



Waste Reduction

Virtually all hotels in the US have implemented waste management measures in the past three years.

Hotels are working to reduce waste by investing in new, eco-friendly products and packaging. Our members have swapped out many plastic products like water bottles, cups, cutlery, straws, and toiletries with more reusable and sustainable options.

GREEN LODGING TRENDS

Nearly all hotels have implemented waste management measures, including diverting food waste from landfills and donating leftover bathroom amenities. Around six in ten hotels plan and implement waste reduction initiatives, and measure the amount of food waste generated.

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.

91.7% of all hotels donate leftover bathroom amenities such as soap bars, shampoo, and shower gel.

82.0% of all hotels implemented food waste prevention strategies in the last year.

62.9% of hotels have eliminated the use of plastic straws. **45.7%** of hotels have eliminated the use of plastic stirrers.

Approximately **one in two** hotels have replaced mini plastic toiletry bottles with bulk dispensers or non-plastic alternatives.

HOTEL | KITCHEN

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.

