh water we consume
“By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses.”

We could be waisting more than 11 billion tourist meals a year – Tourism should be part of the solution.
Food service contributes 25% of all food wasted, at 32Kg per person per year.
Food Challenges in Tourism

- 77% of National Tourism Policies identify food as a competitive advantage.
- Food waste in the hospitality and food service represents the loss of USD 100 billion annually.
- Tourism businesses source food from global markets.
- Only 3 national tourism policies portray a sustainable food approach.
- 20% to 60% of all food purchased by the hotel and restaurant industry is wasted.
- Measurement of food related impacts is limited.
Collaborative efforts are needed to:

- **prevent** food waste and surplus;
- **redistribute** surplus food (to people);
- **divert** surplus from landfill (into animal feed or biomaterial processing).
Global Roadmap on Food Waste Reduction in Tourism

A consistent framework for Tourism stakeholders to embrace the sustainable management of food so that it never becomes waste.

Sustainable Gastronomy  Food waste
Food Measurement Challenges

- General estimates do not describe the tourism sector
- There are no reference values by type of business
- Smart scales are generating most of the data available
- Many of the estimates available are not comparable
- Conversion into CO2 does not take into account the life cycle of products
- Business case for savings undocumented
Targets and Milestones

**Accommodation**
- By 2030, *halve food waste* per guest night
- *Divert 100% of food waste from landfill* or where the infrastructure does not exist divert 50% by 2030.

**Cruise**
- By 2030, *halve food waste* per guest day
- *Increase capacity on-board (or in port) to process 100% of residual food waste*, avoiding the need to discharge to sea by 2030.
To demonstrate progress the following information is required:

### Accommodation and Cruise Sectors
1. Total Food waste per annum (tonnes)
2. Total Number of Guest Days or Nights per annum
3. Food waste (kg) per Guest Day or Night

### Diversion
1. Total Food waste per annum (tonnes)
2. Total Food waste to landfill (tonnes)
3. % Food waste to landfill

### Comparable and Additional Intensity Metrics
- Food waste per square meter
- Food waste per revenue dollar
- Food waste per total food handled
Measurement Guidance

01 Define a 12-month period and scope of operations

02 Quantify the tonnage of food waste

03 Define the inclusion or exclusion of unedible parts

04 Express food waste in terms of food waste (kg) per guest night/day

05 Describe the scope and methods of measurement and reporting
Measurement Methodologies

- WWF Hotel Waste Measurement Methodology
- WRAP Food Loss and Waste Data Capture Sheet
- UNEP Resource Efficiency Data and Performance Monitoring Tool
- Smart Meters and bespoke tools
Accelerating the adoption of circular economy principles, policies and practices is essential if we are to make progress on the Sustainable Development Goals and fully implement the Paris Agreement. (UNIDO Regional Consultations November 2020)
Thank you

Virginia Fernández-Trapa
vftrapa@unwto.org