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Accelerating Food Waste Reduction in the Tourism Sector – a Global Roadmap

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One Planet Sustainable Tourism Programme

12 RESPONSIBLE
CONSUMPTION
AND PRODUCTION



Sustainable consumption and production to address the challenges of climate change, biodiversity loss and pollution



Glasgow Declaration on Climate Action in Tourism



Global Tourism Plastics Initiative



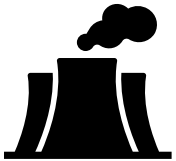
Global Roadmap on Food Waste Reduction



A close-up shot of a person's hand holding the handle of a brown suitcase. The background is a soft-focus landscape of rolling green hills and a winding road under a hazy sky, suggesting a travel or tourism theme.

Food production and consumption shall occur in a sustainable loop, minimizing waste, and maximizing resource efficiency and the benefits for people.

Food loss and waste exacerbate some of the most urgent challenges of our time, including climate change and biodiversity loss



The global food system is estimated to generate **34% of global GHG emissions** with food loss and waste representing **8 – 10% of GHG emissions**.



1/3 of food produced globally for human consumption is **wasted or lost** along the value chain, resulting in an **annual loss of nearly \$1 trillion**.



50% of habitable land and **70% of available freshwater** are used by food systems – the primary cause of biodiversity loss.



Around **14%** of food is lost after being harvested and before reaching the market; a further **17% is wasted in retail and by consumers**.



Looking to the future... by 2030, food loss and waste are expected to **increase by 60%**, resulting in a loss of **over \$1.5 trillion**.

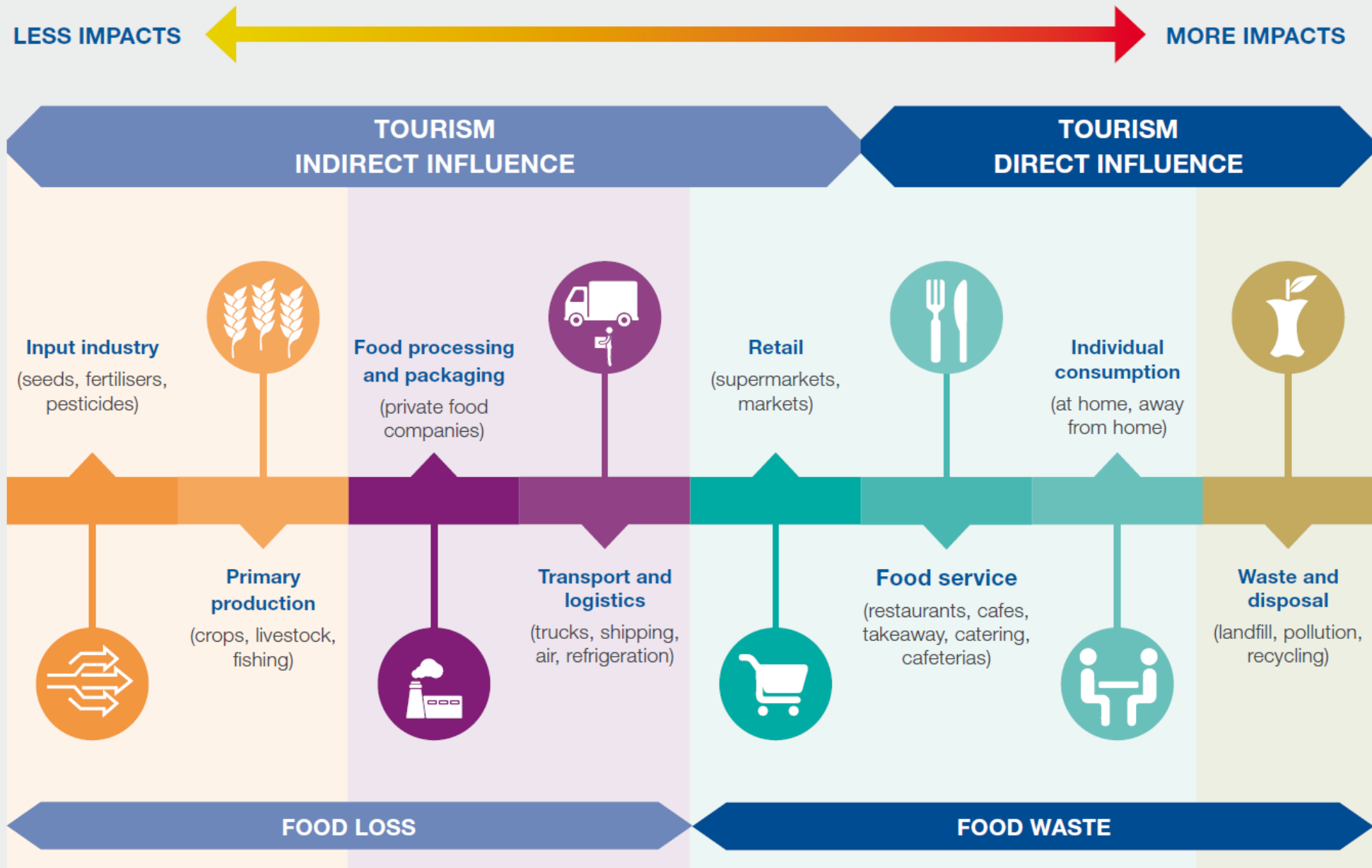


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TOURISM IS A KEY PLAYER IN THE FOOD VALUE CHAIN



Tackling food waste in the tourism sector can deliver many environmental, social, and economic benefits

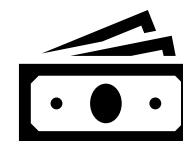


The hospitality industry contributes heavily to food waste and loss generation:

- Food service (including in tourism) contributes 26% of all food wasted at consumption stage – the equivalent of **32 kg per person per year**.
- In the US, about 63 million tons of food are wasted each year, with **40% of waste produced by consumer-facing businesses, including restaurants and hotels**.
- In the UK, an estimated **18%** of annual food waste originates **from the hospitality and food service industries**.

Addressing food waste in tourism can:

- *Improve business efficiency*
- *Lower operational costs*
- *Reduce GHG emissions*
- *Increase food security*



*A Champions 12.3. study of 42 hotels in 15 countries found that **\$7 were saved for every \$1 invested** in lowering kitchen food waste*



TYPES OF REFERENCES TO FOOD IN NATIONAL TOURISM POLICIES (N=114) (%)

Food as a competitiveness strategy

Positioning and promotion of the destination

Strategy

77

Sustainable management of food

Linkages with local producers and utilization of local produce

Procurement

46

Elaboration of menus proposing organic and seasonal products

Preparation

22

Encouraging tourists through awareness raising campaigns or certifications display

Consumption

12

Recycling programmes including composting, livestock/animal provisioning, or the segregation of waste

Waste

12



Sustainable Management of Food



Procurement



Preparation



Consumption



Valorization

Contributing to Sustainable Food Systems

A holistic approach including sustainable procurement and menus, more responsible consumption and circular processes, so that food never becomes waste.





SDG Target 12.3: Reducing Food Waste

By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses.



2



SCAN ME

An action framework for food waste reduction in tourism

- **Prevent** food waste and surplus
- **Redistribute** surplus food (to people/ animal feed)
- **Divert (circulate)** food waste from landfill through valorization processes

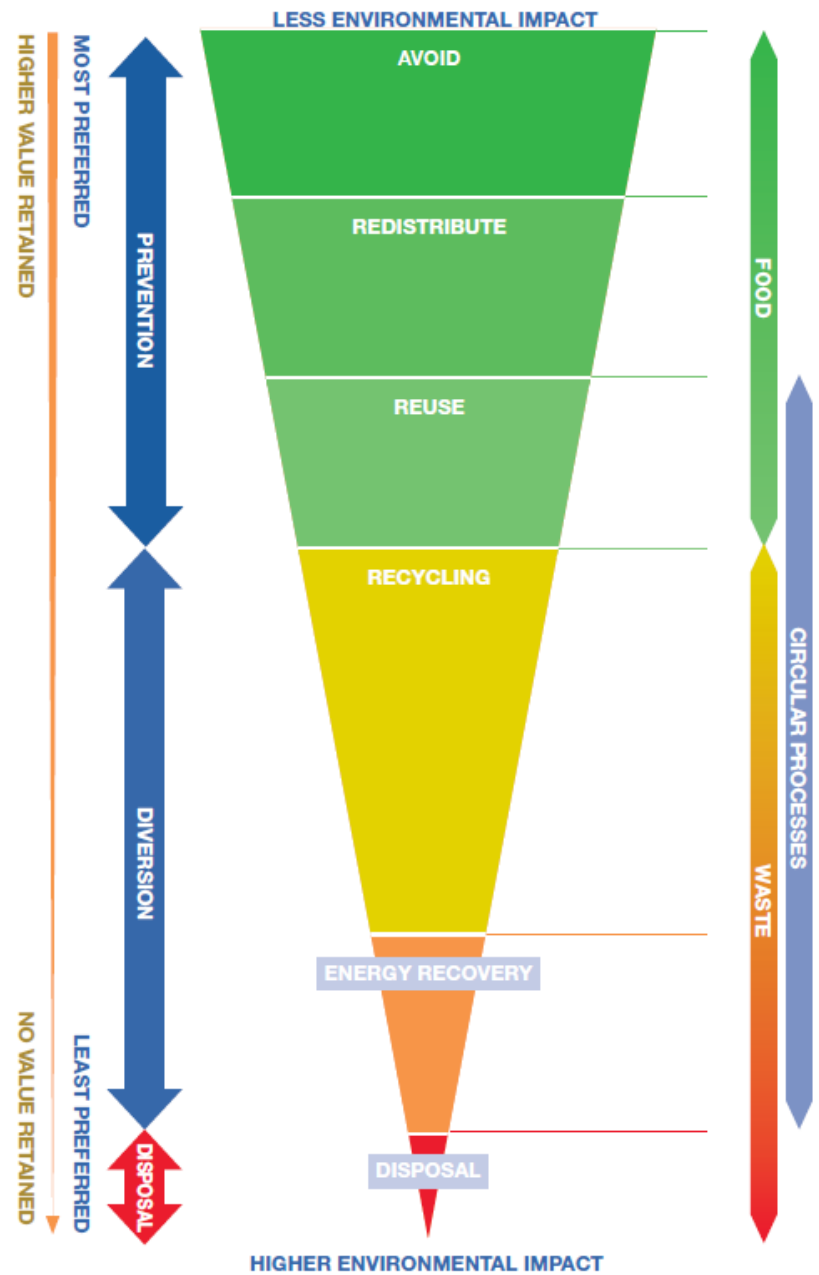


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SCAN ME

THE HIERARCHY OF FOOD WASTE MANAGEMENT STRATEGIES TOWARDS ZERO WASTE TO LANDFILL





The objective of the Global Roadmap is to accelerate the uptake of food waste reduction strategies by tourism stakeholders



Accommodation providers:

- By 2030, halve food waste per guest night; and
- By 2030, divert 100% of residual food waste from landfill (or incineration) or 50% where the infrastructure does not exist.



Cruise lines:

- By 2030, halve food waste per guest day; and
- By 2030, increase capacity on-board (or in port) to process 100% of residual food waste, avoiding any need to discharge to sea by 2030.





Target – Measure – Act - Report

The Roadmap encourages and provides recommendations for tourism stakeholders to:



Set Targets

Set the ambition by identifying a food waste reduction target;



Measure Progress

Measure in a consistent way to be able to track progress against a baseline;



Take Action

Take action to reduce food waste in tourism operations, work in partnership with suppliers and help guests reduce their food waste; and



Report

Disclose progress, showcase successes, share learnings and challenges with other stakeholders to trigger changes at scale.

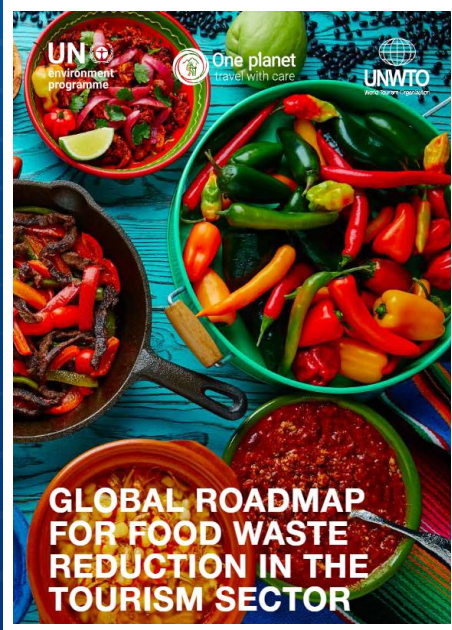


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Food Waste Metrics



Prevention target - accommodation providers and cruise lines:

- Total food waste per annum (metric tonnes);
- Total number of guest days or nights per annum; and
- Food waste (kg) per guest day or night.

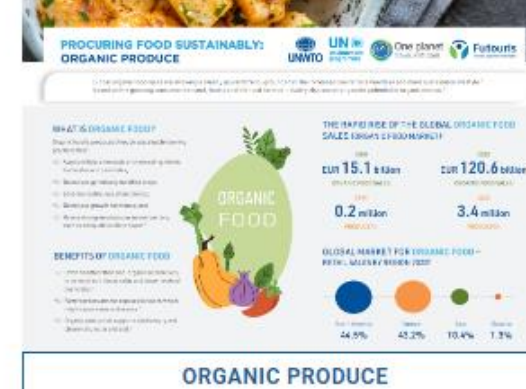
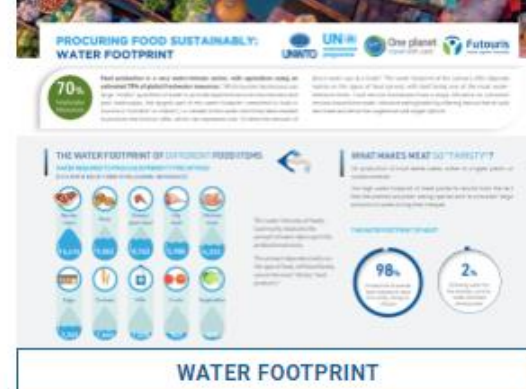
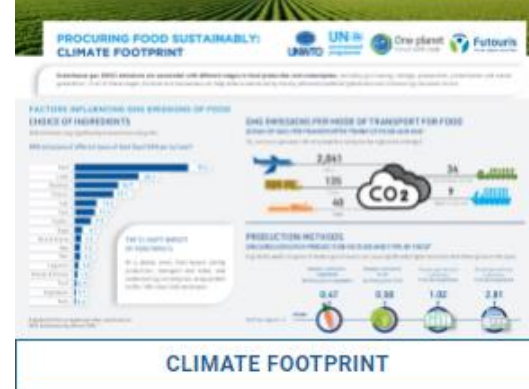
Diversion target - accommodation providers and cruise lines:

- Total food waste per annum (metric tonnes);
- Total food waste to landfill (or incineration) or discharge to sea per annum (tonnes); and
- % food waste diverted (from landfill – or incineration- or discharge to sea).

Additional metrics

- Food waste per customer/ cover
- Food waste per revenue
- Food waste per total food handled
- Food waste per square meter

PROCURING FOOD SUSTAINABLY FACTSHEET SERIES



National and subnational tourism policies & Corporate strategies

Waste management infrastructure (pre competitive collaboration)

Staff training and customer engagement

Climate action agenda

Regulations and incentives

Holistic approaches:

- ✓ Local sourcing
- ✓ Conscious preparation
- ✓ Better waste management: Prevention. Redistribution. Valorization (through circular processes).

Innovation and investments

Levers for scaling-up food waste reduction in the tourism sector



Thank you!

For more information contact us:

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Prevention



Redistribution



Diversion



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