

THE LUX COLLECTIVE

LUX* Le Morne reunites Mauritian hotels to combat food wastage

On Friday 25 January, more than 120 hotel representatives and entrepreneurs have gathered at LUX* Le Morne to attend the “Zero Food Waste Forum”, which is dedicated to hotels in Mauritius. For this first edition, LUX* Le Morne has collaborated with FoodWise, an NGO in Mauritius dedicated to rescuing fresh surplus food, in order to raise consciousness on the impact of food waste and to educate hotels on how to use their food surpluses more wisely and effectively.

If one quarter of the food wasted across the world could be saved, it would be possible to feed 815 million people who suffer from hunger and malnutrition. It is also important to consider that food waste has nefarious consequences on the environment; it is one of the largest emitters of greenhouse gases in the world. Correspondingly, economic impact should not be ignored; According to a study by Winnow, an international organization, 25% of the food bought in hotels go to waste.

The ONG, Champions 12.3 on the other hand believes that an investment to eliminate food waste will yield a significant return of investment in hotels within 3 years. All these factors encourage LUX* to consolidate their commitment towards humanity and the environment.

“One third of the world’s production goes to the bin, each year. It is outrageous! Food wastage is something that should concern each and every one of us, from the manufacturer to the consumer because it has a threatening effect on the economic, environmental and social plan. While it is good to raise awareness, we should, more importantly, react! It is for this very reason that our hotel has organized this forum, so that we can share the best practices for sustainability”, explains Jeremy de Fombelle, General Manager at LUX* Le Morne.

In order to combat food wastage, LUX* adopts three main approaches “refuse, reuse, recycle”

Refuse: The ultimate aim is not to manage surplus, but to eliminate the very possibility of wastage. During the forum, several chefs from different hotels have explained their strategies of eliminating wastage. They suggest that chefs should measure the food that has been thrown away, and to consequently reduce the size of the portions, to revisit or reinvent recipes with peelings, or to reduce the cooking time.

Reuse: If wastage has not been reduced, the surplus could be given to ONGs like FoodWise, les Cuisines Solidaires or Manzer Partazer so that they can redistribute the food to disadvantaged families

Recycle: If food wastage becomes inevitable, it is nevertheless possible to convert them into energy by producing biogas or by transforming the waste into compost or fertilizer.

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Editors Notes:

The Lux Collective

The Lux Collective is a global hotel operator of own brands and managed properties: LUX*, SALT, Tamassa & Café LUX*. Other properties managed by The Lux Collective are Merville Beach, Grand Baie, Mauritius, Hotel Le Recif, Reunion Island, as well as Ile des Deux Cocos, Mauritius, a private paradise island. Successful hospitality experiences don't happen by accident - they are created through hard work, passion and the collaboration of a lot of people with diverse skills. The Lux Collective work together with some of the most passionate and creative thinkers and doers. Together with their team members, stakeholders, vendors and partners they create and deliver some of the leading hospitality experiences in the world. The Lux Collective always puts people first and stays true to its values of being passionate, responsible and innovative in all that they do.

The Lux Collective is an affiliate member of IBL, a major economic player in the Indian Ocean, leader of the "TOP 100" Mauritian companies. IBL is active in key sectors of the Mauritian economy, representing a portfolio of approximately 300 subsidiaries and associated companies.

SALT Resorts

SALT is a humanistic approach to hospitality created by The Lux Collective in September 2018, connecting modern explorers with meaningful travel experiences. Spearheaded by hospitality visionary and CEO of The Lux Collective Paul Jones, SALT introduces a new breed of hospitality for the culturally curious. Devoted to the wonder of all things local and sustainable, SALT resorts take guests to people - not just places. It reveals to guests the beating heart of destinations and their communities and get them out there exploring it – the SALT way. The Lux Collective is committed to sprinkling salt all over the world: - Coming soon – SALT of Palmar, Mauritius (01 November 2018) and Salt of Wolong, Sichuan, China (2020) - An exciting boutique resort on the edge of the wild panda reserve.

Paul Jones

(Chief Executive Officer)

Although he has spent five decades in hospitality, Paul Jones continues to infuse every day with passion & drive to achieve so much more in providing authentic experiences for world travellers. Prior to life at The Lux Collective he was President of One&Only, where he was instrumental in successfully launching and growing the brand globally. Paul joined The Lux Collective in 2010, where he quickly established his mark as charismatic leader with a unique and passionate approach to hospitality management. He is all about the people, the culture, and the service. Paul directly oversees the company's strategic direction, spearheading the collective's global development plans. He is personally involved in every aspect of the business, ensuring that the concept development of each new brand and property is as disruptive and relevant as it can be. He is recognised as a leading figure in the establishment and development of the hotel and tourism industry in Mauritius having worked on the island for over 30 years, and was conferred the Dignity of Companion of the Order of Saint Michael and Saint George by her Majesty Queen Elizabeth II. Paul has also been awarded one of the highest honours by the President of the Comoros, the Chevalier de L'Etoile d'Anjouan, for his significant contribution to the growth and development of the hotel and tourism sector in the