

W BANGKOK

FOOD WASTE MANAGEMENT



OUR MISSION

W Bangkok plans to promote a waste-conscious environment throughout the hotel beginning in 2023. The Kitchen Table will take part in Food Waste management, and other parts of the business plan to adopt comparable standards and values.

We aim to minimize food waste in landfill. In order to do this, we will raise awareness, invite visitors to participate, educate and develop our talents, and implement internal procedures that reduce waste and/or refer to reusable sites.



FOOD LOVER COMMITTEE

Steven Kim
Executive Chef



Jason Wei
Hotel Manager



Anko Timmer
B&F Activations
Manager



**Punchanit
Likitcharoen**
Assistant Marketing
Communications
Manager



**Chirarot
Sirisunthornthat**
Cost Controller



**Narongvith
Tiyanont**
Coaching Manager



**Titikorn
Chun-Orn**
Executive Sous Chef



**Saurabh
Bhardwaj**
Restaurant Manager
The Kitchen Table



FOOD WASTE REDUCTION POLICY

W Bangkok will reduce food waste by incorporating the following:

- Demonstrate commitment by formalizing a Food Waste Reduction Policy signed by top executives, distributed to stakeholders, and displayed in common areas.
- Track progress by implementing a Food Waste Monitoring System to establish baseline and goals.
- Ensure widespread alignment by establishing the “Food Lovers Committee”, our food waste management team consisting of senior leaders from various departments.
- Food Lovers Committee will be accountable for achieving an annual goal of 15% food waste reduction.
- The committee will hold monthly meetings to monitor and maintain progress. Regular reporting, benchmarking, and data analysis will be conducted to substantiate efforts.
- Build and maintain engagement through regular food waste training for talents. Achieving goal of minimizing food waste to landfill shall be understood by all.
- Recognize and incentivize talents that demonstrate leadership and engagement towards food waste reduction efforts.
- Encourage guests to participate in food waste efforts by highlighting takeaway options, reducing waste in buffet settings, and inviting guests to share feedback through a Food Waste Satisfaction Survey.
- Repurpose excess food by donating to our sustainability partners.
- Reduce waste by designing special dishes centered around incorporating offcut produce and ingredients (Ugly Delicious).



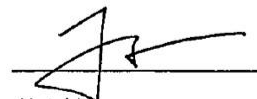
General Manager

Alexander Kellermann



Executive Chef

Steven Kim



Hotel Manager

Jason Wei



B&F Activations Manager

Anko Timmer

THE PARTICIPATE VENUE

THE KITCHEN TABLE

The Kitchen Table is one of our signature restaurants, serves daily breakfast buffet, lunch and dinner. The quantity of food and beverage production supplied at the restaurant is in high demand. Therefore, we intend to focus on this area to minimize the amount of food waste.



FOOD WASTE REDUCTION TRACKING

SPOILAGE

- To evaluate and compare the number of orders and covers with the cost of procuring inventory
- Tailoring the menus for customer satisfaction to avoid and minimize food waste
- Provide proper food storage and techniques

PREP WASTE

- Examine handling and production procedures to avoid and minimize preparatory waste
- Utilize leftover cooking supplies in novel ways
- Drain Cleaner

PLATE WASTE

- Encourage all employees by minimizing food waste and coordinating the project
- Place signs about food waste at the restaurant to raise awareness among the customers
- Take action while measuring
- Obtain feedback and ideas for reducing food waste from customers
- Provide small plates for the buffet to discourage over-pick up and minimize food waste
- Composting food to create fertilizer

BUFFET WASTE

- Serving small portions
- Organize the acquisition based on occupancy
- Avoid using garnishes that rarely consume
- Examine what can be recycled and what can be used again
- Composting food to create fertilizer

FOOD WASTE MANAGEMENT

CORPORATE WITH SUSTAINABILITY ORGANIZATION

We partner with third-party food donation collectors to effectively handle our food waste. We organize and share kitchen/restaurant leftovers with the local community and those in need. In total, we distributed 65 food boxes (200 grams each box) to Yiindi as well as provided 1,520 meals to SOS, resulting in a total CO2 savings of 1,259 kilograms.

ANIMAL FEEDING

We have a separate bin in the kitchen of our restaurant where we store only food scraps that can be used as animal food. In the year 2023, we allocated 12,500 kilograms from the overall food waste of 67,597 kilograms to feed animals.



FOOD WASTE MANAGEMENT

INDUSTRIAL USES | UP-CYCLED

- Pineapple rind-based laundry detergent
- Fruit peel-based enzyme cleaner

We utilize a total of 47 kilograms of waste to manufacture 94 liters of detergent, with a ratio of 500 grams of waste yielding 1 liter of detergent.



FOOD WASTE MANAGEMENT

SUSTAINABLE & HEALTHY

Regenerative agriculture is advantageous for soil health but has little ability to combat climate change.

Eggshells, for example, are easily biodegradable kitchen waste that may be disposed of in landfills. But rather than simply minimizing disposal of kitchen trash, it may be effectively converted into organic fertilizer, improving soil quality and increasing crop production.

Along with eggshells, we also provide garbage to a partner food waste composter for processing, furthering sustainable methods.



ASSOCIATE AWARENESS

INTERNAL COMMUNICATION

- During the onboarding procedure, all new associates and trainees, in total 465 people are introduced to food waste reduction for 1 hour per session, per person
- All employees and trainees attend regular internal training on food waste for 1 hour per session.
- During all mealtimes, all employees take part in the "Food Waste Reduction" program in the associate dining room.




GUEST AWARENESS


EXTERNAL COMMUNICATION

In W Bangkok, we convey our initiatives to reduce food waste to guests through both offline and online channels. We created the "Ugly Delicious" food stall, showcasing a tasteful dish prepared with mindful cooking, ensuring full utilization of every ingredient.

Guests can engage in food waste reduction surveys using the provided information and QR code. Furthermore, we share a Food Waste Management Presentation on [The Kitchen Table Website](#).




[HOME](#)
[CONTACT & LOCATION](#)
[SUSTAINABILITY](#)
[RESERVE](#)




W BANGKOK PLANS TO PROMOTE A WASTE-CONSCIOUS ENVIRONMENT THROUGHOUT THE HOTEL BEGINNING IN 2023.

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LESS 


[LEARN MORE](#)



UGLY DELICIOUS

Delight in a flavorful dish prepared with mindful cooking, where every ingredient is fully utilized to embrace sustainability.

Please let us know if you have any food allergies or special dietary needs




Scan QR Code for feedback


W BANGKOK

LOVE FOOD? DON'T WASTE

Help us make a difference!
Let's reduce food waste together and share your recommendation with us.

Scan QR code for feedback





FOOD WASTE MANAGEMENT REPORT

YEAR END RESULT 2023

JANUARY – DECEMBER 2023	TOTAL (UNIT)	MEALS SERVED (MEALS)	CO2 SAVED (KG)
TOTAL FOOD WASTE	67,597 KG	-	-
FOOD PLATES SERVING SAVED	250 G / serving	-	-
Yiindi (200 grams breakfast pastries per box)	13 KG	65	625
Food donation (SOS)	250 KG	1,520	634
Animal feeding	12,500 KG	50,000	31,250
Ugly Delicious	600 KG	2,400	1,500
Total		53,985	33,384
FOOD WASTE PER COVER (GRAM) / YTD AVG.	528 G		
Expectation to meet K target (2024)	491 G		
BUILDING AWARENESS			
Exposure to new talents during onboarding program	128 Talents		
Sharing updates and annual reports	283 Talents		

THANK YOU