Session II
Our planet, our future: Sustainable Food
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 consumed
“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.”

Food is an entry point for circularity and transformation in Tourism.
SESSION II - OUR PLANET OUR FUTURE: SUSTAINABLE FOOD
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Global Roadmap for Food Waste Reduction

Promoting a more sustainable and circular consumption of food in tourism
Eijiro Yamakita, President & CEO
JTB Corporation
A holistic approach including sustainable procurement and menus, more responsible consumption and circular disposal, so that food never becomes waste.
Vincent Benjamin
Commercial Director for the Asia Pacific Region
Winnow
Winnow develops cutting edge AI-technology to help kitchens cut food waste at scale

| >1700 locations | 67 live countries | 36m meals saved per year - 2.5x more than our competition | 2x-10x food cost savings vs Winnow fees | 61,000 tonnes of CO2e avoided annually |
Whether it’s a meat product or veggie product Winnow Vision recognises it really well, and that is exceptional.

Ricardo Roach, IKEA Wembley

Working together since 2017. Winnow Vision has been deployed across every IKEA store worldwide. We are working together to scale this impact around the world.

- 425 stores using Winnow
- 54% reduction in value of food waste
- >$37m savings in food purchasing costs since 2017
- 20m meals saved from the bin
Making the case for food waste reduction
Maddalena Fossati
Editor-in-Chief
La Cucina Italiana
and Condé Nast Traveller
LA CUCINA ITALIANA
Food waste is crosscutting to all stages of food management
“RESPONSIBLE LUXURY”
Paving Way for a New Era in Global Hospitality

OVER 115 HOTELS
OVER 80 DESTINATIONS
SIX DISTINCT BRANDS
OVER 11,000 ROOMS

ITC'S HOTEL GROUP

NAKUL ANAND
Over 57% of electricity consumption is through renewable sources.

Renewable Energy generated annually is enough to light up a Highway from North to South of India for a year.
Reduced 50% freshwater consumption over the last five years.

Entire wastewater is treated/recycled – Equivalent to irrigating 100 Thousand trees, sequestering 95 Thousand tonnes of CO2 appx

SINGLE USE PLASTIC
Eliminating 2.5 Lakh Kg Annually

- 15 Million plastic water bottles
- 1.5 Million straws
- 0.8 Million stirrers
- Housekeeping & Room Plastic Amenities

NAKUL ANAND
Over 50% of Food & Beverage are sourced locally

ITC HOTELS
ITC HOTELS
Recycles More than 99% of SOLID WASTE Generated

Two habits tower above all others in their Environmental Impact to help “Save the Planet”

“Quit Wasting Food & Eat Less Meat”
Food Waste Management

- Rescued foods are repurposed/upcycled wherever possible

- Segregation, quantification and measurement of food waste at source for Stakeholder Sensitization

- Spent oil for soap & biodiesel manufacturing

- Organic Waste Converters & Biomethanation: For other useful purposes
SUSTAINABLE & NUTRITIONAL GASTRONOMY AT ITC HOTELS

- ALERT MEETS
- ONE BITE WONDER
- CHOOSE WISELY
- WELCOMSMEAL
- PAVILION PURE
- SIGNATURE MORNINGS
- THE NUT JAR
- LOCAL LOVE
- SATIVA
- WELCOM STHALIKA
- ROOT TO STEM COOKING
- PLANT-BASED FOODS
- FEEL GOOD MENU
- SWASTHYA CUISINE
SUSTAINABLE GASTRONOMY AT ITC HOTELS

Thou Shall Not Overfish!

CHOOSE WISELY

- Over fished. Think again!
- Under threat. But there’s better.
- Choose Wise. Go for it!

ITC Hotels is India’s first participant in WWF’s ‘Choose Wisely’ Programme – aimed at promoting informed choices on fish consumption.

Incorporating a visual pneumonic to our Menus.
Local Love is a selection of local favorites sourced by our ‘Food Sherpas’ (Chefs) in each hotel.

Our Sherpas are committed to preserve, celebrate and share local culinary heritage, lesser known cooking techniques and indigenous ingredients of the region.
Rooted in the tenets of sustainable practices, this buffet program creates widespread awareness on both the nutritional benefits of consuming from root to shoot as well as the impact it has on reducing food waste.
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).
Zero Food Waste Mauritius

- 8 hotels
- 2 canteens

A 9-month journey to cut on food waste, reduce unnecessary costs and negative impacts, and reach the The PLEDGE™ on Food Waste certification
Zero Food Waste Mauritius Project: a Combination of Solutions

The Brain
(People)

The Tech
(Data)

Certification
(Methodology)

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Zero Food Waste Mauritius Project: Impact and Replication

- **Scalable**
- **Adaptable (language, context..)**
- **Cost Effective**

43% average food waste reduction

96 persons trained

62,566 Kg of food not wasted = 125,132 meals saved

209,717 $ money not wasted (total)

156.4 Tons of Carbon emissions not emitted = 97 flights Paris - Mauritius
Sakiko Yamada
CEO
Food Loss Bank
食料廃棄は世界3位の温室効果ガス源

If food wastage were a country, it would be the 3rd largest greenhouse gas emitter.
Masterclasses for a Better Food Future
Iñaki Gaztelumendi
Technical Coordinator
Basque Culinary Center
Eating is an agricultural act.

-WENDELL BERRY

THE PLEASURES OF EATING
WENDELL BERRY
THE CONTRIBUTION OF GASTRONOMY
TO THE ACHIEVEMENT OF
SUSTAINABLE DEVELOPMENT GOALS

1. A SECTOR WITH MULTIPLE DIMENSIONS THAT HAS ENORMOUS CULTURAL, SOCIAL, ECONOMIC AND ENVIRONMENTAL TRANSCENDENCE, AND PLAYS A GROWING MULTIFUNCTIONAL CONNECTING ROLE IN CONTEMPORARY SOCIETIES

2. THE EARTH IS RUNNING OUT

3. GASTRONOMY, A DRIVING FORCE FOR SUSTAINABLE DEVELOPMENT

4. THE DIGITAL REVOLUTION IS AN ACCELERATOR

5. HUMAN FACTOR

6. COLLECTIVE EFFORT

7. THE CHANGE HAS BEGUN
Global Roadmap for Food Waste Reduction in the Tourism Sector

Take part in the public consultation