

Marriott UKI & Nordics

## Food Waste Reduction Policy

February 2024

# JW MARRIOTT GROSVENOR HOUSE LONDON

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Marriott UKI and Nordics affirms its commitment to operate as a responsible business, to reduce its impact on the environment and to adopt sustainable practices by embracing The PLEDGE™ on Food Waste Certification.

Marriott UKI and Nordics acknowledges the importance of environmental sustainability and is concerned about its “Food Print”. Thus, Marriott UKI and Nordics is committed to creating a food waste conscious environment within its operations and will partake in The PLEDGE™ on Food Waste Certification.

Associate commitment, consistently measuring food waste, integrating new SOPs, engaging diners and implementing circular models are challenges that we are aware of. However, Marriott UKI and Nordics is committed to deal with these issues and will design, then implement an effective action plan.



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**Marriott UKI and Nordics genuinely commits to preventing food waste by complying with the 7 pillars that The PLEDGE™ on Food Waste evolves around:**

- Envisioning the path to take, planning actions to minimize food waste and reporting the result to the internal and external community.
- Engaging the whole team and establishing a Food Lover's Committee that aims to raise awareness by conducting regular trainings and meetings.
- Installing a food waste monitoring system that tracks, records and compares food waste. The data is analyzed and action is taken accordingly.
- Implementing, reviewing and improving the processes and policies to minimize food waste.
- Improving and implementing the best practices to reduce food waste in the kitchen operations.
- Inspiring the customers by regularly communicating about sustainable food waste practices that are in place.
- Adopting circular solutions such as redistributing and/or transforming food leftovers.

• JW MARRIOTT GROSVENOR HOUSE LONDON

• Stuart Bowery

• Nigel Boschetti

• Karina Elias



# ZERO FOOD WASTE REPORT - INTERIM

JW Marriott Grosvenor House London has partnered with The Pledge on Food Waste and Winnow to make an impact on food waste.

As a business of scale that provides a variety of food and beverage offerings with a large volume, we are committed to taking thoughtful action to combat food waste and play our part – environmentally, socially and financially.

We have challenging Key Performance Indicators (KPI's) to achieve as detailed below, initially over a six-month period, then annually and by 2030 to reduce our food waste by 50%. The results of our efforts can be seen on the following pages.



To help us achieve these objectives we have implemented a Food Lovers Committee. Should you wish to review our more detailed annual report please drop us an email [aria.purcell@marriott.com](mailto:aria.purcell@marriott.com)

# KPI VS BASELINE

Period	Waste Value (£)	Change vs Baseline	Waste Weight (kg)	Change vs Baseline	Weight per cover (kg)	Change vs Baseline
Baseline	3,489		1,409		0.275	
W/E 03.03.24	1,021	-70.7%	511	-63.7%	0.255	-7.1%
W/E 10.03.24	2,575	-26.2%	1,103	-21.7%	0.232	-15.6%
W/E 17.03.24	1,581	-54.7%	908	-35.6%	0.196	-28.5%
W/E 24.03.24	1,350	-61.3%	630	-55.3%	0.146	-46.8%
W/E 31.03.24	1,525	-56.3%	782	-44.5%	0.153	-44.1%
W/E 07.04.24	1,568	-55.1%	821	-41.7%	0.193	-29.7%
W/E 14.04.24	1,294	-62.9%	613	-56.5%	0.160	-41.7%
W/E 21.04.24	1,758	-49.6%	970	-31.2%	0.202	-26.4%
W/E 28.04.24	2,126	-39.1%	1,098	-22.1%	0.222	-19.2%

# CO2 EMISSIONS

