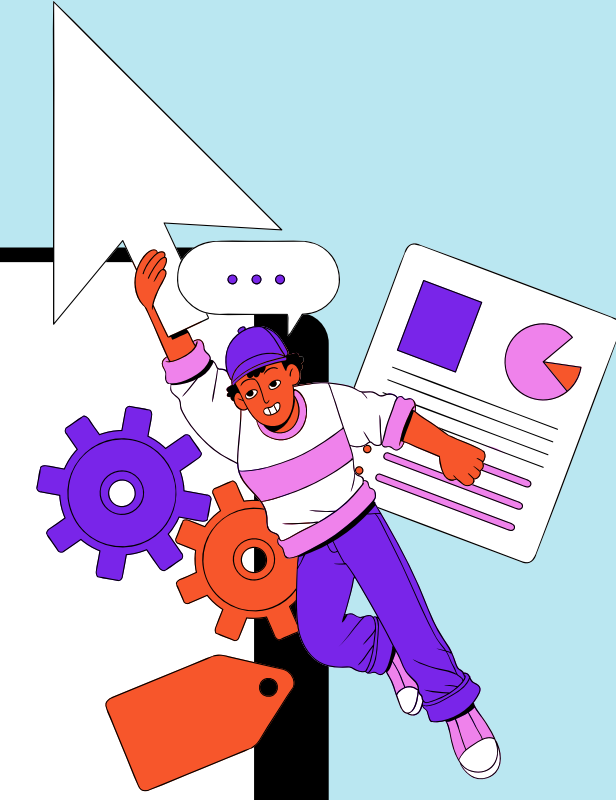


Digitalise Your Way Through

GET INFORMED



DO NOT WASTE FOOD

It's time we address one of our industry's
challenges: too much good food gets
thrown away.



UNDERSTANDING THE IMPACT

Wasted food signifies lost energy, water, and essential resources.



Example

01

Imagine prepping a banquet only to discard half of it. **The ingredients, energy, water—all gone to waste.**

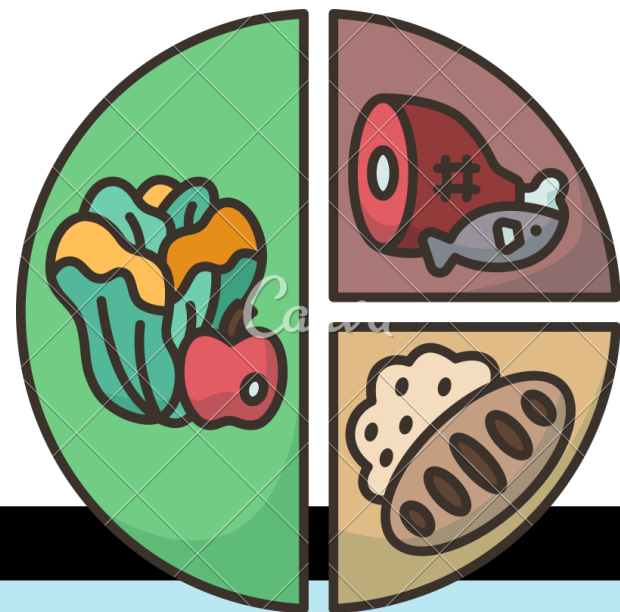
Tip and Strategy

02

Shift towards a 'Farm to Table' model. **Directly collaborate with local farmers**, ensuring freshness and reducing waste from the source.

PORTION CONTROL

Portions matter! **Serving the right amount** reduces waste and appeals to health-conscious guests.



Example

- 01** Take inspiration from the Japanese 'Kaiseki' model: precise portions, artfully served.

Strategy

- 02** Join 'AI-PlateScanner' tech. Predict and adjust buffet quantities based on historical data and current reservations.

TECH TO THE RESCUE

Technology is our ally in this battle. Various tools can drastically cut down waste.



Example

01

'WasteWatch' by Winnow identifies waste origins, enabling kitchen adaptations. 'FreshEye' ensures only fresh ingredients reach the plate. Platforms like 'Too Good To Go' or 'Olio' share excess food, preventing waste.

Innovative Approach

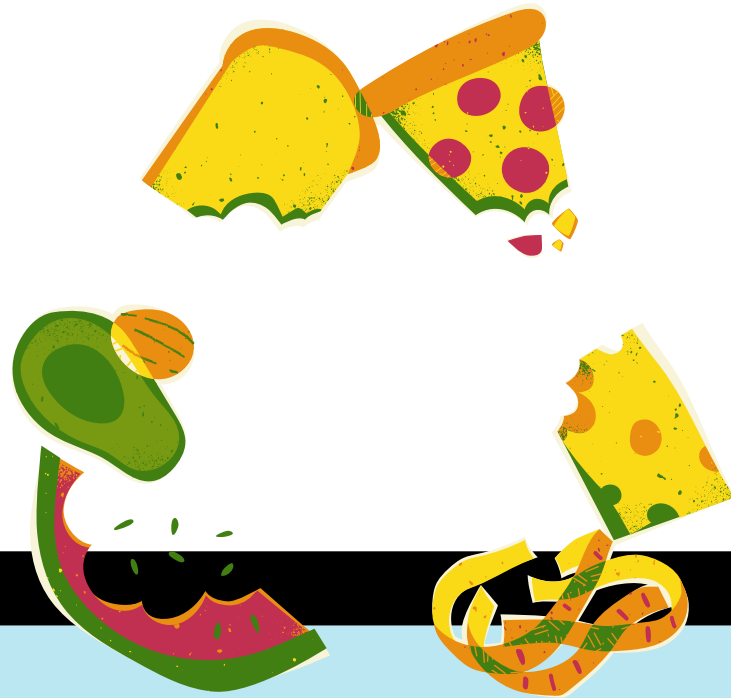
02

Incorporate a real-time feedback system on tablets or smartphones. Guests can relay their portion preferences, customizing their meals and reducing leftovers.



RETHINKING LEFTOVERS

Re-imagine the potential of leftovers. They don't mean the end! We can still use them



Example

01

Recreate! Old bread can become a tasty pudding. Veggies from yesterday can become today's soup.

Tip

02

Apps like 'Karma' and 'FoodCowboy' give us **new ways to use or share food** we might have thrown away.

EDUCATE AND ENGAGE

Drive change by informing and involving. Teaching guests about food waste can make a big difference, e.g. with infographics on food production and waste.



Example

01

A 'Zero-Waste Week' where we create dishes from reused ingredients can show guests how to waste less

Opportunity

02

Collaborate with sustainability influencers. Organize workshops, or weekend classes emphasizing the art of utilizing every ingredient.



NOW, THINK ABOUT YOUR FUTURE IN FOOD.

How can you make sure every bit is valued
and nothing is wasted?

