



HOTEL | KITCHEN

Addressing Food Waste Through Responsible Stay



In the United States, it is estimated that 30-40 percent of all food is lost or wasted. A large portion of this food waste ends up in landfills where it emits methane, a potent greenhouse gas. Reducing food waste is one of the easiest and most effective ways to reduce the environmental impact of our food system and feed our communities, and America's hotels are doing their part.

Through research and a series of pilot projects with hotel partners across the country, innovative programs have engaged staff, partners, and guests in cutting waste from hotel kitchens. In partnership with WWF, AHLA's **Hotel Kitchen** toolkit promotes strategies for **preventing** food waste from occurring in the first place, **donating** excess food that is still safe for people to eat, and **diverting** the rest away from landfills.

Our Commitment:

- Virtually all hotels (99.2%) have implemented waste management measures in the past three years.
- More than nine in ten hotels (92.5%) take actions to divert food waste from the landfill.
- 6,000 individuals have completed the Hotel Kitchen training series since 2017.
- 60.2% of all hotels measure the amount of food waste they generate.
- The Hotel Kitchen program has been adopted in 12+ countries and leveraged by other industries to jump start their own food waste platforms.





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Reducing Waste Through Hotel Kitchen



Since 2017, the American Hotel & Lodging Association (AHLA) has partnered with the World Wildlife Fund (WWF) to develop actionable projects to prevent food waste in the hospitality sector through better food management. Hotel Kitchen works with the hospitality industry on understanding and reducing food waste using innovative strategies to engage staff, partners, and guests in cutting waste from hotel kitchens.

Food Waste Solutions at Work:

- In just 12 weeks, hotels participating in AHLA's Hotel Kitchen program saw reductions of food waste of up to 38%.
- The Ritz-Carlton, Pentagon City, installed the BioGreen360 system, a waterless food waste digester technology, which has allowed the hotel to divert all of its food waste, totaling more than 27 tons during the first year of use.
- IHG partners with Goodr on a surplus food recovery program which helps minimize food waste at participating hotels and to support food security in communities across the U.S.
- The Washington Hilton donates excess food and meals to the Ronald McDonald House and DC Central Kitchen. Between 6-8% of all prepared food is donated.