







# GREEN RAMADAN INITIATIVE 2024

Tackling Food Waste UN SDG 12.3

# **TOWARDS NET ZERO**

**EMEA & APAC teams** across 32 hotels in 7 countries aimed to close the loop across the food and drink value chain, whilst serving 239,000 guests.

#### COMPOSTING

Where possible the hotels committed to a contract with a local waste partner to ensure all biodegradable waste was collected and composted to create soil, fertilizer or animal feed with results being faithfully reported.

### **FOOD BANKS**

Where possible the hotels partnered with a local food bank to divert leftovers to charity in a HACCAP compliant way.

#### **MEASURING FOOD WASTE**

The hotel installed both production and plate waste Winnow systems to serve their iftar and suhoor operations. Chefs were tasked with faithfully recording their data in LightStav





## FOOD **GREEN DONATIONS RAMADAN SUSTAINABLE TOWARDS GASTRONOMY ZERO WASTE MEASURING FOOD WASTE BEHAVIOURAL INTERVENTIONS PLASTIC FREE**

**COMPOSTING** 

LOCAL

**SOURCING** 

#### **PLASTIC FREE**

No single-use plastics were permitted. Water served was sustainable (not plastic) ie if glass bottles were used collection in place for reuse, segregation and re-purposing of bottle caps etc. If packaging was used it was naturally compostable (not industrial compostable).

#### LOCAL SOURCING

The hotel's local basket was 30% as a minimum requirement. Local produce took center stage of the offer.

#### **SUSTAINABLE GASTRONOMY**

The iftar/suhoor contained innovative vegetarian and vegan items. The chefs adopted zero waste best practice guided by the working group.

#### **BEHAVIOURAL INTERVENTIONS**

Guided by Winnow and UNEP, hotel teams implemented interventions such as (but not limited to) smaller plates and portions, alterations to sequence of service, cafeteria binless and meatless days. Hotels also implemented UNEP Recipe of Change messaging in both the dining environments and their social







**Total weight of** consumer plate waste saved

This is equivalent to green house gas emissions from



Smartphones charged



Total meals saved from plate waste

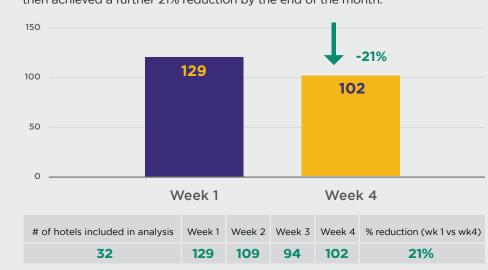
CO2e and meals saved

Total CO2e saved from plate waste 7.4 tonnes

#### **AVERAGE G/COVER POST CONSUMER WASTE FIRST VS FINAL WEEK**



In GR23, we started the program in Week 1 at 385 g/cover and went down to 151 g/cover in GR23 Week 4, which resulted in a 61% reduction. In GR24, we started the program at 129 g/cover in week 1 which was already 14% lower, and then achieved a further 21% reduction by the end of the month.



The top wasted categories are consistent across all countries. However, each country has different focus areas to tackle.

	BREAD/PASTRY	MEAT	VEGETABLES	GRAINS
Turkey	38%	4%	31%	4%
Qatar	38%	12%	24%	7%
KSA	34%	9%	28%	12%
UAE	23%	13%	27%	7%
Bahrain	15%	33%	11%	11%
Malaysia	11%	10%	12%	3%









