

外食業（ホテル業を含む）

Darden Restaurants, Inc. (DRI)とは

アメリカ合衆国フロリダ州オーランドに本社を置く外食企業。米国のフルサービスレストランとして上位5位以内の売上を誇る。高級ダイニングやカジュアルダイニングのレストランチェーンを北米全土で1,900店舗以上運営し、19万人の従業員を有する。1938年創業。

食 FB

Form 10-K

(当該期の経営実績の開示、日本の有価証券報告書に相当)

- 地域社会への貢献として、フードバンク運営団体と連携した食料寄附に取り組んでいる。連携先等の具体情報も含めて紙幅を割いてアピールしている。

<https://d18rn0p25nwr6d.cloudfront.net/CIK-0000940944/3f53edf9-992a-4247-8bb4-9d668fec652d.pdf>

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Shareholder Letter

(10-K開示に際しての事業概況の説明)

- ESG報告書等は作成されておらず、本資料の中でサステナビリティ情報に言及。
- 一般消費者向けではなく、投資家向けの文章のため、シンプルなデザインで表現している。

https://s27.q4cdn.com/308865545/files/doc_financials/2023/ar/2023-annual-report-on-form-10-k-with-shareholder-letter.pdf

食 FB リ

ウェブサイト

(事業活動全般に関する開示)

- 食品の寄附（食事の総重量と食品の分類）、埋め立て回避率を読みやすく図表にて示している。

<https://www.darden.com/our-impact/communities/sustainability/managing-waste>

Darden Foundation and Community Affairs

We are recognized for a culture that rewards caring for and responding to people. That defines service for Darden. The Darden Restaurants, Inc. Foundation (the Foundation) works to bring this spirit of service to life through its philanthropic support of charitable organizations across the country and support for the volunteer involvement of our team members. The Foundation does this by focusing its philanthropic efforts on programs that enhance the communities where our team members and guests live and work. In addition, team members at our Restaurant Support Center are eligible for 16 hours per calendar year of paid time for approved community service activities during scheduled work hours.

In fiscal 2023, the Foundation awarded approximately \$4.2 million in grants to national organizations as well as local nonprofits including Second Harvest Food Bank of Central Florida and the Heart of Florida United Way. These organizations provide service to the public through hunger relief, community engagement, disaster preparedness and the promotion of career opportunities in the culinary industry.

The Foundation continued to invest in mobile food pantry programs through its long-standing partnership with Feeding America. In fiscal 2023, the Foundation awarded a \$2.0 million grant to help fund 10 additional refrigerated box trucks to help Feeding America increase access to nutritious food and address transportation needs at food banks that are under-resourced and serve a high percentage of people of color. The most recent donation marks a total of \$16.3 million that the Foundation and Darden have contributed to the Feeding America network since 2010.

Our support of Feeding America and the fight against hunger goes hand-in-hand with our Darden Harvest program, which began in 2003 as a mechanism for delivering fresh and healthy food to people who need it. Each day, our restaurants collect surplus, wholesome food that is not served to guests and, rather than discarding the food, they prepare it for donation to local nonprofit feeding partners. In fiscal 2023, Darden contributed approximately 5.3 million pounds of food, the equivalent of more than 4.4 million meals provided to people in need across the communities served by our restaurants. As an added benefit of the Darden Harvest program, we are able to divert millions of pounds of surplus food from waste streams every year.

In fiscal 2023, as part of Darden's continued commitment to inclusion and diversity, the Foundation donated an additional \$500,000 to Boys & Girls Clubs of America to support the development and implementation of programming that will help youth embrace diversity and combat racial discrimination. The Youth for Unity curriculum will provide meaningful, action-oriented solutions to address social injustice and racial inequity and help foster the next generation of leaders, problem-solvers and advocates for change.

記載例のポイント

- 大手フードバンク運営団体に対して、自社による食料寄附と、関連財団を通じた資金援助を行っていることをアピール。また、従業員が一定時間財団の社会奉仕活動に従事することも認めている旨記載している。

Serving Our Communities

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As the largest full-service restaurant company in the country, we are committed to making a positive impact in the communities we serve. While there are many ways to get involved, we are focused on making a difference on issues that we are best equipped to help address. This includes fighting hunger, sourcing food with care and helping protect our planet by pursuing continuous improvement over time through opportunities that align with business priorities.

Fighting Hunger

According to the USDA, more than 34 million people in the United States are food insecure, and we are uniquely positioned to help. For 13 years, we have partnered with Feeding America on their efforts to fight hunger, which disproportionately impacts communities of color. Since 2010, we have donated \$16.3 million to support their network of more than 200 food banks.

As part of our support, we once again worked with Feeding America, and our partners, Penske Truck Leasing and Lineage Logistics, to help add 10 additional 26-foot refrigerated box trucks for mobile food pantry programs at 10 local food banks. These trucks are critical to increasing access to nutritious food in areas with higher levels of food insecurity, including communities of color. **Over the course of three years, we have added a total of 35 trucks across 35 food banks in 18 states.**

This year also marks the 20th anniversary of our Harvest program. Since 1993, our restaurants have collected excess, nutritious food that was not served and prepared it for weekly donation to local nonprofit partners. Because of the scale of our footprint, this amounts to a substantial and immediate impact in our communities and helps divert food waste from landfills.

This fiscal year, we donated 5.3 million pounds of food, which is equivalent to 4.4 million meals. **Since the program began, we have donated more than 136 million pounds of food, amounting to more than 113 million meals.**

記載例のポイント

- 大手企業としての責務と、地域社会への貢献の観点から食料寄附に取り組むという背景を説明している。
- 一般消費者向けではなく、投資家向けの文章のため、シンプルなデザインで表現している。

【ウェブサイト】

Darden Restaurants, Inc. - ウェブサイト「Our Impact」

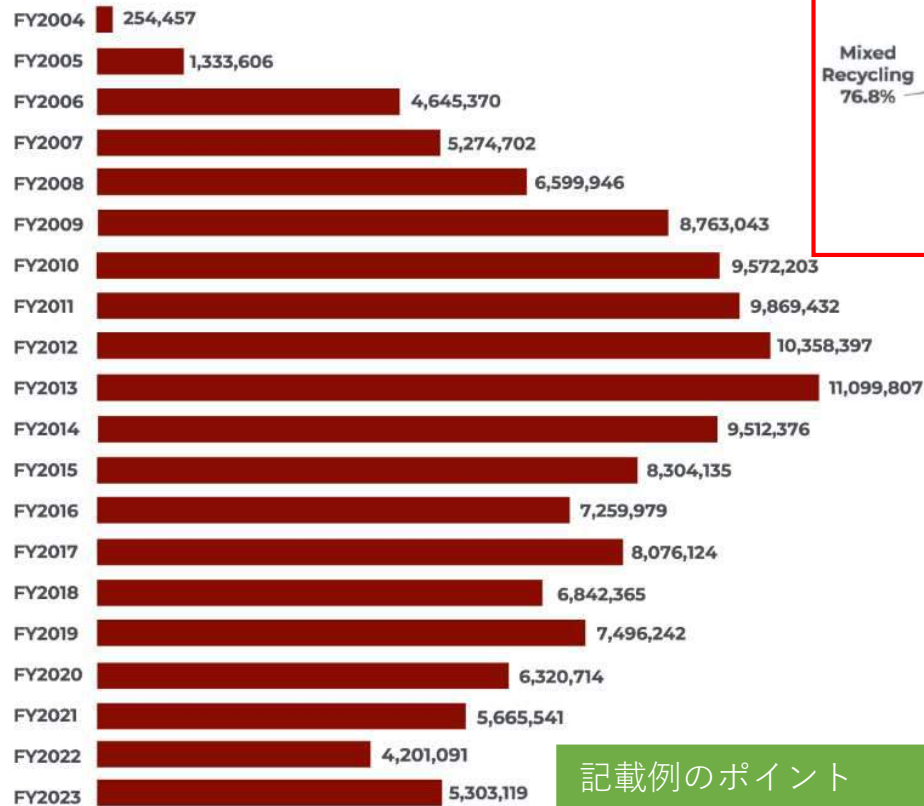
FB

What We Donate



Harvest Donations Over Time

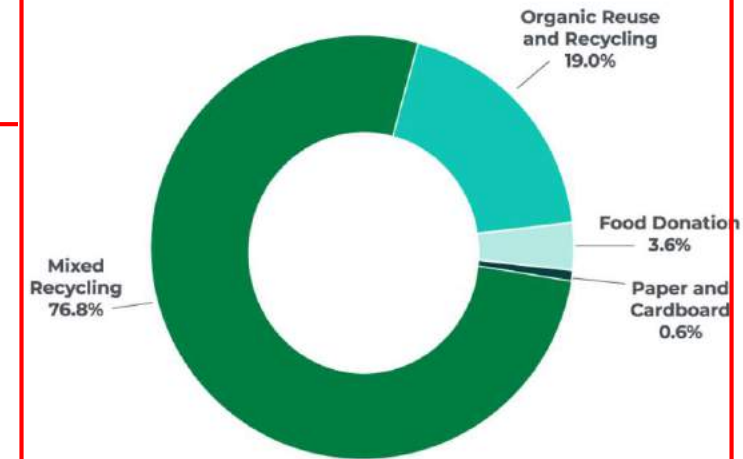
(Total pounds of food)



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FY22 Diversion Breakdown



記載例のポイント

- 食品の寄附（食事の総重量と食品の分類）、埋め立て回避率を読みやすく図表にて示している。

BJ's Restaurants, Inc. (BJRI)とは

カジュアルダイニングレストラン事業を行う。シカゴピザなどのアメリカ料理や社内醸造のクラフトビールが特徴。アメリカ合衆国カリフォルニア州ハンティントンビーチに本部を置き、全米30州にて200店舗超のレストランを運営する。1978年創業、従業員数は2万人超。

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Form 10-K

(当該期の経営実績の開示、日本の有価証券報告書に相当)

- 人的資本や環境に関する取り組みを、事業の一部として取り上げている。
- 上記具体事例として、フードバンク支援等やりサイクルを紹介している。

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環境スチュワードシップ (環境方針・取り組みの開示)

- 環境に関する方針や取り組みを「環境スチュワード」として取りまとめた。
- 食品廃棄物の削減に関しては、食材数量の適正管理や、食品寄附の取り組みを紹介。食品寄附は実績数値も掲示している。
- なお、ウェブサイト上にはサステイナブル情報の記載なく、投資家向けページにForm 10-Kと本資料が添付されているのみ。

<https://d18rn0p25nwr6d.cloudfront.net/CIK-0001013488/b34ed240-13ff-423f-a066-de47d85087c4.pdf>

ITEM 1. BUSINESS

HUMAN CAPITAL

Community

At BJ's, we believe it is important to give back to the communities we serve and to do more good things for more people. Our Foundation, which is a 501(c)(3) qualified non-profit charitable organization, established in 2006, is principally dedicated to supporting charities benefiting children's healthcare and education. Our Chairman of the Board of Directors, our retired Executive Vice President of Operations, and two of our current executive officers serve on the Foundation's six-person Board of Directors. Our commitment to supporting humanitarian causes is exemplified by our "Cookies for Kids" program, which was created in 1998 and continues to be the heart of BJ's continued financial support of the Cystic Fibrosis Foundation ("CFF"), to which millions of dollars have been donated throughout the years. In addition, we arrange for the collection and donation of other funds to CFF through our restaurant preopening training events. FB

We also focus on supporting our local communities by providing volunteer hours, food and other resources for many worthwhile charitable causes and events through a program called Team Action to Support Communities ("TASC Force"). The TASC Force program recognizes and supports the volunteer efforts of our restaurant team members across the country, as they donate their own free time to benefit charitable causes and community events which are important to them, while helping give back to the communities in which our restaurants do business. Our TASC Force teams have helped fulfill the wishes of special needs kids, placed flags at the graves of fallen soldiers, painted over unsightly graffiti, helped clean up beaches, parks and school grounds, hosted blood drives, worked with Special Olympics, packed meals for No Kid Hungry, painted houses for elderly citizens, supported Habitat for Humanity to re-build playgrounds, worked at food banks, participated in fundraising runs and walkathons, and delivered food to families in need. In 2022, our Foundation and WeCAN hosted our first annual TASC Force challenge, resulting in donations to 33 charities that provide support for women and girls chosen by winning restaurants from each area around the country.

ENVIRONMENTAL SUSTAINABILITY AND STEWARDSHIP

We recognize that building a sustainable business is consistent with our goal of generating long-term shareholder value. Our sustainability leadership team spearheads our Environmental, Social, and Governance ("ESG") initiatives. In partnership with others in our operations, supply chain, people and finance departments, the committee is responsible for executing a multi-year ESG strategic plan. The committee provides updates to the Governance and Nominating Committee of our Board of Directors on a quarterly basis.

We are committed to reducing our impact on air, land and water resources across our restaurants, Restaurant Support Center and global supply chain. We recognize the impact greenhouse gas emissions have on climate change and the importance of water conservation and sustainability for our planet. We have made it a priority to work with our team members and vendor partners to reduce our carbon footprint and environmental impact.

We have retained a third-party consultant to assist us in measuring our emissions and developing additional programs to reduce our overall carbon footprint.

Examples of programs we have implemented to date include:

- Use of 100% recycled napkins and paper towels
- Use of recycled products for the lids and bases of our take-out containers
- Use of plastic bags made of 20% post-consumer resin
- Portioning paper towels to reduce waste
- Installation of flush-valve toilets and faucets, LED fixtures, high efficiency water heaters, low emittance window glass systems, and energy efficient cooking equipment in our newer restaurants
- Offering electric vehicles in our fleet vehicle program
- Use of energy-efficient HVAC equipment
- Recycling of organics to prevent them from going into landfills at over 15% of our restaurants リ
- Use of digital rather than paper new-hire onboarding and other employment-related documents across our company
- Hybrid in-person/remote work schedule at our Restaurant Support Center to balance the importance of workplace culture and stewardship of the environment, including leveraging of video and telephone conferencing FB to reduce the need for travel to in-person meetings
- Testing of food donation program that improves donation frequency
- Leveraging our handheld computers to convert various paper logs at each restaurant into a digital format to reduce paper use, printing and freight

記載例のポイント

- 「人的資本」項目の一部として、ボランティアチームの活動を紹介。その活動例としてフードバンク支援や困窮家庭への食料提供を挙げている。
- 「環境」項目において、ESGへの取り組み例として、有機物のリサイクルや食品寄附の取り組み促進に言及。

Reducing Food Waste

According to the Environmental Protection Agency, food loss in the United States dishes out 170 million metric tons of carbon dioxide equivalent (MTCO₂e) greenhouse gas emissions every year and ranks as the most landfilled and incinerated material in the country.

As a result, prioritizing food waste reduction is a daily practice at BJ's Restaurants. This commences with meticulous forecasting of guest counts and anticipated food items needed to serve our guests, the use of food variance exception reporting and precise inventory management to accurately estimate the necessary food quantities for each day's operations with the goal of minimizing, if not entirely eliminating, food waste.

We also seek opportunities to optimize ingredient usage in our menu offerings. By using fewer ingredients and strictly adhering to First In, First Out (FIFO) food safety principles in utilizing food based on its earliest expiration date, we reduce excess food and packaging waste by minimizing the amount held in inventory.

Given the dynamic nature of our restaurants, there may be instances where excess food is available, primarily due to failure to pick up takeout or delivery orders and on the rare occasion due to over-preparation. In such cases, we avoid throwing the food away by giving it to our team members or donating the food to local community charities. Since 2022, we have utilized a food waste donation program, enabling us to facilitate and account for our contributions to those in need within our local communities, which is being utilized in all 59 of our California restaurants in 2024. As we gain deeper insights into the dynamics of food waste and the donation process, we will continue to look for opportunities to reduce excess food ordering and preparation, take care of our team members, and expand the food donation program.

2023 Food Donation Data

Total Pounds Donated	62,741
*Total Meals Provided	52,284
*Pounds of Carbon Dioxide Saved	152,800
*Gallons of Water Saved	7,220,000

*Calculations are derived based on total pounds donated using the ReFED Impact Calculator.

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記載例のポイント

- 食品廃棄物の削減の取り組みとして、レストランの日々の運営の中で必要な食材の数量の予測と、在庫のFIFO（先入れ先出し）原則の徹底を紹介。
- それでも余る食材については、社内や地域の慈善団体への寄附を進める。また、実績数量も開示している。

Hilton Worldwide Holdings Inc. (HLT)とは

世界123の国と地域に7,165施設、1,127,430室を有する世界最大規模のホテル運営会社。アメリカ合衆国バージニア州マクレーンに本部を置く。1919年創業、従業員数は17万人超。

食 FB リ

Form 10-K

(当該期の経営実績の開示、日本の有価証券報告書に相当)

- 10-Kではサステナビリティ情報開示は必須項目とはなっていないが、事業説明の一部としてESGを取り上げている。
- 環境インパクトの取り組みの中で、食品ロス削減等に繋がる具体的な活動を列挙している。

https://otp.tools.investis.com/clients/us/hilton_worldwide2/SEC/sec-show.aspx?FilingId=16379047&Cik=0001585689&Type=PDF&hasPdf=1

食 FB リ

ESG報告書

(当該期のESG戦略・活動進捗の開示)

- ESG戦略（目標を含む）を提示のうえ、進捗や具体事例まで包括的に説明している。
- 食品寄附の取り組みは地域社会への貢献の文脈として紹介。



<https://esg.hilton.com/wp-content/uploads/sites/4/2023/04/Hilton-2022-Environmental-Social-and-Governance-Report.pdf>

食 FB

ウェブサイト

(事業活動全般に関する開示)

- ESG報告書と同様に、ESG戦略とその進捗を掲載。
- 具体事例は省略しESG報告書を参照するように誘導しているが、代わりに動画や各種報告書を掲載。



<https://esg.hilton.com/>

Item 1. Business

Environmental, Social and Governance

Hilton strives to create long-term value for all of our stakeholders through: (i) our resilient business model; (ii) our ESG efforts to support the long-term viability of our business; and (iii) our more than 100-year history of filling the earth with the light and warmth of hospitality and making the world a better place through travel and connection.

As one of the world's largest hospitality companies, we recognize Hilton has a responsibility to protect the planet and support the communities we serve to ensure our hotel destinations remain vibrant and resilient for generations of travelers to come. Hilton is committed to driving responsible travel and tourism globally and furthering positive environmental and social impact across our operations and communities through our ESG strategy, Travel with Purpose. We believe that the need for responsible leadership commensurate with our global scale will continue to be of great importance in the years to come. In 2022, Hilton was named to the Dow Jones Sustainability Indices ("DJSI") for the sixth consecutive year, scoring in the 100th percentile in our industry, reflecting Hilton's significant investment in building a leading ESG strategy.

Environmental Impact

In 2022, we reevaluated our environmental impact 2030 Goals and set more ambitious targets. Hilton was the first major hospitality company to set science-based targets that were approved by the Science Based Targets initiative ("SBTi") and the first major hotel brand to obtain revalidation by SBTi. In June 2022, SBTi verified our near-term targets (1.5°C by 2030), which are in alignment with our updated environmental 2030 Goals to cut emissions intensity of our managed hotel portfolio by 75 percent and of our franchised hotel portfolio by 56 percent, with 2008 as our baseline. We continue to work toward our 2030 Goal of reducing water and waste intensity at the hotels we operate, including those that are owned, leased and managed, by 50 percent, with 2008 as our baseline. To achieve our reduction targets, we partnered with a global leader in the field of sustainability and energy procurement to help map out a phased implementation strategy to help us make informed decisions and chart a path to achieving our energy reduction goals. Although we believe that our environmental impact 2030 Goals are ambitious yet attainable, there can be no assurance that we will be able to meet them. As climate science continues to evolve we may further refine our environmental impact 2030 Goals.

In 2022, we continued the certification of our portfolio of hotels to ISO 9001 (Quality), ISO 14001 (Environmental) and ISO 50001 (Energy) standards, which marks 11 years of our properties certified to ISO 14001 and ISO 9001 and eight years for ISO 50001. Further, in alignment with our science-based targets, we continue to take steps to increase our sourcing of renewable energy at our hotels around the world. In the Europe, Middle East and Africa ("EMEA") region, one third of the hotels we operated, as well as our Watford and Glasgow corporate offices, were supplied with 100 percent renewable energy during 2022. In the U.S., we continue to have a renewable energy option for our managed hotels. Additionally, we provide our customers with the opportunity to make their meetings and events sustainable through our Meet with Purpose offering, a program launched to help customers gather responsibly, incorporate food donations into their programs and positively impact their destinations, or offset their meeting through our carbon neutral meeting offering at select participating hotels.

We continued our focus on our food waste reduction and food donation initiatives, with many of our managed hotels in the U.S. and EMEA piloting donation programs and analytical software to help reduce food waste and associated costs. We also operate a soap recycling program, with over 5,500 of our hotels partnered with soap recycling organizations to donate soap bars and other unused supplies from our hotels to those in need, consistent with our effort to reduce waste. We have made progress on our commitment to reduce single use plastics at our hotels, offering Digital Keys at more than 80 percent of our hotels and requiring all hotels to comply with the adoption of bulk amenities by 2023.

記載例のポイント

- 「ESG」項目を設け、その中で環境インパクトに言及。
- 環境インパクトへの対応として、米国とEMEA地域における食料廃棄物の削減や食料寄附プログラム、分析ソフトウェアの導入を例示。



Travel with Purpose 2030 Goals

While our Travel with Purpose framework outlines our top-line goals, the below is a holistic reflection of our strategy and detailed sub-goals. Through this strategy we will create positive environmental and social impact supported by best-in-class governance practices, across our operations, supply chain and communities.

ENVIRONMENTAL
PAVING THE WAY TO NET ZERO

WATTS
CARBON/ENERGY

- Science-based targets: Reduce Scope 1 and 2 emissions intensity from managed hotels by **75%** MT CO₂e/m², 2008 baseline
- Reduce Scope 3 emissions intensity from franchised hotels by **56%** MT CO₂e/m² by working collaboratively with franchisees, 2008 baseline
- Drive toward a **net-zero** future
- Align with global environmental certifications that require third-party verification (e.g., certification to ISO 14001, 50001, 9001, U.S. EPA ENERGY STAR)

WATER

- Reduce water use intensity in our managed operations by **50%** Liters/m², 2008 baseline
- Activate 20 community water projects to increase access and resilience

WASTE

- Reduce landfilled waste intensity in our managed operations by **50%** MT/m², 2008 baseline
- Reduce food waste across our global operations by implementing a food waste reduction program in every kitchen
- Send zero soap to landfill by recycling all used guest soap bars, where available

SOCIAL
CREATING AN ENGINE OF OPPORTUNITY

CAREERS

- Create **5 million** learning and career growth opportunities for Team Members and communities, with a focus on underrepresented groups
- Achieve **50%** Gender Diversity at our leadership levels globally by 2027
- Achieve **25%** Ethnic Diversity at our leadership levels in the U.S. by 2027

COMMUNITIES

- Meaningfully impact **20 million** community members by 2030
- Contribute 10 million volunteer hours
- Participate in food donation programs, where allowed by law (managed hotels)
- Award 300+ Action Grants for hotel-led social and environmental impact projects that provide local support for our communities
- Design, standup and activate a disaster relief program to support our community members and Team Members
- Leverage our large global footprint and deep integration within our communities to expand local sourcing and business with diverse and small suppliers

CONDUCT

- Promote responsible, inclusive conduct across **100%** of our value chain operations
- Promote responsible sourcing of beef, poultry, pork, eggs, seafood and produce from third-party recognized and/or certified suppliers across our managed hotels
- Embed ESG due diligence across our supply chain and partner with suppliers to advance positive impact

GOVERNANCE
ADVANCING AND MEASURING OUR GOALS

PUBLIC AFFAIRS

- Advocate for **public policies** that advance our Travel with Purpose goals
- Actively shape legislation and regulation to advance our corporate objectives, including making progress toward our ESG goals

PARTNERSHIPS

- Create and partner with **cross-industry networks** to advance Travel with Purpose objectives
- Build long-term relationships with organizations that help advance our enterprise objectives, including our ESG goals and advocacy efforts

POLICIES AND REPORTING

- Operate through best-in-class **measurement** (LightStay), **governance** and **oversight**
- Continue board oversight with robust quarterly reporting at the committee level and annual reporting on ESG strategy to the full board
- Ensure accountability for LightStay compliance, enterprise risk management and annual trainings
- Provide mandatory annual training on preventing human trafficking to all hotel Team Members globally

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記載例のポイント



- ESG戦略フレームワークを“Travel with Purpose”と名付けて整理。2030年までの目標を設定している。
- 「廃棄物：埋立廃棄物の50%削減」に対する取り組みとして厨房での食品廃棄物削減プログラム、「地域社会：2000万人にポジティブインパクト」に対する取り組みとして各ホテル主体で食品寄附プログラムへの参加を挙げている。

2030 Goal Updates

In this table, we map our Travel with Purpose 2030 Goals to the corresponding UN Sustainable Development Goals (SDGs) and report our progress to date.



PAVING THE WAY TO NET ZERO

 <p>WASTE</p>	Reduce landfilled waste intensity in our managed operations by 50% (MT/m ² , 2008 baseline)	3.3	65.4% reduction in landfilled waste intensity (managed hotels)	 <p>On track</p>
	Reduce food waste across our global operations by implementing a food waste reduction program in every kitchen	12.3	576% reduction in landfilled waste intensity (all hotels)	
	Send zero soap to landfill by recycling all used guest soap bars, where available	14.1	Joined WRI Cool Food program to engage on best practices to reduce food waste and opportunities to adopt lower-emissions food selections	
			Continued to expand Digital Key and transition hotels to bulk amenities, reducing plastic waste from key cards and miniature toiletry bottles	
			5,500+ hotels partnered with soap recycling organizations to donate soap to those in need	
			Completed a pilot with GOODR, a food waste donation program designed to pick up edible food waste and donate it to local nonprofits	FB
			Partnered with Winnow, leveraging AI technology to help chefs accurately pinpoint food waste streams to cut costs and tailor purchasing decisions in select hotels across EMEA and APAC	食

Leftover food shouldn't be wasted

According to the United Nations, an estimated 17% of total global food production goes to waste, of which 5% comes from the food service industry. Estimates suggest that 8–10% of global greenhouse gas emissions are associated with food that is not consumed. Taking a firm stand, our Team Members have embraced waste reduction and food upcycling strategies in creative ways, all over the world. Here are just a few examples:

NEW PILOT PROGRAM WITH GOODR: We began a pilot with Goodr, a Black-woman-owned company that collects unused food and delivers it to a national network of nonprofits. The pilot began at the Hilton Orlando, serving 590 meals to the local community, diverting 708 lbs. of food from landfill, and preventing 384 lbs. of carbon dioxide emissions.

FOOD WASTE REPORTING SYSTEMS: Sixty-seven of our hotels in EMEA have adopted food waste reporting systems, such as Winnow, which leverages AI technology to help chefs accurately pinpoint food waste streams, cut costs and tailor purchasing decisions based on the data.

IMPLEMENTING COMPOSTING: Hilton Seychelles Labriz Hotel has implemented a compost heap, the output of which helps to grow its on-site organic garden, adopted a stringent food waste-monitoring effort, and engaged with a water-bottling plant to replace plastic water bottles. Other environmental efforts include using only recycled glass, tins and PET bottles.

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記載例のポイント

- 重点分野ごとに取り組み進捗を開示。SDGs上の分類も併記。定量データに限らず、定性的な活動実績も含めている。
- 特に顕著な取り組み事例についても説明。例えば、ヒルトンオーランドがGOODRという非営利団体と協働し、590食を地域社会に提供した事例を挙げている。また、これによって384ポンドのCO2削減に貢献したことも紹介している。

2030 Goal Tracking

Since the launch of our Travel with Purpose 2030 Goals in May 2018, we have been tracking all targets to ensure that we reach our goals. Below is a progress report on all targets. For additional reporting, please visit the [Our Reporting](#) page.



LEGEND

Making progress

On track

Complete

[Download our 2030 Goal tracker](#)

Categories: [Environmental](#) [Social](#) [Governance](#)

Environmental: Paving The Way to Net Zero

WASTE

2030 GOALS

Reduce landfilled waste intensity in our managed operations by 50% (MT/m², 2008 baseline)

Reduce food waste across our global operations by implementing a food waste reduction program in every kitchen

Send zero soap to landfill by recycling all used guest soap bars, where available

SDGs



3.3



12.3



14.1

PROGRESS TO DATE

- 65.4% reduction in landfilled waste intensity (managed hotels)
- 57.6% reduction in landfilled waste intensity (all hotels)
- Joined WRI Cool Food program to engage on best practices to reduce food waste and opportunities to adopt lower-emissions food selections
- Collaborated with WWF and the hotel industry to develop a standardized waste measurement methodology
- Completed a pilot with GOODR, a food waste donation program designed to pick up edible food waste and donate it to local nonprofits
- Partnered with Winnow, leveraging AI technology to help chefs accurately pinpoint food waste streams to cut costs and tailor purchasing decisions in select hotels across EMEA and APAC
- Continued to expand Digital Key and transition hotels to bulk amenities, reducing plastic waste from key cards and miniature toiletry bottles
- 5,500+ hotels partnered with soap recycling organizations to donate soap to those in need

STATUS



食

FB

食

記載例のポイント

- ESG戦略の進捗状況について開示（ESG報告書と同一）。
- 取り組みの具体事例については、ESG報告書を参照するように誘導。代わりに動画や各種報告書を掲載している。

VIDEOS



Extending Our Stay Video Series



Travel With Purpose



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