

Our roadmap to halving food waste by 2026



Commit



Measure



Engage



Implement



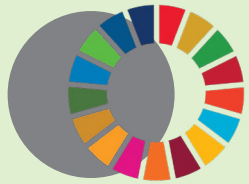
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Our roadmap to halving food waste by 2026

Target: Halving food waste

by 2030



Global:

UN Sustainable Development [Goal 12.3](#)

by 2030



National:

National Food Waste Strategy

by 2026



Sydney:

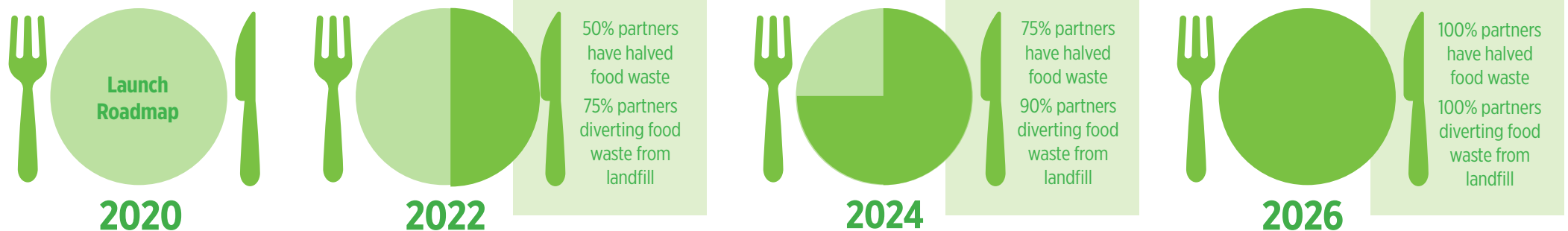
Sustainable Destination Partnership

Main ingredients to reducing food waste



Tackling food waste

Each year, an estimated \$3.5 billion worth of food is wasted across Australia's hospitality sector ([Fight Food Waste CRC](#)). The City of Sydney's Sustainable Destination Partnership is a leader in this sector and is committed to tackling food waste. We are aiming to halve food waste by 2026, four years ahead of international and national goals. This roadmap identifies the milestones and actions needed to achieve our ambition. We want to inspire the broader sector and the millions of guests that visit and dine at our properties.



This roadmap has been informed by several resources including the [UK's Wrap Hospitality and Food Services Action Plan](#), the NSW Department Planning, Industry and Environment's [Your Business is Food](#) program, Unilever's [Wise up on Waste](#) toolkit, WWF's [Fighting Food Waste in Hotels](#) and PATA's [food waste initiative BUFFET](#).

The Food Waste Hierarchy

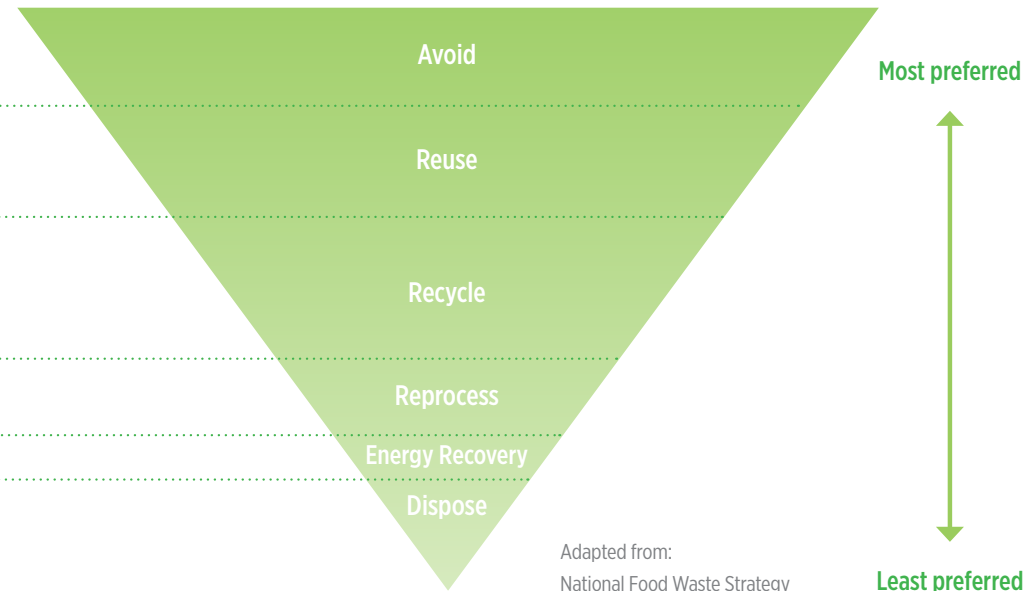
The Food Waste Hierarchy helps define the most and least preferred methods of managing food waste. Our focus is on **Avoiding** food waste as this will result in the biggest cost savings and benefit for the environment. By avoiding waste in preparation, through spoilage, by minimising over-production and plate/ buffet waste we can have a significant impact.

Did you know?
Food waste to sewer has the same environmental impact as food waste to landfill and should be a last resort.

Examples

- › Education campaigns
- › Research and development to support more efficient production methods
- › Packaging initiatives to improve shelf life
- › Food rescue donations
- › Repurposing aesthetically imperfect food (eg. packaged carrot sticks)
- › Repurposing without processing for animal feed
- › Composting (windrows and anaerobic digestion)
- › Soil conditioners
- › Worm farms
- › Biotechnology solutions for animal feed
- › Conversion to pharmaceutical and nutraceuticals
- › Conversion to cosmetic products
- › Incineration and anaerobic digestion for energy recovery
- › Landfill
- › Incineration for non-energy recovery
- › Food waste going to sewer

Waste Hierarchy



Pathway to delivery



Suggested actions for partners to deliver

Commit



- › Make a public organisation-wide commitment to halving food waste by 2026
- › Create KPIs for senior management and key staff regarding food waste reduction
- › Communicate commitment with visitors, staff, tenants, waste service providers and key suppliers

Measure



- › Map where food waste comes from in your organisation
- › Use available food waste measurement tools ([DPIE Your Business is Food](#), [Unilever](#), [WWF](#), [PATA](#))
- › Create a baseline of current food waste
- › Submit food waste data to the City of Sydney as part of SDP annual reporting

Engage



- › Raise awareness and educate staff on how to minimise food waste
- › Identify food waste champions
- › Co-design food waste improvement actions with staff
- › Access expertise and support from the City of Sydney, OzHarvest, WWF, DPIE and other partners who can support your food waste avoidance efforts

Implement



- › Integrate food waste measurement resources into staff inductions
- › Review the amount of food wasted in weekly meetings
- › Incorporate an organic waste stream and food waste data reporting with your waste service provider
- › Include food waste clauses in waste management contracts, tenant leases and other key contracts
- › Work with key ingredient suppliers to reduce food waste in your supply chain
- › Review food waste data regularly and track progress of food waste savings towards your target

Share



- › Communicate your commitment to reducing food waste with your guests and what they can do to join your efforts
- › Share your story including how much food waste and money you have saved
- › Participate in Love Food Sydney, a DPIE funded, City of Sydney led, city wide food waste campaign
- › Celebrate good practice. Challenge wasteful behaviours

Direct delivery of food service

Third party delivery through onsite cafes, restaurant and events

- › Make a public organisation-wide commitment to halving food waste by 2026
- › Communicate your commitment with tenants and caterers so they can support your efforts
- › Communicate your commitment with visitors, staff, waste service providers and key suppliers

- › Map where food waste comes from in your organisation
- › Use available food waste measurement tools ([DPIE Your Business is Food](#), [Unilever](#), [WWF](#), [PATA](#))
- › Require third parties to baseline their current food waste, implement actions and track progress
- › Submit food waste data to the City of Sydney as part of SDP annual reporting

- › Raise awareness and educate tenants on how to minimise food waste
- › Identify food waste champions
- › Access expertise and support from the City of Sydney, OzHarvest, WWF, DPIE and other partners who can support your food waste avoidance efforts

- › Collect food waste data from all third parties involved in food service
- › Include an organics waste stream and food waste data clauses in your waste management contract
- › Include food waste clauses in tenant leases and other key contracts
- › Review food waste data regularly and track progress towards your target

- › Share your story including how much food waste and money you have saved
- › Participate in Love Food Sydney, a DPIE funded, City of Sydney led, city wide food waste campaign
- › Celebrate good practice. Challenge wasteful behaviours

Consider redistributing any unavoidable food waste through OzHarvest, Food Bank and others charities.

What partners are doing today



When: 2017- 2018

Actions taken

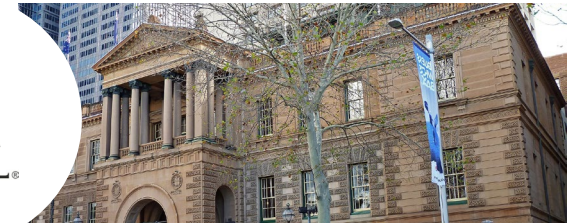
- › Implemented the DPIE's Your Business is Food tool kit
- › Measured edible and non-edible food waste
- › Introduced new waste bins and procedures
- › Reviewed recipes and ordering
- › Adjusted menus and introduced smarter portion sizes
- › Increased donations to food charities
- › Introduced a pulpmaster to send left over food waste to a renewable energy plant

Savings

- › 47.8% food waste reduction annually
- › \$184,033



INTERCONTINENTAL®



When: 2019

Actions taken

- › Engaged with ORG to arrange for food waste to be sent to EarthPower or composting
- › Tracked daily bin count
- › Educated staff to fill food waste bins, accurately measure and consolidate with invoices
- › Implemented Unilever's 'Wise up on Waste' tool kit. Achieved major success with food sorting from the buffet and also engaged tenants to participate
- › Adopted Winnow, a tech solution to measuring and managing food waste

About SDP

The Sustainable Destination Partnership is a collaboration of hotels, backpacker hostels, serviced apartments, cultural institutions, entertainment venues and industry influencers working together to make Sydney a sustainable destination.

The Partnership works collaboratively and uses collective impact to:

- › **Improve** the environmental performance of Sydney's accommodation and entertainment venues
- › **Invest** in renewable energy, recycled water, waste avoidance and management and other sustainable solutions that support Sustainable Sydney 2030 goals
- › **Engage** with regulators and governments on key environmental policy and regulatory issues
- › **Champion** and promote our objectives and outcomes to the broader sector and wider community.

Contact

For more information and free resources:
sustainabledestinationpartnership.com.au

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