

ACCESSIBLE DOCUMENT

April 2021

Food Waste Reshapes Corporate Sustainability

Why food waste is critical to the corporate sustainability agenda

Food waste has been named by a number of experts as the one, the biggest area that offers the opportunity to address climate change.

[appearing on screen] Waste watch logo

Along the full value chain, food waste represents 30% of everything that is being produced.

If food waste were a country, it would be third in terms of emissions behind China and the US.

[appearing on screen] 88% of consumers consider food waste to be an important environmental issue. Source: Sodexo 2020 Food waste consumer insights research

So, if we were able to produce only what would be consumed, this would have a huge impact on climate-related issues.

I think in terms of main trends, when it comes to food-waste trends, some things are clear.

[appearing on screen] Reducing food waste will save land & wildlife, water, energy and emissions

First, I think that the whole industry understands that food waste is a nexus issue impacting environmental priorities, including efficiency of climate resources, such as water and energy. So everyone understands that it's a very broad topic.

And second, I would say that everyone is now acknowledging that, to improve the food-waste situation, you need a couple of things.

[appearing on screen] You need to set targets. Clear commitments. Measurable targets.

Where do you want to go? You need to have clear commitments, and then you need to have very clear daily measurements.

[appearing on screen] Action plan.

So, I think everyone understands that it can only be tackled if there are very clear action plans and daily commitment towards a target.

And last, I would say, in terms of new trends and understanding, people understand that many actors are involved in this fight and we need to work together.

[appearing on screen] 21% of people say they waste the most food at their company or university dining area. Source: Sodexo 2020 Food waste consumer insights research

Educating consumers, corporates, chefs and producers is a big part of the solution on food waste.

[appearing on screen] 35% of people say they waste the most food at home. Source: Sodexo 2020 Food waste consumer insights research

And we need to remember as well, the role that a company like ours can have in a corporate restaurant, in the office. You get to educate them about what could happen at home.

It's really about the whole value chain of the food system.

[appearing on screen] Farmers. Producers. Sodexo. Chefs. Consumers. Clients.

And Sodexo is really ideally positioned, in between the farmers, the producers, and the consumers. I do think that, with our actions, with our work, with our chefs and with the consumers and with the clients, we play a key role, and we feel very much responsible for allowing this to happen in the corporate environment, but then to take those behaviors home as well.

That's why Sodexo has embarked on halving food waste by 50%.

[appearing on screen] Champions 12.3 logo. 10x20x30 logo.

Last year, we enlisted our biggest suppliers to reduce food waste along with us.

So, we can play a role as an actor, but also as an activist.

[appearing on screen] 69% of consumers say they take regular action to reduce food waste. Source: Sodexo 2020 Food waste consumer insights research

Food waste is our single biggest point of environmental impact, but it is also very insidious, because it's invisible.

[appearing on screen] 78% of consumers want their restaurant to help them reduce food waste. Source: Sodexo 2020 Food waste consumer insights research

Consumers and producers sometimes think they have it under control, but it really takes a lot of courage and a little bit of work to make sure that you really commit to measuring, tracking, reporting and analyzing.

[appearing on screen] But more can be done.

It's a little bit of a shift in culture, and of management, to make sure that we really work on it in a very transparent way.

[appearing on screen] Sodexo is the first global food services company to connect its financing to action to prevent food waste.

[appearing on screen] The waste watch program and its intelligent waste-measurement technology make it easy for our teams to collect data on food waste in our restaurants, and implement the operational and behavioral changes needed to eliminate waste produced by our kitchens or made by our guests.

[appearing on screen] With the help of our suppliers, clients and customers, we are committed to collectively reducing our waste by 50%.

[appearing on screen] We are making these figures public to bring a sense of urgency and motivate ourselves to continue to do better.

www.sodexo.com/action-on-food-waste