

Take Action on Sustainability: Reduce Your Waste and Energy Use

For most hospitality businesses, the biggest environmental impacts come from carbon emissions and waste generated through everyday operations. Understanding where these impacts occur is the first step toward reducing costs, improving efficiency, and supporting a healthier environment.



How your business creates carbon emissions

- Gas cooking
- Refrigeration
- Hot water
- HVAC (Heating, Ventilation, and Air conditioning)
- Equipment (dishwashers, lighting, etc)
- Deliveries and/or procurement (sourcing of raw materials)



How your business creates waste

- Food preparation (offcuts and trimmings)
- Stock management (spoilage)
- Plate waste
- Single-use items (packaging, take-away, cleaning)
- Contaminated bins



These are the main areas where changes can make a big difference.

Why Sustainability Matters for Hospitality Businesses?

By focusing on waste and energy use, you can reduce costs and improve efficiency.

Less waste and energy > business benefits:

- **Portion control** > Food waste reduction > Cost savings (less waste, low cost)
- **Efficient equipment** > Reduced power usage > Lower bills
- **Inventory planning** > Smarter purchasing > Reduce waste costs
- **Green choices** > Sustainable branding > Attract more customers
- **Better relationships with suppliers** > Reusable and recyclable packaging > Less waste



Portion control



Recyclable packaging



LED lighting and efficient equipment



What's Good for the Planet is Good for Your Business.



Lower costs > stronger brand > Future ready