SAMPRAN RIVERSIDE

Food Waste Prevention
Business Case Study

Proudly sponsored by TCEB THAILAND CONVENTION & EXHIBITION BUREAU

Location : *Thailand*

Why Food Waste?

Food waste is the cause of several negative impacts which can lead to adverse effects on a hotel or restaurant's performance, reputation and bottom line.

Sampran Riverside further committed to conducting business in a transparent, socially, environmentally and economically sustainable manner whilst aiming to inspire others to do the same.

IMPACT

-3,04 pts
on food cost %
(with 12,6% covers drop)

6 405 kg
of Food Rescued

12,5%
Reduction in $/Cover

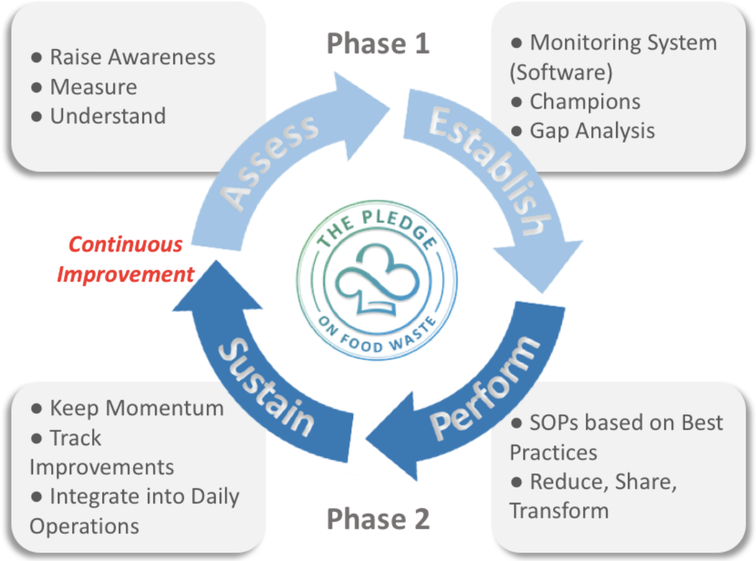
19 215 kg
Carbon emissions offset

1st Hotel
to successfully comply with the PLEDGE on Food Waste standard.

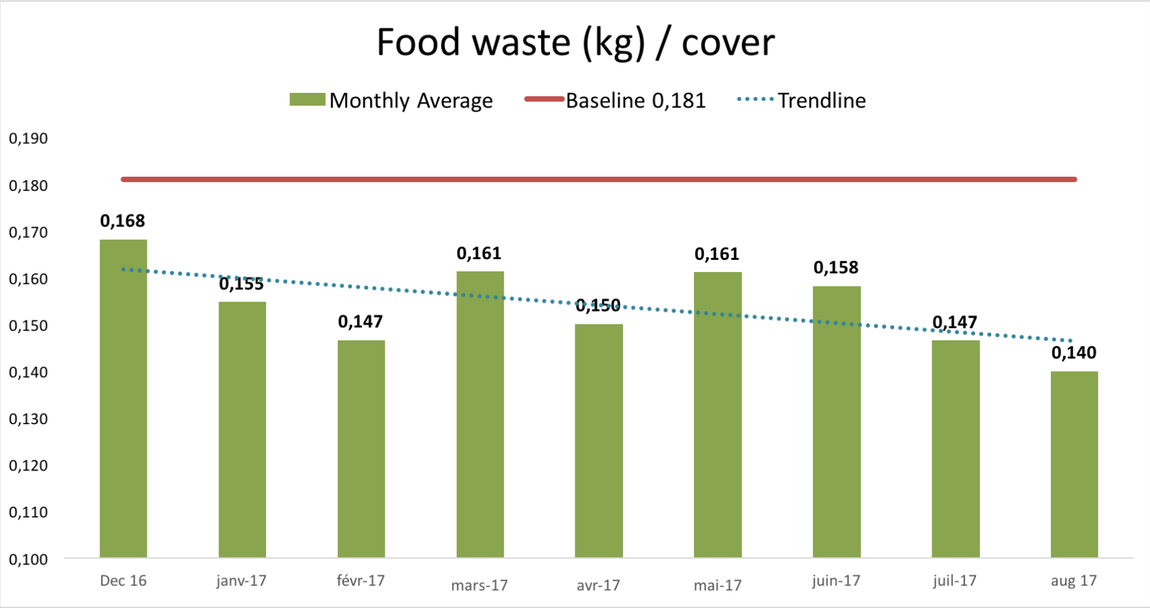
THE PLEDGE ON FOOD WASTE

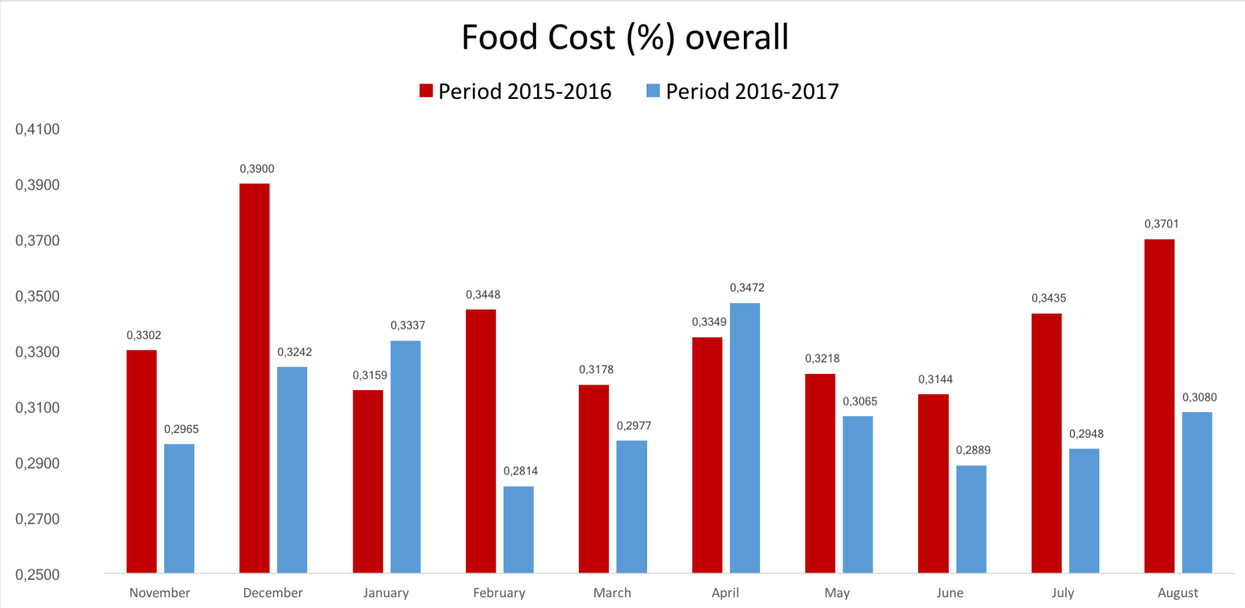
Approach

LightBlue's team supported the implementation process (phase 1) and prepared the ground for full ownership by Sampran (phase 2).



Results - Overview





Baseline : 181 g / cover

Av. period : 154 g / cover

Food Cost % variation

Nov-15 / Aug-16 vs. Nov-16 to Aug-17

Food Efficiency Indicator

Total Food Waste (kg)

/

Total Food Purchased (kg)

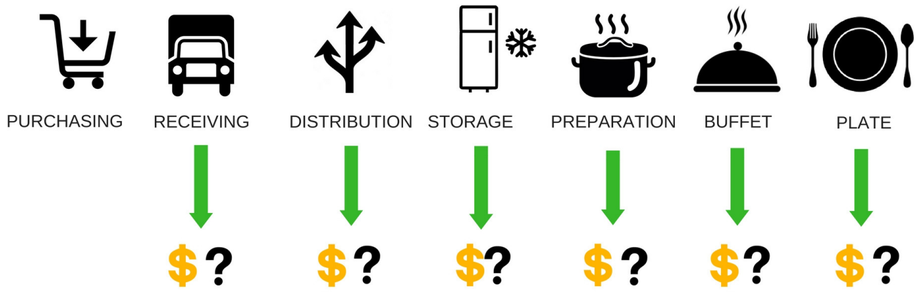
The Food Efficiency Indicator (FEI) has been designed to assess how performant businesses are with the use of food as a ressource.
It is calculated as follows:
1- (total food waste / total food purchased)

90,7 %

Average for Sampran over the project period

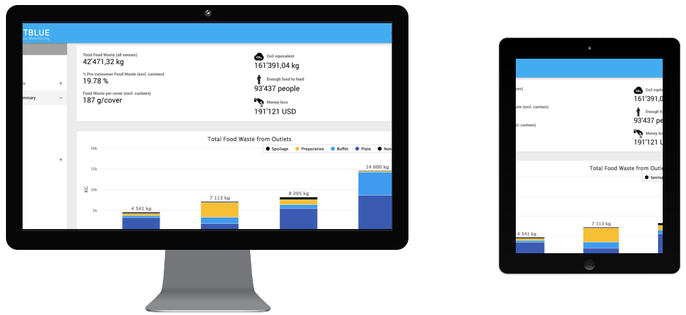
Solutions and Benefits

CONTROL AT FOOD WASTE GENERATION POINTS



DATA ANALYTICS

Sampran used the Food Excess Monitoring platform to **collect, analyse and access** actionable Food Waste data on demand.



INCREASED AWARENESS OF EMPLOYEES

COST SAVINGS

What is the PLEDGE ?

The 1st Food Waste Prevention Certification is articulated around 9 points:

1. The Cut on **Food Waste Policy** drafted, signed, distributed
2. Ongoing Food Waste **Monitoring System**
3. **KPIs** to measure the financial impact of the program
4. **Best Practices** at critical food waste generation points
5. Food **Lovers' Committee** set up (cross departmental)
6. Regular employees **training** on how to cut food waste
7. **Clients engagement** on reducing plate waste
8. Canteen awareness raising **campaigns** run regularly
9. **Redistribution** and/or **transformation** of food leftovers

www.thepledgeonfoodwaste.org

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