SODEXO’S COMMITMENT TO QUALITY OF LIFE INSPIRES OUR VISION OF ZERO WASTE TO LANDFILL
What’s the issue with FOOD WASTE?

40% of food in the U.S. is wasted.

Meanwhile, 1 in 6 Americans face food insecurity.

The methane from landfills contributes to climate change.

Americans make more than 200 MILLION TONS of garbage each year.

Food waste is the THIRD LARGEST WASTE CATEGORY in our landfills.

If food loss and waste were its own country it would be the world’s third-largest emitter of greenhouse gases.

Source: http://www.epa.gov/reg3wcmd/solidwasterecyclingfacts.htm
SODEXO REDUCES FOOD WASTE BY:

- RAISING AWARENESS and influencing the behaviors of our customers and employees
- IMPROVING PROCESSES and upgrading equipment in the kitchen
- MEASURING OUR IMPACT to determine where we can improve
- SHARING OUR EXPERTISE to reduce food waste throughout our communities
SODEXO AT A GLANCE

€18 bn revenues
World leader in Quality of Life Services
420,000 employees

80 countries
75 million consumers served daily
18th largest employer worldwide
FINANCIAL PERFORMANCE
REVENUES by region

United Kingdom & Ireland
34%

North America
38%

Rest of the World
20%

Continental Europe
8%

€ 18 bn revenues
SODEXO REDUCES FOOD WASTE BY:

RAISING AWARENESS and influencing the behaviors of our customers and employees

In 2015, 82% of Sodexo North America sites separated organic and non organic waste.

*in North America in 2015
What can YOU do?

PREPARE a list

CHECK what I already have

MAKE SURE I’m not hungry

AVOID IMPULSE PURCHASES

USE older ingredients first

RE-USE the leftovers I have

WHEN I COOK

MEASURE to reduce leftovers

AT RESTAURANTS

ORDER according to my appetite

UNDERSTAND that choices may be limited

ASK to take my leftovers home

promote to customers the importance of reducing food waste and simple actions they can take, including initiatives like WasteLESS Week.

Over 1,200 accounts*
Freedom From Want
by Norman Rockwell.
Lunch break on a skyscraper, 1932, photograph by Charles C. Ebbets
SODEXO REDUCES FOOD WASTE BY:

IMPROVING PROCESSES
and upgrading equipment in the kitchen

82% of accounts* are recovering used cooking oil, giving it a second life as sustainable biofuel.

92% of accounts* reduce food waste with better portion control and improved meal production forecasting.

In 2013, 81% of sites reduced organic waste through equipment and processes changes – ex. tracking kitchen waste.

*in North America in 2015
SODEXO REDUCES FOOD WASTE BY:

MEASURING OUR IMPACT
to determine where we can improve

Our proprietary SMART dashboard tracks sustainability performance towards 125 best practices, guiding managers with the best opportunities for continuous improvement.

SODEXO HAS DONATED 4.7 MILLION POUNDS OF FOOD through our partnerships with Food Recovery Network and Campus Kitchens Project.
Sodexo reduces food waste by:

Sharing our expertise to reduce food waste throughout our communities

Sodexo partners with external organizations, sharing our industry experience and best practices to drive fundamental change on the issue of food waste.
To learn more go to:

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