

## 外食業（ホテル業を含む）

---

**E l i o r G r o u p S . A .**

設立33年

1991年設立

€ 6.6bn

純売上高 (FY 2022)

2,300<sup>+</sup>

全世界の総店舗数

100,000<sup>+</sup>

全世界での総従業員数

社名	Elior Group
本社	パリ（イル＝ド＝フランス地域圏）フランス
代表	ジャン-イヴ・フォンテーヌ（CEO）
資本金	2億ユーロ
事業内容	<b>ケータリングサービス/外食産業の世界的なリーディング企業</b> <ul style="list-style-type: none"><li>企業や行政、教育、医療、レジャー等、多様なセクターの顧客向けに食事及びその他サービスソリューションを提供。</li></ul>
海外展開	全6か国に展開
日系類似企業	ワタミ株式会社

## 食品ロス削減対策等の位置付け

2025 年までに食品廃棄物を平均 30% 削減することを目指し、食品ロス削減、フードバンクへの寄附、廃棄物の肥料・堆肥化等の再価値化等、様々な取り組みを、世界各国で実施している。

食

FB

リ

### 年次報告書

Universal Registration Document  
(EUの規制枠組みの下で使われる、財務・非財務情報、サステナビリティに関する開示)

- CSRに関する取り組みの方針・概要を示し、食品廃棄物削減に向けた事業戦略上の取り組みを説明。
- 非財務情報は、SASB（サステナビリティ会計基準審議会）などの開示基準に基づく報告や、CSR関連の成果、および食品廃棄物管理に関する具体的な数値データの開示がされている。



食

リ

### 活動報告書 RAPPORT D'ACTIVITÉ

- 食品廃棄物削減に対する活動の詳細や具体的なソリューションを開示。
- 年次報告書よりも、図や表を活用し、活動内容を視覚的にわかりやすく開示。

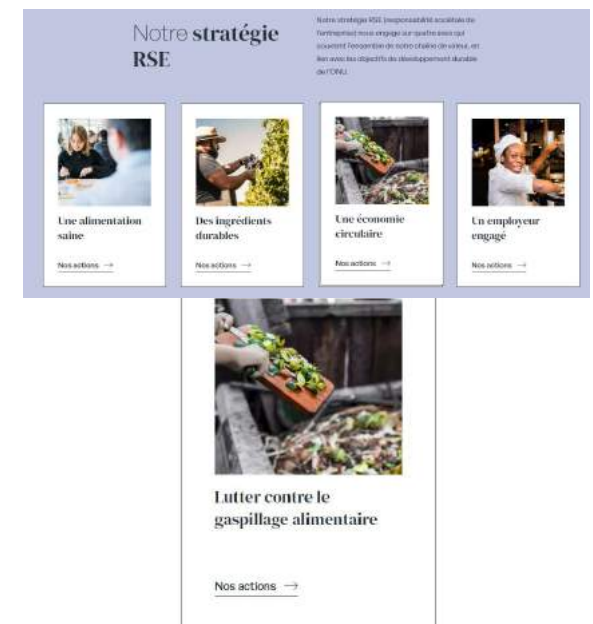


FB

リ

### ウェブサイト (事業活動全般に関する開示)

- CSRに関する取り組みや課題を分野別に掲載。



## 2.5.3.1.2. Reducing food waste

As a caterer, fighting food waste is a key priority for Elior, and we have formally documented our objectives and processes in this area in a specific Charter. We also actively involve our guests in taking action to avoid food waste.

Our anti-food-waste actions are focused on four main areas:

- measuring food waste;
- preventing and avoiding food waste;
- reusing and recycling surplus products and organic waste;
- changing production methods.

We have put in place innovative solutions adapted to the specific characteristics of each of our operating countries with a view to involving all of the Group's stakeholders, including our teams, clients and guests.

All of our countries have implemented their own anti-food-waste programs, and use their own measurement tools: France: *Helios* (in-house tool); UK: *Chef Eye*; Spain: *Power Bi* (in-house tool); Italy: Partnership with a university; USA: *Waste Nothing*.

## Measuring and preventing food waste

Measuring food waste and sharing the results allows everyone to fully understand its impact, including kitchen staff during the food prepping process, guests when they are eating their meals, and clients when they draw up their specifications. That is why it is essential to identify our sources of food waste and the areas to target, such as surplus production, unsold items and uneaten food. The results of the measurement processes are analyzed and shared with clients so that an action plan can be created together that is tailored to each restaurant's specific sources of waste.

We draw up guides and training content to help our operations teams roll out our anti-food-waste initiatives.

Food waste analyses are carried out in all Group entities. At least two analyses have to be carried out per site (one before any measures are put in place and one afterwards) so that we can calculate the effectiveness of our action plans. We measured food waste at over 1,600 sites in 2023.

食

## SASB cross-reference table

The Sustainability Accounting Standards Board (SASB) is an independent not-for-profit organization whose mission is to develop and disseminate sustainability accounting standards specific to each industry that help public corporations disclose material, decision-useful information to investors. The table below provides cross references with the standard applicable to the restaurants industry.

Topic and accounting metric	Code	Indicators and policies
<b>Energy Management</b>		
(1) Total energy consumed, (2) percentage grid electricity, (3) percentage renewable	FB-RN-130a.1	(1) 382,319 GJ of energy consumed by our direct operations. (2) 62% grid electricity. (3) 41.5% renewable energy (renewable electricity).
<b>Water Management</b>		
(1) Total water withdrawn, (2) total water consumed, percentage of each in regions with high or extremely high baseline water stress	FB-RN-250a.2	(1) 260,723 cu.m. (only central kitchens). (2) 45% in Italy and 7% in Spain (based on the Water Stress Index of the World Resources Institute).
<b>Food &amp; Packaging Waste Management</b>		
(1) Total amount of waste, (2) percentage food waste, and (3) percentage diverted	FB-RN-150a.1	(1), (2), (3) Elior has set itself the objective of reducing its food waste by 30% by 2025 (see Section 2.5, "Reducing the Impact of our Operations")
(1) The CSR indicators for packaging are		

食

## 2.7.3. Summary of main CSR performance indicators

Reducing the impact of our operations		2022-2023			2021-2022		
		Group	Elior	Derichebourg Multiservices	Group	Elior	Derichebourg Multiservices
Electricity use*	kWh	65,463,741	60,699,017	4,764,724	75,576,409	71,605,976	3,970,433
Gas use*	kWh	40,736,107	40,679,191	56,916	49,807,028	49,752,515	54,513
Fuel use	liter	14,296,289	10,685,995	3,610,294	15,083,737	11,268,799	3,814,938
% food waste reduction	%		-22.5%			// <sup>1</sup>	
Sites measuring food waste	Number		1,691			964	
Food donations <sup>2</sup>	Tonnes		143.4			65.8	
% renewable energy supply	%		73%			33.4%	
% low-emission vehicles <sup>3</sup>	%	9%			6%		

\* Sites where the Group is contractually responsible for the gas or electricity supply.

FB

## 2.7.2. Cross-reference table – Non-financial performance statement (NFPS)

Information required in the NFPS	Section(s) of the NFPS
A description of the Group's business model	1.5, "The Group's Businesses and Strategies"
A description of the main non-financial risks related to the Group's operations	2.1.3, "Non-financial risk map"
The consequences on climate change of the Group's operations and use of the goods and services the Group produces	2.2, "Reducing our Carbon Footprint"
The Group's CSR undertakings in terms of:	
- sustainable development	2.1.2, "CSR strategy"
- the circular economy	2.5, "Reducing the Impact of our Operations"
- the fight against food waste and food insecurity	2.5, "Reducing the Impact of our Operations"

食

## 記載例のポイント

- 非財務情報は、SASB（Sustainability Accounting Standards Board）等の開示基準や、CSRに関する業績成果等、食品廃棄物管理に関する情報を、具体的な数値としても開示している。



### Reusing and recycling surplus products and organic waste

With a view to keeping food's value in the food chain, the Group is committed to reusing and recycling as much of its surplus products as it can in order to avoid it becoming organic waste. Different types of reuse and recycling are used depending on each site's ecosystem.

Country	Illustrative examples of our actions
United States	Elior North America's <i>Waste Nothing</i> program – which involves training chefs, measuring waste and encouraging guests to participate in an anti-waste culture – has reduced food waste by 35%.
France	Surplus meals sold in partnership with Too Good to Go avoided a total of 44,218 baskets of food waste, representing 110 tons of CO <sub>2</sub> equivalent, at 167 sites.
United Kingdom	Elior UK donates surplus food to local communities through Olio's Food Waste Heroes program, with 2,831 meals donated during the year to individuals in local communities.
Spain	More than 8,000 bags of surplus food were sold at 29 sites with Too Good to Go.
Italy	Elior Italia has teamed up with Last Minute Market, a social enterprise spin-off of the University of Bologna. Food waste is measured in Elior Italia restaurants and an anti-waste communication campaign for children and adults was launched in 2023.

FB

FB

FB

In order to be reused or recycled (turned into methane, compost or animal feed for example), organic waste is identified and sorted beforehand. The Group aims to act as a role model at the sites where it is contractually responsible for waste management.

Country	Illustrative examples of our actions
Spain	In 2022-2023, 512 tonnes of organic waste were recovered at 20 Elior sites in Emilia Romagna, producing 40,960 cu.m. of biomethane, and 5.38 liters of used food oil were transformed into 8.263 liters of biofuel.
United States	<p>Aladdin Campus Dining and its long-standing partner Southern Oregon University (SOU) have taken a holistic approach to tackling food waste on campus.</p> <p>The university has a student-led organic farm, called "The Farm", which is a center for sustainability. It is a hub for education, student and faculty research, and community outreach, as well as producing fresh vegetables, fruit and herbs that are used as ingredients at the university's dining hall, the Hawk.</p> <p>A new program was launched in 2022 to save carrot peel, leftover potatoes and other food waste as part of the <i>Full Circle</i> program. Under this program, kitchen food waste such as vegetable leftovers, stale bread and egg shells are collected and transported to the farm to be turned into compost. The resulting compost is then used to enrich the soil at the farm, which helps even more hyper-local organic produce to be grown and used in SOU menus. This program will be extended to three more on-campus kitchens in 2023.</p>

リ

### 記載例のポイント

- グローバル企業の場合、各国の取り組み内容を纏め、課題別に事例として開示している。

## 活動報告書 (2022年)

### ■ 開示されている取り組み：

#### 食品廃棄物の計測と追跡：

食

- 全てのレストランで食品廃棄物の計測と追跡システムを導入している。これにより、廃棄物の発生源を特定し、是正措置を講じることができる。

#### サイズの削減：

食

- ポーションサイズを小さくしたり、無制限のオプションを提供することで、食品廃棄物を減らしている。

リ

#### 食品廃棄物の価値化：

食品廃棄物は堆肥化されるか、バイオ燃料に変換されている。

#### 研修事業：

- 従業員に対して食品廃棄物削減に関するトレーニングを提供し、廃棄物削減のための必要なツールを提供している。

#### その他：

- 料理のイノベーション：グループは、食品廃棄物を減らすレシピやメニューの開発に取り組んでいる。

## 記載例のポイント

- 年次報告書に比べ、具体的な活動内容を記載している。

食

### Agir pour préserver la qualité

Depuis plus d'un an, notre secteur fait face à une hausse importante et durable du prix des matières premières, des salaires et de l'énergie, qui complexifie l'équation économique de notre secteur. Cela aurait pu être l'occasion d'un retour en arrière. Chez Elior, nous veillons à ce que ce soit au contraire une opportunité pour faire un pas en avant et refusons de transiger avec la qualité. Nous tenons à la confiance de nos convives et continuons de leur proposer une alimentation équilibrée, une cuisine qui a du goût, à prix raisonnable.

Avec l'aide de nos clients et partenaires, et grâce au savoir-faire de nos collaborateurs, nous agissons sur les leviers à notre disposition pour limiter l'inflation et répondre aux contraintes de nos clients. Notre souhait : que le résultat de nos efforts soit savouré, surtout pas gaspillé. Ce contexte nous demande d'être plus créatifs et de déployer sur le terrain des solutions concrètes : recours au digital et à l'intelligence artificielle pour améliorer nos prévisions, mesure du

### Renforcer notre résilience collective

Nous devons faire évoluer notre modèle pour réduire notre empreinte carbone et veiller à une gestion raisonnée de nos ressources, en agissant à chaque étape de notre chaîne de valeur et en impliquant l'ensemble de nos parties prenantes dans notre transformation. Cela passe par une nouvelle façon de concevoir nos menus. Nous proposons à ce titre des formations à nos chefs pour qu'ils intègrent davantage de recettes végétariennes. Cela passe aussi par la construction de filières d'approvisionnement locales, par la priorité donnée aux produits de saison, labellisés et issus d'une agriculture respectueuse de l'environnement. Aujourd'hui, 27,3 % de nos approvisionnements sont des produits responsables, et nous poursuivons nos efforts, une augmentation de trois points par rapport à l'année 2020-2021. Nous menons également un travail pour réduire le gaspillage alimentaire et la production de déchets. Nos actions s'articulent autour de quatre axes : mesurer, prévenir, valoriser les surplus et les biodéchets, transformer les modes de production. Nous identifions des solutions innovantes et adaptées aux enjeux opérationnels spécifiques de chacun des marchés d'implantation et qui impliquent l'ensemble des parties prenantes.

3.

Engagements

Un employeur responsable, engagé pour la résilience sociale et environnementale

Engagé en faveur de nos collaborateurs  
Engagé en faveur de la qualité  
Engagé pour la planète et les communautés



En matière de services, nous continuons de renforcer notre connaissance fine des différents environnements de nos clients - établissements de santé, milieux industriels sensibles et espaces publics, professionnels et commerciaux - pour proposer une offre adaptée aux spécificités de chaque site. En tant qu'intégrateur social, il était pour nous hors de question de faire peser le coût de l'inflation sur notre masse salariale. Nous avons donc, avec nos clients, réévalué nos contrats afin

urs.

Enfin, nous avons un rôle clé à jouer dans la sensibilisation et la bonne information de nos convives pour qu'ils puissent faire des choix éclairés, plus durables, et deviennent acteurs de cette transition alimentaire. Accompagner nos parties prenantes dans l'évolution de leurs habitudes avec des outils tels que le Carbone Score, qui permet d'informer nos convives et clients sur l'empreinte carbone des recettes, est indispensable si nous voulons réduire durablement nos émissions de CO<sub>2</sub>.





## Limiter et valoriser les déchets

### Nos bonnes pratiques

FB

リ



# 30 %

de réduction du gaspillage  
alimentaire d'ici 2025



#### Redistribuer les repas à des associations

Engagé auprès des publics  
les plus fragiles, le Groupe  
contribue activement aux  
efforts de solidarité avec  
des dons alimentaires, par  
exemple en Italie et en  
France avec les Banques  
Alimentaires. En 2021-2022,  
Elior France a donné plus de  
55 tonnes de nourriture à  
des associations et  
banques alimentaires.



#### Tri des biodéchets

Trier les biodéchets permet  
une valorisation par des  
professionnels des filières  
de méthanisation ou com-  
postage industriel locaux.  
D'autres pistes sont étu-  
diées, notamment en Italie  
via la valorisation des dé-  
chets agroalimentaires en  
nourriture pour animaux.  
Elior a un devoir d'exempla-  
rité sur les sites sur lesquels  
il est en charge du contrat  
déchet.

#### 記載例のポイント

- 図を用いて、活動の取り組みをわかりやすく簡潔に掲載。
- 食品廃棄物の削減・価値化に関する取り組みを、“Nous bonnes pratiques”（グッドプラクティス）という形式で、具体例を開示。フードバンクへの寄附や食品リサイクルなどを一般市民（消費者）向けにも親しみやすい内容・文面にて紹介。



# Groupe Accor

# Groupe Accor（ホテル業）

設立57年

1967年設立

€ 7.2bn

純売上高（FY2022）

5,000<sup>+</sup>

全世界の総店舗数

260,000<sup>+</sup>

全世界での総従業員数

社名	Groupe Accor
本社	パリ（イル＝ド＝フランス地域圏）フランス
代表	セバスチャン・バザン（CEO）
資本金	756億ユーロ
事業内容	<b><u>フランスを拠点とする宿泊業界における世界的なリーディングカンパニー</u></b> <ul style="list-style-type: none"><li>5,300以上のホテルと10,000以上のレストランやバーを運営</li><li>ビジネスホテルからラグジュアリーホテルまで、あらゆるホテルセグメントにおいて事業を展開</li></ul>
海外展開	110 <sup>+</sup> の国でホテルやサービスを提供
日系類似企業	三井不動産ホテルマネジメント株式会社、星野リゾート等

## 企業の取り組みや開示の特徴

持続可能なホスピタリティを実現するための3つの柱の一つとして「食品廃棄物削減」を掲げており、食品ロス削減のためのデジタルツールの導入、フードバンクへの寄附、廃棄物の肥料・堆肥化等の再価値化等の取り組みを実施している。

食

FB

リ

### 年次報告書

#### Universal Registration Document

(EUの規制枠組みの下で使われる、財務・非財務情報、サステナビリティに関する開示)

- 非財務上の重要課題として、「食品廃棄物」を掲げ、課題解決のための、具体的な方針・取り組み・成果を説明。



Commitment to net-zero SBTi by 2050



Elimination of all single-use plastic items in guest experience



Fight against food waste

食

### 統合報告書

(財務・非財務情報、サステナビリティに関する開示)

- 食品廃棄物削減に関する取り組みを、年次報告書を簡潔化させる形式で記載。



食

FB

リ

### ウェブサイト

(事業活動全般に関する開示)

- 課題別（食品ロス・廃棄物削減、リサイクル等）にコラム形式で掲載。食品廃棄物削減に対する取り組みを、一般市民（消費者）向けにも親しみやすい内容・文面にて紹介。



DÉVELOPPEMENT DURABLE  
**Gaspillage alimentaire :  
projecteur sur nos équipes qui  
font la différence**

2020/2025

ANNUAL  
VARIABLE  
COMPENSATION

1.

Quantitative objectives:  
(80% of annual variable compensation)

- **financial:** actual versus budgeted consolidated EBITDA for 2023, actual versus budgeted free cash flow (excluding disposals and acquisitions) after change in operating working capital for 2023;
- **non-financial:** organic growth in number of rooms (net of transfers to another brand) versus 2023 budget, Percentage of managed and franchised hotels that have removed single-use plastic in the guest experience, including disposable water bottles, Percentage of managed and franchised hotels measuring carbon emissions through a carbon measurement tool, Percentage of 300 managed and franchised hotels that have defined their food waste baseline, Percentage of women on Management Committees worldwide.

Each qualitative objective may trigger the payment of between 0% and 160% of the share of variable compensation it represents.

Table of risks, policies and related key indicators

中略

Theme	Risks/Opportunities	Sustainability commitments	Contribution to SDGs
 Sustainable food	Mismatch between hotel food offering, regulatory requirements and expectations of stakeholders (customers, NGOs, etc.) Societal shift towards healthier food behaviors, more respectful of the planet	Promotion of healthy and sustainable food	   
	1. 	Reducing food waste	



3.

3.2.3.2	Share of hotels having implemented 5 actions or more of the 9 in the Charter for healthy and sustainable food	100% of hotels have implemented more than half of the actions in the Charter for healthy and sustainable food	48%	66%
3.2.3.1	Share of hotels having declared implementation of an "combat food waste" program action.	100% of hotels implemented a combat food waste program	46%	49%

### 3.2.3 Eliminating food waste and promoting healthy and sustainable food

#### 3.2.3.1 Measuring and reducing food waste

##### Context

Reducing food waste is a global challenge. The United Nations SDG 12 calls on all countries to reduce by 50% food waste by 2030. Accor bases its efforts on this goal and on local legislation in the countries where it operates. Food and beverages in the hotels and restaurants represents 12% of the Group's carbon footprint, 40% of its water footprint and more than 80% of land use.

For Accor, food waste represents around 43% of operating waste and close to 20 tons per year per hotel on average. Therefore, it is urgent to move beyond the paradigm which considers food wastage to be the only way and to better preserve resources.

Reducing food waste is therefore a priority for the Group. To reduce this risk, Accor equips its hotels with smart weighing solutions, is working on manual measurement and assessment tools for food items and takes advantage of sharing best practices to change behavior of employees and chefs in kitchens. Guest are also being made more aware of this challenge.

Accor also ensures compliance with the local food waste regulations in force in all of the countries where it operates.

##### Governance

The challenge of food waste is steered by the Sustainable Development Department, which notably ensures consolidation of results reported by hotels and the Hubs.

Food waste is one of the sustainability topics monitored by the Committees bringing together Food & Beverage teams from the Hubs, supervised by the Group Commercial Department.

##### Policies

To create a collective dynamic around this challenge, the Group mobilizes its hotels with three pillars: Reduce, Reuse, Recycle.

- Reduce: measure and identify waste, adjust recipes and buffets;
- Reuse unsold products: products not served to guests are donated to charities or food banks;
- Recycle: biowaste is collected and recycled for compost or methanization.

### 記載例のポイント

1. 「食品廃棄物」を非財務上の重要課題として提示。「より地球環境に配慮した（顧客の）食品行動への社会的シフト」をリスクとして掲げ、「食品廃棄物削減」をその対応策としている。
2. 対応する具体的な方針を記載している。
3. 年次報告書内で掲載している箇所を明記し、情報にアクセスしやすいように工夫している。



End of 2021, the Group has carried out an internal audit of its food waste reduction program. This audit highlighted the following points:

- sometimes difficult access to the Gaia reporting tool and very cumbersome input of food waste;
- heterogeneity of commitments and practices in hotels, as food waste reduction is not yet a Group standard nor a priority for numerous hotels;
- insufficient representation of data on food waste, weighing not being systematic in hotels or being too irregular;
- lack of collective and sustainable commitment, governance and support on the subject being insufficient.

In 2023, the Group will implement a global action plan but also adapted to the risk profile of its hotels, with a focus on reporting and change management. Reducing food waste is indeed one of the priorities of the Group's new sustainable development strategy.

#### Action plan

In 2022, the main actions were focused on building solutions to meet issues identified by the internal audit:

- facilitation of access to the Gaia reporting tool thanks to the creation of a self-inscription form for the hotels;
- identification of food waste weighing solutions adapted to the different hotel segments (depending on their ranges or restaurant activities), as well as optimization of manual measurement methods;
- diffusion of best practices and identification of training courses for chefs to homogenize actions carried out by the hotels.

#### Smart weighing solutions thanks to new technologies

The Group has recommended to hotels to roll out a smart weighing solution to measure food waste using a digital scales and a connected touchscreen tablet. The tool provides instant feedback to promote immediate changes in behavior by helping kitchen teams to understand the environmental value and impact of the food products. Furthermore, the Group has carried out pilot studies with local solutions in different geographical Hubs, to provide the hotels with a bouquet of solutions adapted to local specificities.

In 2022, 81 hotels were equipped with a smart weighing-scales throughout the world. By the end of 2023, Accor intends to accelerate the deployment of these solutions by recommending them in priority to the 300 hotels most at risk of food waste (as they represent around 50% of the Group's Food & Beverage revenue).

#### Manual measurement methodology

As a complement to these initiatives, the Group is working on a manual measurement methodology, under review in Europe in order to define the framework (frequency, duration, services concerned etc.).

Furthermore, data on food waste are collected in the Food Waste Management module of the Gaia tool developed internally by Accor. This tool enables hotels to monitor the weighing of food waste and to measure costs.

#### Diffusion of best practices and training

The Group also leverages the mapping of interesting initiatives (at Hubs or hotels level) to implement and diffuses best practices to drive progress. In 2022, Accor's Sustainable Development Department updated a document called "Action plans to fight against food waste". This document, drawn up with expert advice, helps hotels to implement concrete solutions.

The Group is also working on identifying and assessing training formats and players on food waste, notably for chefs.

#### Partnership with Too Good To Go

As part of the fight against food waste, Accor also has a long-standing partnership with Too Good to Go: the application that puts citizens in touch with restaurants and businesses offering unsold items at reduced prices. Since 2016, 1,113 hotels saved more than 833,514 meals in 12 countries, including 261,947 in 2022. Each month, 15 new hotels in France sign up to this approach. At present, the partnership between Accor and Too Good to Go to fight against food waste led to the avoidance of the equivalent of 2,083 tons of CO<sub>2</sub> emissions.

#### Results

In 2022, 49% of hotels in the legal scope declared having set up a food waste reduction program and 46% of hotels that reported on this action (4,303 hotels).

The table below summarizes the participation of the hotels to 2 specific actions to fight food waste

	FB	Resale or donation of food items	Recycling of food waste
Percentage of hotels stating in Gaia that they have set up the action		52%	55%
Number of hotels reporting in Gaia		3,645	3,533
Percentage of hotels in the legal scope (114 hotels) stating in Gaia that they have set up the action		25%	39%

In 2022, the reduction of food waste in hotels with an initial reliable weighing measure and an evolution (398 hotels in 2022) was estimated at -24%. Close to 39% of these hotels reached the objective of a -30% reduction in food waste since their first weighing campaign.

#### 記載例のポイント

- 取り組みの成果を具体的な数字と共に開示している。

食

食

## 【ウェブサイト】

### Groupe Accor 「Food Waste（食品廃棄物について）」



CSR

#### Is this the way to combat food waste?

02/24/2017 6 min

<https://group.accor.com/en/Actualites/2017/02/15/is-this-the-way-to-combat-food-waste>.

The movement has been set in motion and worldwide initiatives are on the rise: in Paris, chefs organized a huge anti-waste brunch for World Food Day on October 16, 2016. During Euro 2016, the 'Foot for Food' project, launched by UEFA, the Football Foundation and various food banks, allowed volunteers to collect unconsumed perishable products (pizzas, snacks, etc.) and redistribute them to charities. In England, a smartphone app enables you to buy restaurant leftovers at half price, so that they end up in our bellies rather than the bin ("from bins to bellies"). In London, the Sustainable Restaurant Association is participating with 200 restaurants to help staff reduce food waste and make good use of their leftovers. In the United States, the Green Restaurant Association's website lists all the "green" restaurants, particularly those which tackle food waste. This way the customer gets to choose their steakhouse, sushi bar or pub-restaurant according to certain criteria.

FB

#### 記載例のポイント

- 社員へのインタビュー動画等を掲載し、フードバンクへの寄付や食品リサイクルなどの取り組みを一般市民（消費者）向けにも親しみやすい内容・文面にて紹介。



SUSTAINABILITY

#### Accor Teams Say No To Food Waste

02/24/2022

“A few years ago, we realized that it was time, more than ever, to act against food waste. This awakening was the starting point of our actions.”

Frédéric Ferreira  
Food & Beverage Director & Deputy Director, Ibis Paris CDC Airport



#### Swinging into action in the kitchens

Since March 2022, the hotel has been equipped with Orbisk, smart connected e-scales that use advanced image recognition. The monitor and dashboard allow teams to compare and track food waste based on KPIs, such as food waste volumes per week and avoided CO2 emissions. The teams have decided to take this further, for example, by adding a compost heap for peelings, gathering individual unused packaged products after breakfast and launching a no-waste campaign to raise customer awareness.

食

リ

#### Concrete results for the environment and business

This no-waste approach is already repeating results. Everyone in the team is much more aware of just how important reducing, sorting and recycling waste are – and has concrete tools to make a difference. In the longer term, the team will be able to reduce food waste by 50%, while also boosting their business objectives.

<https://group.accor.com/en/Actualites/2022/09/no-to-food-waste>.