



The PLEDGE™ on Food Waste at Victoria Beachcomber Resort & Spa

An Analysis of one-month of implementation at
Le Superbe Kitchen & Restaurant



Reducing food loss and waste is crucial, as it contributes to the realisation of broader improvements to agri-food systems toward achieving food security, food safety, improving food quality and delivering on nutritional outcomes. Reducing food loss and waste also contributes significantly to the reduction of greenhouse gas emissions, as well as pressure on land and water resources.

Victoria Beachcomber Resort & Spa is committed, through its EarthCheck Silver certification, to continuously improve its environmental and social impact. As part of this endeavour, the management of the hotel recognises the impact of food waste on society and the environment, and hence engages to manage this waste responsibly.

Victoria Beachcomber commits to create a food waste conscious environment within its food operations. The main kitchen and restaurant, Le Superbe, is therefore embarking on a journey to cut on food waste, reduce unnecessary costs and negative environmental impacts, and reach the international certification and benchmarking standard, The PLEDGE™ on Food Waste.

This certification is a practical and scalable answer to the widely underestimated and consequential issue of food waste. In line with the United Nations' Sustainable Development Goals 2, 12, and 13 and designed on first-hand knowledge from F&B sustainability experts and academics, it helps restaurants to drastically reduce food waste, cut on cost, boost their image, and foster collaboration with complimentary food waste solution providers.

The Singapore-based third-party audited certification and benchmarking system is articulated around 7 key pillars that include Process Documentation, Employees Commitment, Food Waste Monitoring System, Food Handling Before Preparation, Food Preparation and Offering, Customer

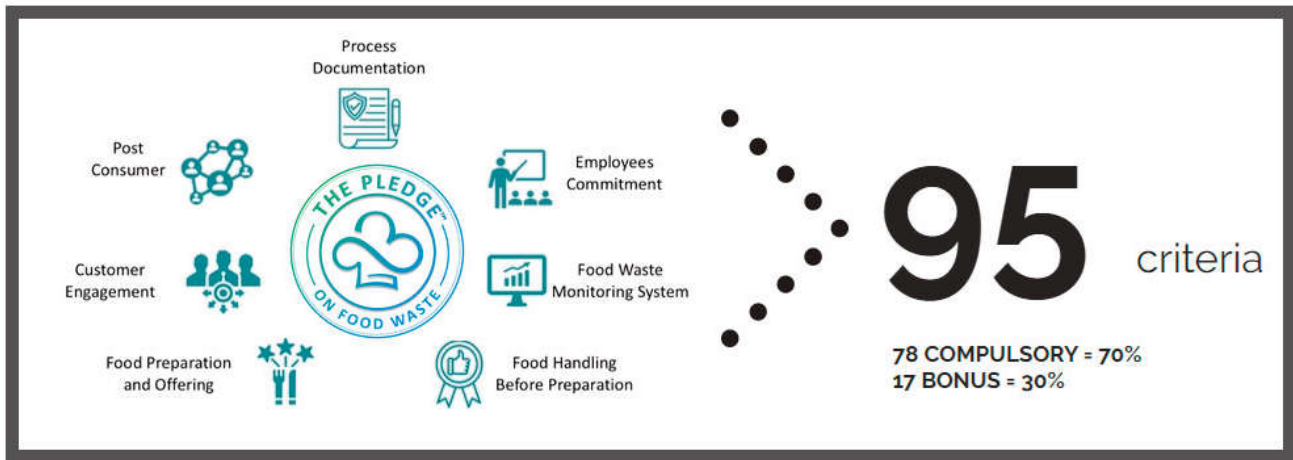
“A dedicated team, called the Food Lovers Committee has been set up at Victoria Beachcomber.”

Engagement, and Post Consumer. The angle is for food operations to aim for zero food waste to landfill.

A dedicated team, called the Food Lovers Committee has been set up at Victoria Beachcomber. The committee members have received technical training to implement an advanced food waste monitoring system in the main kitchen and restaurant, using LightBlue's FIT technology. They were also trained on The PLEDGE™ on Food Waste certification, through a holistic approach involving 95 criteria categorised under the 7 pillars.



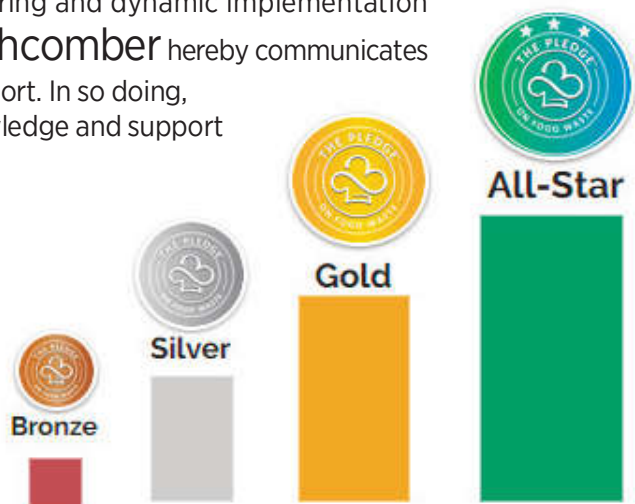
THE PLEDGE™ 7 PILLARS



These are requirements necessary

to be certified The PLEDGE™ bronze, silver, gold, or all-star, 4 levels of certifications achievable by scaling to a deeper commitment to food waste prevention. As this is a pilot project, the hotel is benefitting from a dedicated Accredited Consultant as support in achieving the best results possible.

Following nearly one month of food waste monitoring and dynamic implementation of **The PLEDGE™** 95 criteria, **Victoria Beachcomber** hereby communicates results of its endeavour through the ensuing brief report. In so doing, the team reinforces its commitment to share its knowledge and support sustainable, resilient food systems and livelihoods.



1. Overall Food waste monitoring 10 Jan 2022 – 05 Feb 2022

Food waste was monitored at each service of Le Superbe kitchen and restaurant, from reception of raw materials to consumption. From the first seven-days of data (10 – 16 Jan 2022), the Food waste monitoring Technology, FIT, automatically sets the following baselines (1) Food waste g / cover, (2) Average food waste (kg).

Executive Summary of Food Waste

Baseline : 375 g / cover
 Baseline : 126.8 kg / day
 Baseline from Jan 10th, 2022 to Jan 16th, 2022

Data for the 17 Jan – 05 Feb 2022, namely the **Average Daily Food Waste in kg**, and the average daily ratio of **Food Waste (g) per cover**, provide further guidelines and are quite encouraging, showing figures considerably below the baselines.

These figures evolve daily, with the input of data at each service, and remain satisfactory.

Executive Summary of Food Waste

Baseline : 375 g / cover
 Baseline : 126.8 kg / day
 Baseline from Jan 10th, 2022 to Jan 16th, 2022



Average Daily Food Waste

122.9 kg



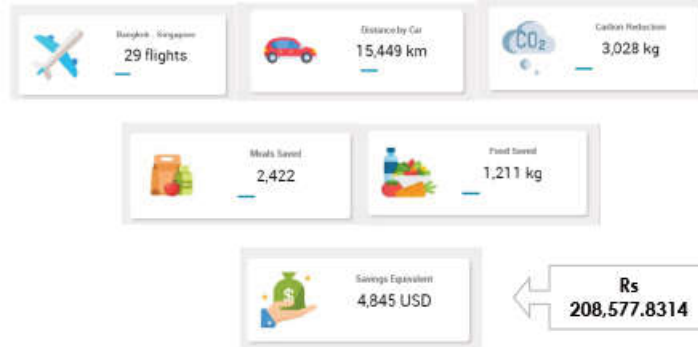
Food Waste per Cover

249 g/cover

	Food waste(g)/cover	Food waste (kg)/day
Baseline (10 – 16 Jan)	375	126.8
Monitored Data (17 Jan – 5 Feb)	249	122.9
Variation	-126	-3.9



These numbers are equivalent to savings depicted in the chart below:



2. Types of Food Wasted

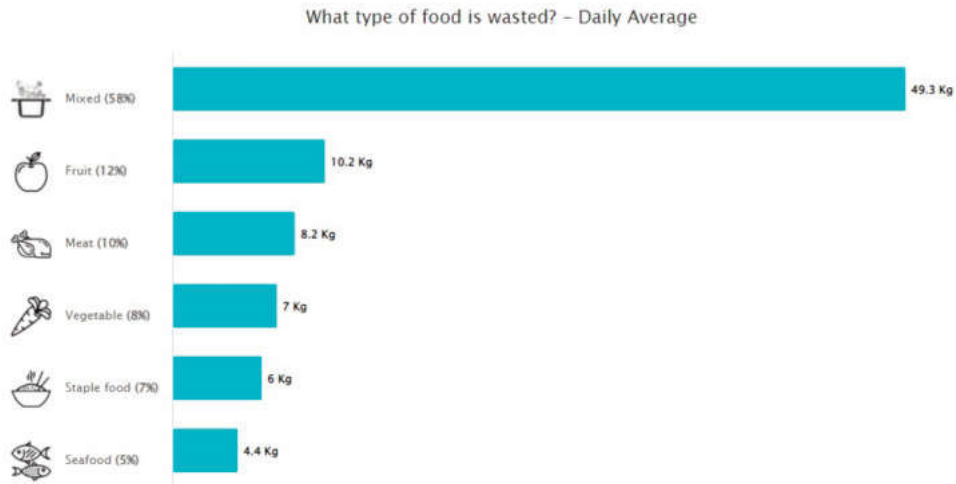
Of the average daily food waste from the 17 Jan – 05 Feb 2022, 60 % is “Pre-consumer Food Waste”. Pre-consumer waste is food discarded during all process steps before service, from reception until it reaches the buffet.



Total food waste generated is categorised as below. Of which, it is excellent to note that no spoilage of food was registered.



Food wastes are further categorised as in the chart below. Fruits & Vegetables are peels, seeds, stalks, and other inedible parts; Meat and Seafood are skins and bones; Staple foods are remains of carbs (bread, pasta, rice); and Mixed are leftovers from hot and cold kitchens’ preparations, as well as plate wastes.



3. Analysis of overall food waste data / food waste data per service/ food waste data per category of waste

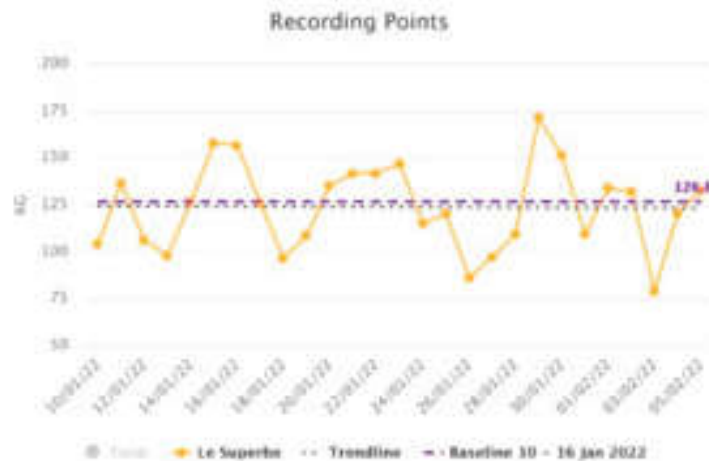
Overall Average food waste (g) / cover and Average total food waste (kg) data from the 10 Jan – 05 Feb 2022 are below their baselines, with a variation -27.2 % and -2.3 %, and decreasing and stable trendlines respectively.

OVERALL FOOD WASTE (G) / COVER



DAYS	LE SUPERBE (g/cover)
Average Over Period	273
Baseline	375
Variations	-27.2%

AVERAGE DAILY FOOD WASTE (KG)



DAYS	LE SUPERBE (kg)
Average Over Period	123.9
Baseline	126.8
Cumulated	3,344.7
Variations	-2.3%

When analysing the figures per shift (service), spikes in data are noted, especially during the lunch service. However, average data remains below the benchmarks and trendlines are satisfactory. Average daily food waste (kg) numbers for all 3 shifts being proportionate, these spikes in the first chart could hence be explained by varying number of covers, as the first baseline is a ratio of the Average food waste (g) per cover.

OVERALL FOOD WASTE (G) / COVER



DAYS	BREAKFAST (g/cover)	LUNCH (g/cover)	DINNER (g/cover)	OVERALL (g/cover)
Average Over Period	215	359	299	273
Baseline	308	447	417	375
Variations	-30.2%	-19.6%	-28.3%	-27.2%

AVERAGE DAILY FOOD WASTE (KG)



DAYS	BREAKFAST (kg)	LUNCH (kg)	DINNER (kg)	OVERALL (kg)
Average Over Period	46.8	38.8	38.2	123.9
Baseline	48.2	41.0	37.6	126.8
Cumulated	1,264.2	1,048.8	1,031.7	3,344.7
Variations	-2.8%	-5.3%	+1.5%	-2.3%

Analysis of data per category of wastes clearly shows that preparation wastes (pre-consumer wastes) is almost 60% of total waste generated, followed by plate wastes at almost 30%, and buffet wastes to a much lower proportion of around 10%. All data remain below the benchmarks and trendlines remain stable.

OVERALL FOOD WASTE (G) / COVER



DAYS	SPOILAGE (g)	PREPARATION (g)	BUFFET (g)	PLATE (g)	OVERALL (g)
Average Over Period	-	34.1	13.8	36.7	123.9
Baseline	0.0	39.8	18.0	34.7	126.8
Cumulated	-	2,000.8	351.9	982.0	3,344.7
Variations	-	-1.9%	-21.2%	+5.9%	-2.3%

AVERAGE DAILY FOOD WASTE (KG)



DAYS	SPOILAGE (kg) 	PREPARATION (kg) 	BUFFET (kg) 	PLATE (kg) 	OVERALL (kg)
Average Over Period	-	74.1	13.0	36.7	123.9
Baseline	0.0	75.6	16.5	34.7	126.8
Cumulated	-	2,000.8	351.9	992.0	3,344.7
Variations	-	-1.9%	-21.2%	+5.9%	-2.3%



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