

ZERO Food Waste to LANDFILL Report

MICHELIN STAR REVELATION Thailand 2020



We did it!

Zero Food Waste to LANDFILL

at Michelin Star Revelation Thailand 2020



Key Results

5 
Michelin Star Chefs engaged



35 Staff
trained on
food waste prevention


62Kg
of surplus food saved for
donation in cooperation with
Scholars of Sustenance Thailand (SOS)


220Kg
of food waste sent to
pig farm for pig feeding



260 Meals
redistributed by SOS team
to underprivileged people


704Kg
of carbon emissions
not released
to the atmosphere



"Food waste is a real challenge that can no longer be ignored. It is part of MICHELIN Guide's philosophy to address this issue and to educate the general public about it."

Mr. Gwendal Poullennec, International Director of the MICHELIN Guide,
opening speech of Michelin Star Revelation Thailand 2020.

MSR Thailand 2020, a special event with one bold objective: Zero Food Waste to Landfill

The **MICHELIN** Guide Thailand took a step further on environmental awareness by aiming for **Zero Food Waste to Landfill** at the **MICHELIN Star Revelation Thailand 2020**.

This pioneer initiative had a double objective:

- **Raise global awareness** on the topic of reducing food waste, **leading by action**
- **Prevent and minimize** the amount of food waste ending up in landfills

With the support of its **Technical Sustainability Partner**, LightBlue Environmental Consulting, MICHELIN Guide Thailand has implemented a **comprehensive system** to **anticipate, monitor, redistribute and transform** all food waste generated during the event.

ZERO Food Waste to **LANDFILL**



REDUCE



FEED PEOPLE



FEED ANIMALS



TRANSFORM



LANDFILL

FOOD WASTE ... A GLOBAL ISSUE



33% of all food produced is wasted or lost

=

1.3 billion tons every year

If food waste were a country, it would be the **3rd largest CO₂** equivalent emitter after China and the United States.



(source: FAO)

The process of layering general waste creates



METHANE

(source: EPA)

which has a **global warming potential**

21 times greater than carbon dioxide



Tackling the issue is a

\$700 Billion

global opportunity



and it has been identified as the **3rd most promising solution** to address **climate change**.

(source: BCG)



Why Tackling Food Waste Matters?

Globally, **one third** of all the food produced for human consumption is wasted every year according to the FAO, which is enough to **feed 3 billion people**.

Wasting food is **not only** about the final product that is going to the bin, **but also** about **all resources** that have been required for its production, distribution, storage and preparation (energy, water, fertilizers, land, workforce, packaging) that are thus uselessly consumed.

In Thailand, the Bangkok Metropolitan Authority estimates that food waste represents more than **50% of all the waste found in landfills** (Thailand Environmental Institute).

Tackling food waste has thus been identified as the **third most promising solution** to address climate change (Project Drawdown).

How Did We Proceed ?

A human-centred approach with the right twist of tech...

LightBlue helped to (1) **MONITOR** waste streams thanks to its cloud-based data analytics software (**FIT**),
(2) **IDENTIFY** wasteful practices and implement best practices, as well as
(3) **BUILD CAPACITY** for a genuine adoption of new ways of working.

Main Steps *BEFORE* the Event

1

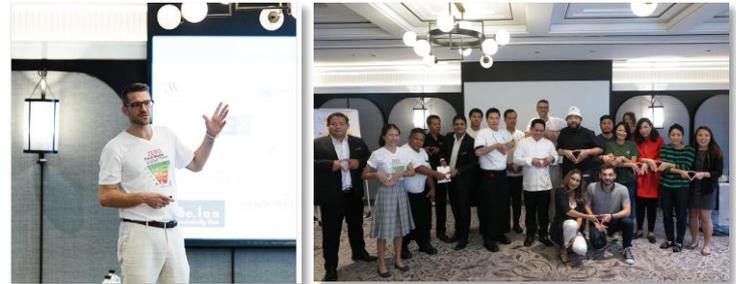
Design the methodology

By providing a **comprehensive system** to prevent and monitor food waste, discussing with Chefs on **menu engineering**, raising **awareness** and exploring ways to **repurpose** unutilized food.

2

Train the different stakeholders

Including **5 Michelin Star Chefs** and more than **35 staff members** from kitchen and service teams from the venue.



Main Steps *DURING* the Event

3

Implement the monitoring system

Setting up 4 recording stations to collect food waste, mobilizing food waste experts during the event to ensure the smooth roll out of the system.

4

Collect food surplus to be rescued

Identifying every dish that could be rescued for human consumption, ensuring safe preservation of food rescued, redistributing to people in need in partnership with NGO Scholars of Sustenance (SOS).

5

Segregate food waste for transformation

Collaborating with a pig farm to collect food waste from the event and transform it into qualitative animal feed.



Main Steps *DURING* the Event

6

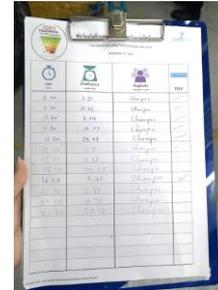
Provide tools for public awareness

Designing communication supports to raise awareness of the general public, including event guests and online followers of the MICHELIN Guide Thailand.

7

Measure the impact of the program

Defining key performance indicators to calculate the environmental and social impacts of the food prevention program, which enabled tangible reporting.



About Us

LightBlue Environmental Consulting reconciles sustainability and business excellence, capitalizing on our unique 8 years of practical expertise in the field of food waste prevention, and 12 years in sustainability performance.

We highlight the business case study of preventing food waste, building a performance-based strategy integrating key departments and leveraging new metrics that impact your bottom line.

We guide, train and accompany organizations in integrating circular business models to move towards zero food waste to landfill and low carbon operations.

We contribute to address 3 key United Nations Sustainable Development Goals (SDGs).



They Trusted Us



Contact Us



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