

Business case study

Food Waste Prevention

Partner : Soneva Fushi

Location : Maldives



Impact

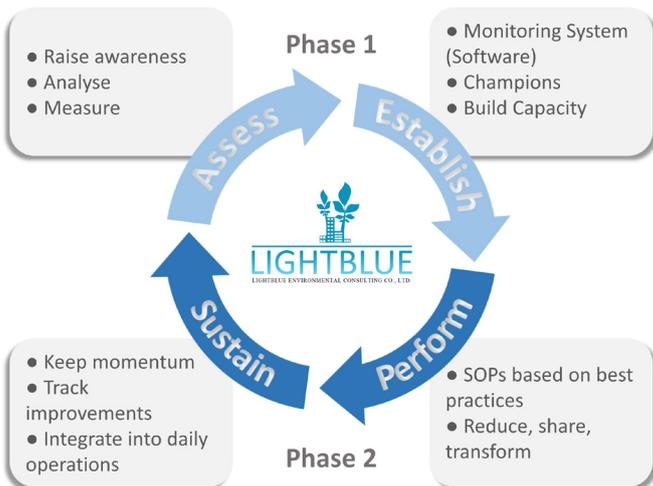
Food waste is the cause of several negative impacts which can lead to adverse effects on a hotel or restaurant's performance, image, reputation and bottom line. Soneva Fushi, Maldives is committed to conducting business in a socially, environmentally and economically sustainable manner whilst aiming to inspire others to do the same. Some impacts include environmental degradation, social impact and economic impact on food cost

Approach

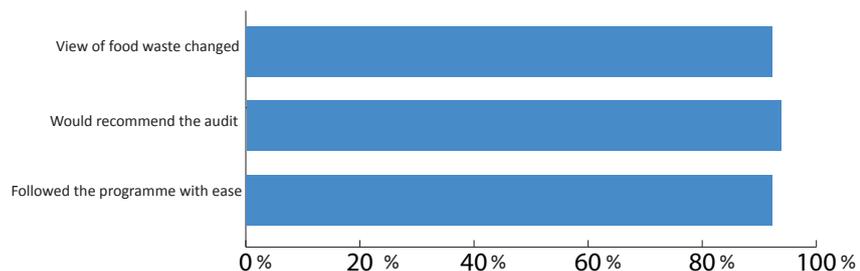
In September 2015, four members of LightBlue Environmental Consulting implemented a food waste prevention programme for 7 days at Soneva Fushi, Maldives.

In Brief

- Support : 4 consultants
- 33% of absolute edible waste reduction
- 36% of edible food waste reduction per-resident-night
- 78,13 tonnes of edible waste reduction
- USD 151,168 saved, over 12 months

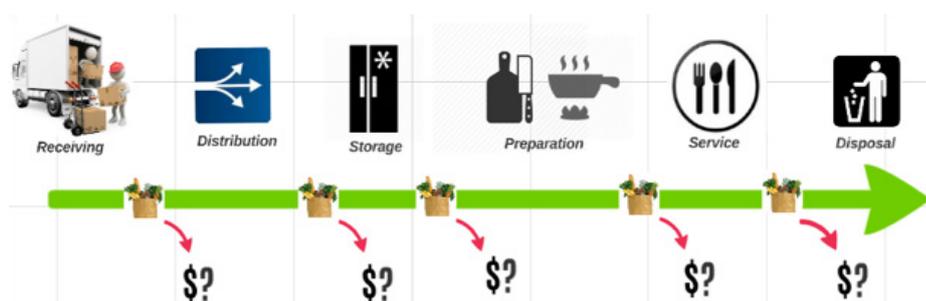


Soneva Fushi Staff Survey Feedback



Solution and Benefit

We address wasteful practices at critical food waste generation points.

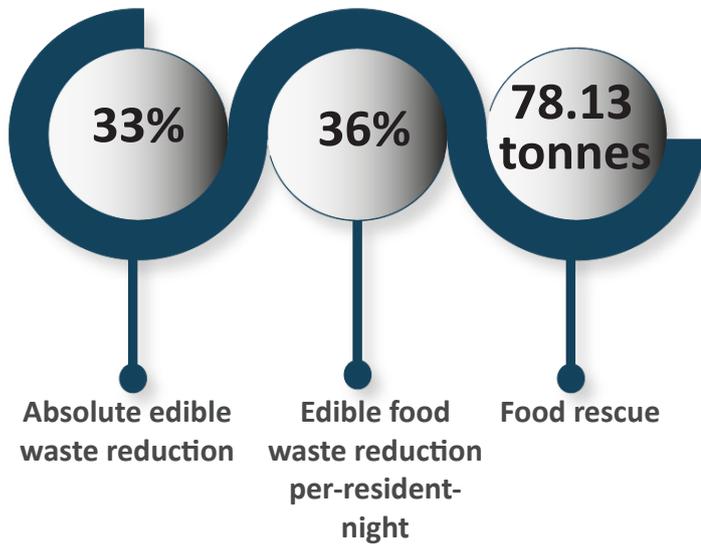


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Result

Eight recording points were set up on site which included two canteens and six outlets. Four different categories of wastage were introduced: spoilage, preparation, buffet, and customer plate. The result of the programme shows the difference between the quantities of waste within one year.



Testimonials



“We have seen quite a dramatic reduction in the organic material that has been sent to our composting site, we are down to about 50% on what we had seen before, so a big reduction. I think part of the benefit of a detailed audit like this is that it increases everybody’s mindfulness about what they’re doing with food and so this has really helped everybody throughout the food and beverage team and organisation to think more about what they are doing.”

Gordon Jackson
Waste to Wealth Manager



“The moment you kept the three separate bins, it drastically went down the waste because everyone has to note down their names, and the department that the waste is coming from, so they really don’t want to show that they are wasting! The whole system is fantastic and even after you, I will continue the system.”

Faseeh
F&B Director