



One planet
travel with care

Session II

Our planet, our future: Sustainable Food



7 UNWTO
WORLD FORUM
ON GASTRONOMY
TOURISM

12-15 DECEMBER 2022



NARA PREFECTURE
奈良県

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観光庁
Japan Tourism Agency



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 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.**



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SESSION II - OUR PLANET OUR FUTURE: SUSTAINABLE FOOD

14 DECEMBER 2022



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Editor-in-Chief of
La Cucina Italiana
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CEO, Food Loss Bank
(Japan)



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Basque Culinary Center (Spain)



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CEO, Lightblue
Consulting (Thailand)



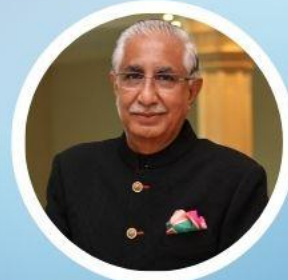
EIJIRO YAMAKITA

President and CEO
JTBCorp (Japan)



VINCENT BENJAMIN

Commercial Director, Winnow
Solutions in APAC (Singapore)



NAKUL ANAND

Executive Director
ITC Limited (India)

Global Roadmap for Food Waste Reduction

*Promoting a more sustainable
and circular consumption
of food in tourism*



One planet
travel with care





**Eijiro Yamakita,
President & CEO
JTB Corporation**

Sustainable Management of Food



Procurement



Preparation



Consumption



Disposal

Our Call to Action

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





IKEA & Winnow

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

Whether it's a meat product or veggie product Winnow Vision recognises it really well, and that is exceptional.

Ricardo Roach, IKEA Wembley



Environment

Business

Culture

Health

Making the case for food waste reduction

Our Call to Action



Maddalena Fossati
Editor-in-Chief
La Cucina Italiana
and Condé Nast
Traveller

CONDÉ NAST

LA CUCINA ITALIANA

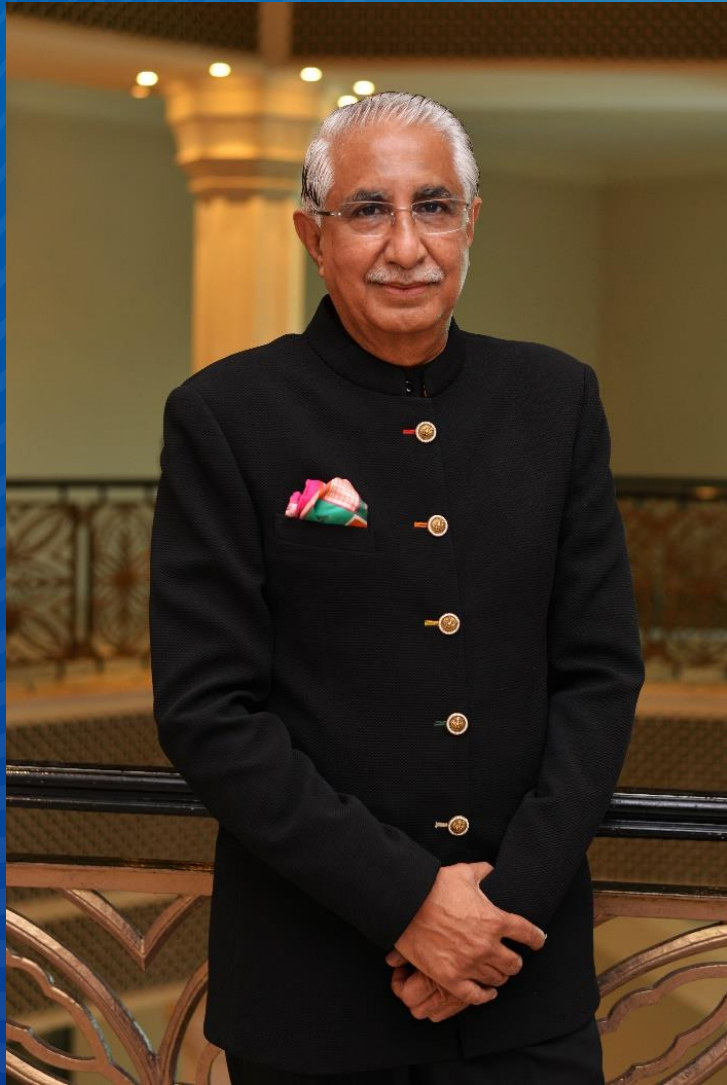






Food waste is crosscutting to all stages of food management





Nakul Anand
Executive Director
ITC Limited

“RESPONSIBLE LUXURY”

Paving Way for a New Era in Global Hospitality




ITC'S HOTEL GROUP

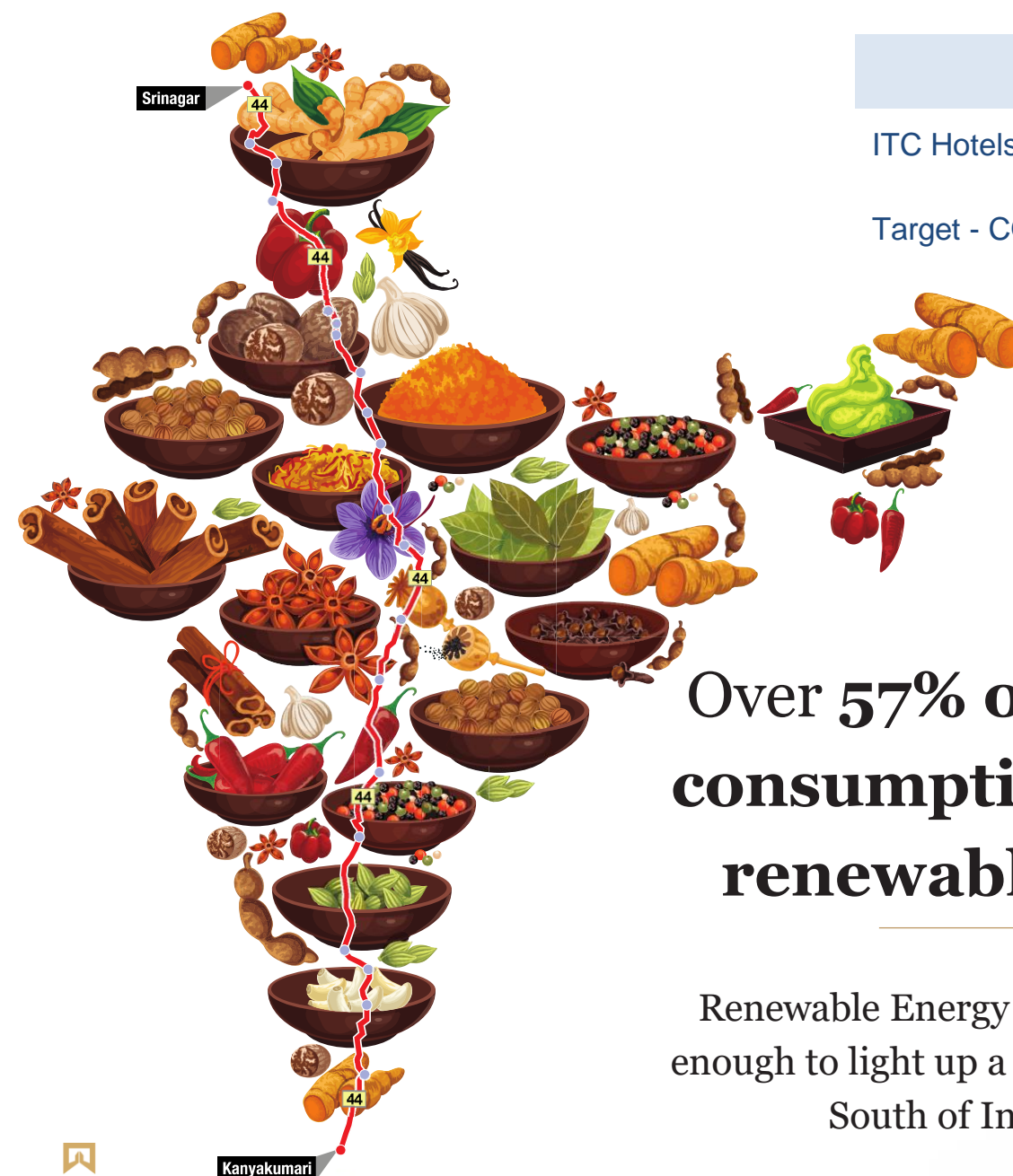

OVER
115
HOTELS

OVER
80
DESTINATIONS

SIX
DISTINCT
BRANDS

OVER
11,000
ROOMS

NAKUL ANAND



Emissions (KgCO₂e)

ITC Hotels (Current Level)	63 Per Room Night	77 Per Sqm
Target - COP 21 (2030)	65 Per Room Night	129 Per Sqm

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.





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**



Reduced 50% freshwater **consumption over the** **last five years.**

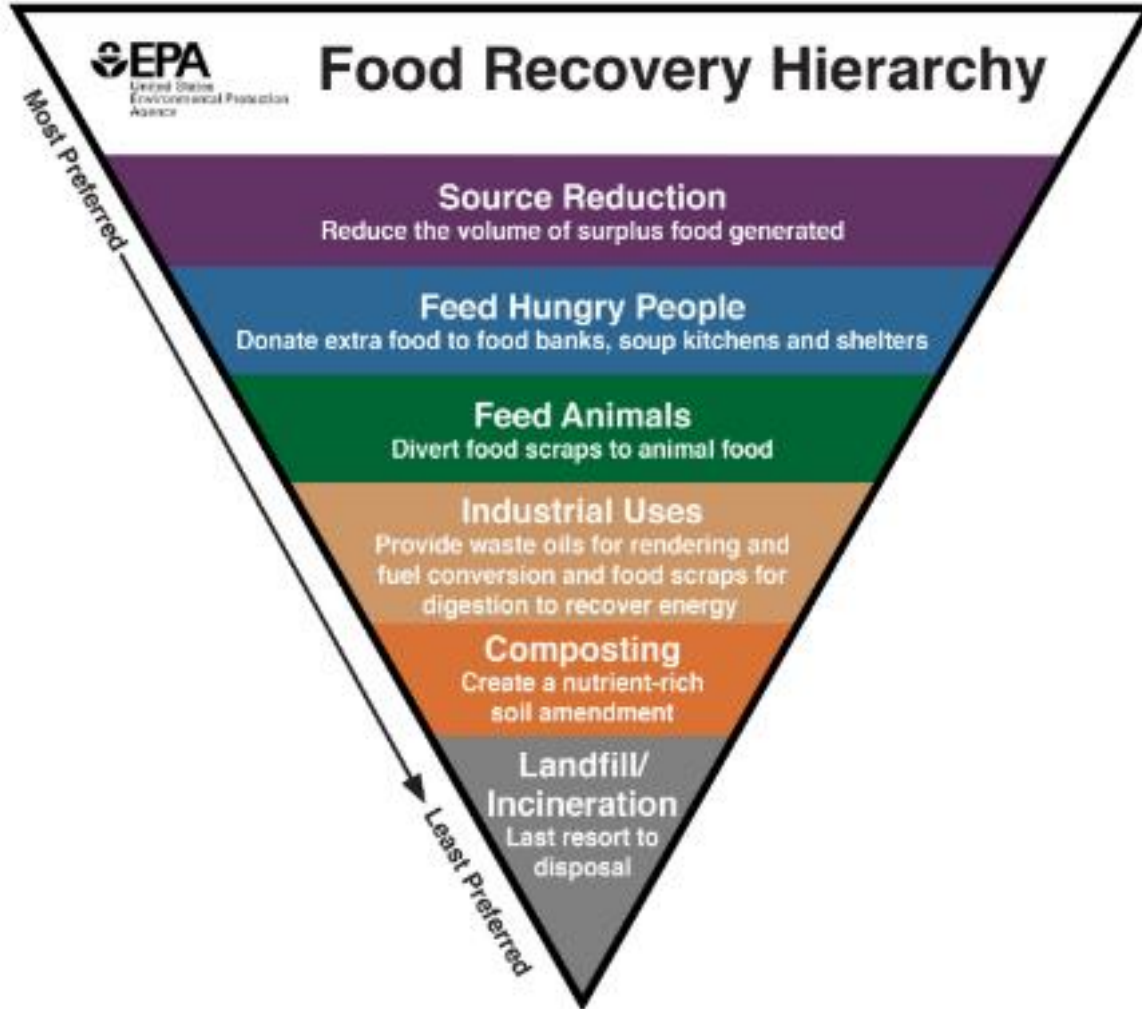
Entire wastewater is treated/
recycled – Equivalent to irrigating
100 Thousand trees, sequestering
95 Thousand tonnes of CO2 appx



ITC HOTELS

**Over 50% of
Food & Beverage are
sourced locally**





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





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 mnemonic to our Menus.





SUSTAINABLE GASTRONOMY AT ITC HOTELS



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.



SUSTAINABLE GASTRONOMY AT ITC HOTELS



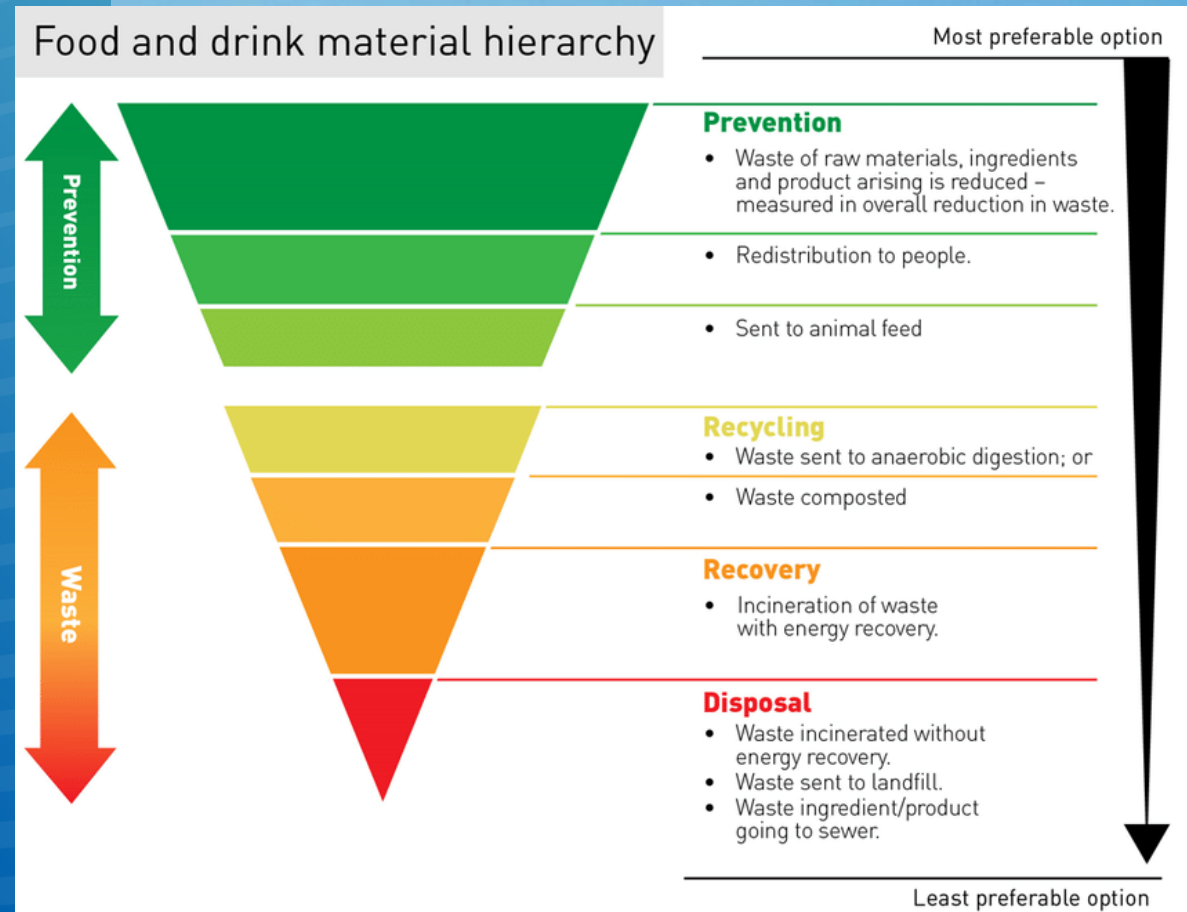
Rooted in the tenets of sustainable practices, this **buffet program** creates widespread awareness on both the nutritional benefits of consuming from root to shoot as well as the impact it has on reducing food waste.





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).





Benjamin Lephilbert
CEO
Lightblue Consulting

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)**

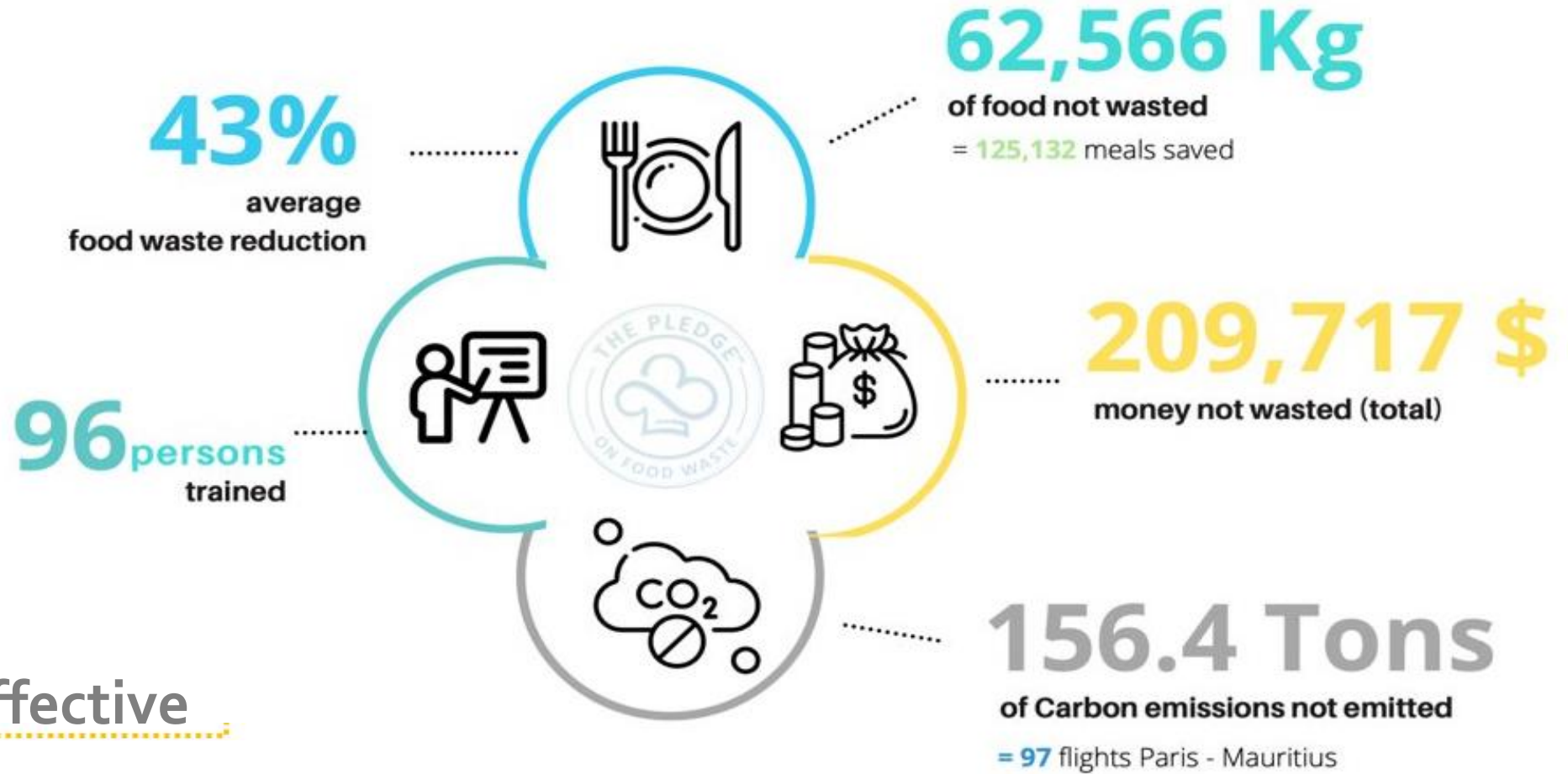


**Certification
(Methodology)**

Additional Resources



Zero Food Waste Mauritius Project: Impact and Replication



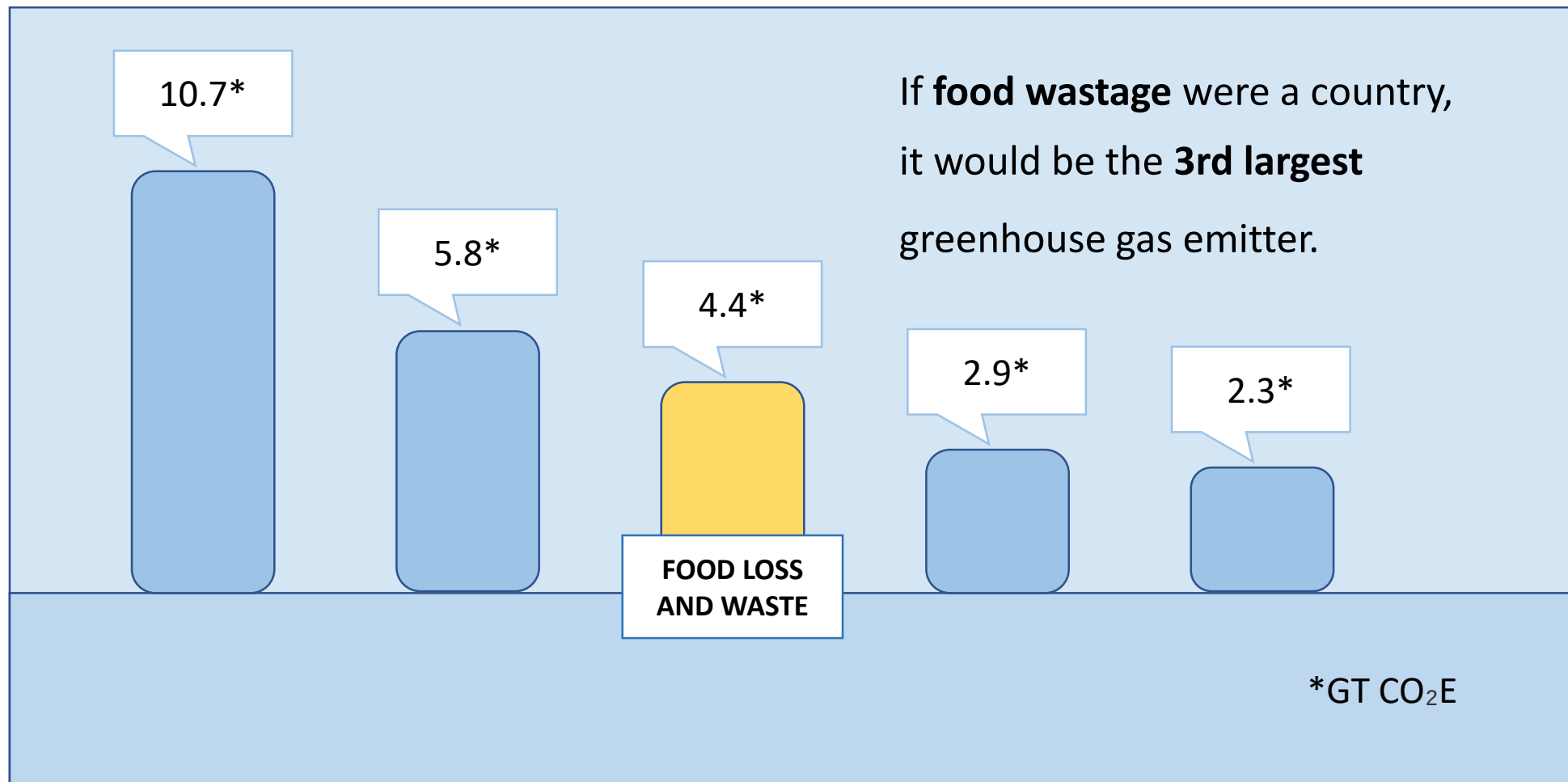
- Cost Effective
- Scalable
- Adaptable (language, context..)



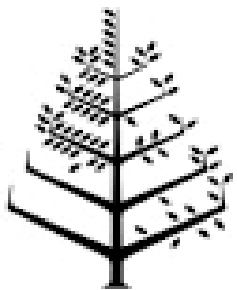


Sakiko Yamada
CEO
Food Loss Bank

食料廃棄は世界 3 位の温室効果ガス源



FOOD LOSS BANK



FOUR SEASONS



WORLD
FOOD
FORUM



Food and Agriculture
Organization of the
United Nations

GUCCI
OSTERIA

da Massimo Bottura

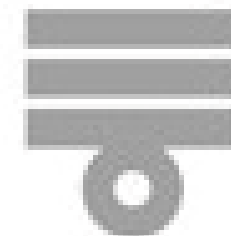
RALPH
LAUREN

KidZania
Japan

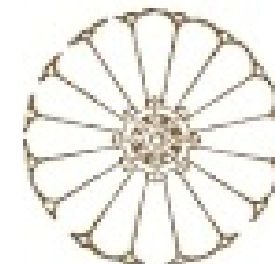


Embassy of Sweden
Tokyo

ANA



mizkan



天台宗総本山 ユネスコ世界文化遺産

比叡山 延暦寺

billboard
LIVE

*
snow peak

BVLGARI



PALACE HOTEL TOKYO

Poppins

GRAND | HYATT™

ARMANI / RISTORANTE



佐賀県



滋賀県



高知県



GIFU



新潟県



東京都



JF全漁連



Masterclasses for a Better Food Future



HEALTHY DIETS. HEALTHY PLANET.





Iñaki Gaztelumendi
Technical Coordinator
Basque Culinary Center

THE PLEASURES OF EATING

WENDELL BERRY



EATING IS AN AGRICULTURAL ACT.

- 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

La contribución
de la gastronomía

a la consecución de los
Objetivos de Desarrollo
Sostenible

Global Roadmap for Food Waste Reduction in the Tourism Sector



Take part in the public consultation