

# Food Waste Reduction PLEDGE

This year, more than ever, LUX\* Belle Mare 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**.

As part of this engagement towards environmental sustainability and concerned with its "Food Print", LUX\* Belle Mare is committed to creating a food waste conscious environment within its food operations.

A journey that has started with Beach Rouge beach club-meets-restaurant; enrolled to participate in The PLEDGE™ on Food Waste certification in July 2021.

After 2 months of brainstorming and action planning with the LUX Belle Mare Food Lovers Committee, the waste monitoring started on 1st of October 2021.

In 3 months, Beach Rouge has reduced its average food waste including of preparation, spoilage and guest plate waste from **186g per cover to 98g per cover**.

Throughout this meaningful path of Food Waste reduction, LUX\* Belle Mare has been guided and accompanied by FoodWise and LightBlue Consulting and will continue to increase its contribution.

**47%** decrease in overall food waste per cover in Beach Rouge

**"No Bins Day"**  
in the team restaurant

**Hungry and Hungriest**

2 portions on the Beach Rouge menu



**37%** decrease in kitchen food waste in Beach Rouge

**3700 kg**

decrease in total food waste in Beach Rouge = **7400 meals** saved  
= **9200 Kg** carbon reduction

## FIT

FIT (Food Intel Tech) software to monitor and track food waste daily in Beach Rouge

## Food Waste

Management included as part of the **"Yes I Care"** training program and Orientation program for all team members