

# Benjamin Lephilibert



## Education



King's College London  
University of London  
MSc- Environment and Development, 2011



Graduate Institute of International Studies (IHEAD)  
University of Geneva  
MA - International Relations & Development Studies, 2005

## Bio

Food Waste Prevention System Design  
Hotel Sustainability  
Awareness & Capacity Building of Employees  
Hotel Sustainability Certification Compliance  
Guest Engagement in Sustainability Policies  
Integration of Sustainability into Hotel's Core Culture

**Founder & Managing Director**  
**Food Efficiency**  
**Hotel Sustainability**  
**Circular Systems Design**

Benjamin Lephilibert is the Founder & Managing Director of LightBlue, a UN-Awarded for-profit social enterprise working since 2012 on food waste prevention across Asia, Europe, the Indian Ocean, Australia, and the US with hotel groups, restaurants, government agencies, and international organizations.

He is an international speaker, guest-lecturer in culinary and business schools, counselor at Franco-Thai Chamber of Commerce, solution designer of **FIT Food Waste Tech**, and co-designer of **The PLEDGE on Food Waste** international certification system.

## Appearance Records

Conferences, Talks, Podcasts, & Contributions

### | 2024

**ICCA** — *Global Venue Experts Forum*

*Beijing, December 2024*

**The 9th UNWTO Forum** — *Masterclass Solutions for Reducing Food Waste*

*Bahrain, November 2024*

**GSTC 2024 Singapore** — *Innovation in Hotel Sustainability*

*Singapore, November 2024*

**ICCA Congress 2024** — *Combining Gastronomy & FWP in MICE Industry*

*Abu Dhabi, October 2024*

**Booking.com Trends & Insights** — *The Benefits of Cutting Food Waste*

*Online, June 2024*

**AMCHAM T-AB Magazine** — *On Leadership Transforming Hospitality*

*Online, June 2024*

**Asia Sustainable Travel** — *Feeding Innovation*

*Online, March 2024*



**The Strait Times** — *What Happens to Unsold Chinese New Year Goodies*

*Online, February 2024*

| **2023**

**Booking.com Interview** — *Guide to Food Loss & Waste*

*Online, December 2023*

**BFM 89.9 (Podcast)** — *Tackling Food Waste Through Tech and Consulting*

*Online, November 2023*

**KITA Food Festival** — *Following The Money*

*Malaysia, October 2023*

**TTG RIMINI Condé Nast**

*Italy, October 2023*

**EXO Travel** — *Sustainability Award Sponsor*

*Bangkok, June 2023*

| **2022**

**7th UNWTO Forum** — *Our Planet our Future: Sustainable Food*

*Nara Japan, December 2022*

**SWITCH-Asia** — *Innovation & SCP: Role of Knowledge Institutions*

*Online, November 2022*

**Sustainability for Business Forum** — *Agriculture & Food Innovation*

*Bangkok, October 2022*

**TechSauce Global Summit**

*Bangkok, August 2022*

**Hyatt APAC** — *Regional Food Waste Prevention Program*

*Online, May 2022*

| **2021**

**FW Prevention for UK Food Services** — *Our Planet our Future: Sustainable Food*

*Online, November 2021*

**ThaiFEX** — *Unlocking Horeca Growth Opportunities w/ Food Waste Prevention*

*Online, November 2022*

**Mater Fondazione** — *Food Recovery Conference*

*Online, October 2021*

**Sustainability Stories** — *Hospitality Food Waste & Misconceptions*

*Online, September 2021*

**MICE Sustainability & TECB** — *Responsible Food & Beverage Operations*

*Online, September 2021*

**Impact InSight** — *Food Waste for Thought*

*Online, August 2021*

**UNEP x Thailand Environmental Institute** — *Alternatives for FW Management*

*Online, August 2021*

**IHEID** — *Food Waste Program Prevention Workshop*

*Online, May 2021*



**Waste Wise** — *Multi-dimensional Approach to Food Waste Prevention*

*Online, July 2021*

**World Association of Chefs Societies** — *The Big Picture on Food Waste*

*Online, July 2021*

**NUS Enterprise-BoP Hub Joint Initiative** — *Commercial Kitchen Bin Diving*

*Online, July 2021*

**UN Food Systems Summit Dialogue** — *Restaurants of the Future*

*Online, June 2021*

**Mauritian Food Services** — *Food Waste Prevention Tips*

*Online, May 2021*

**Singaporean Food Services** — *Food Waste Prevention Tips*

*Online, April 2021*

**Nanyang Technological University** — *Food Waste Entrepreneur Journey Talk*

*Online, March 2021*

| 2020

**IHEID** — *Inspiring Students for Sustainability & Entrepreneurship*

*Online, December 2020*

**Manipal Academy** — *Guest-Talk for Hospitality Students*

*Online, November 2020*

**4th International Hospitality Forum** — *Food Recovery Conference*

*Online, November 2020*

**Pacific-Asia Travel Association** — *Misunderstandings & Solutions to Food Waste*

*Online, November 2020*

**ASEAN Sustainable Tourism Expo** — *Using Tech to Boost Sustainable Hospitality*

*Online, November 2020*

**APEC** — *Innovation & Business Solutions to Reach Zero Waste to Landfill*

*Online, October 2020*

**Rethink2gether** — *The Business Case for Food Waste Prevention*

*Online, August 2020*

**Michelin Guide Thailand** — *Press Conference*

*Online, September 2020*

**G.R.E.E.N. Hospitality** — *Press Conference*

*Online, September 2020*

**Feeding Cities** — *What the Fork Sessions*

*Online, September 2020*

