**Business case study**  
**Food Waste Prevention**

**Partner**: So Sofitel Bangkok  
**Location**: Bangkok, Thailand

---

**Impact**

Food waste is the cause of several negative impacts which can lead to adverse effects on a hotel or restaurant’s performance, image, reputation and bottom line. So Sofitel Bangkok is committed to conducting business in a socially, environmentally and economically sustainable manner whilst aiming to inspire others to do the same. Some impacts include environmental degradation, social impact and economic impact on food cost.

**Approach**

The LightBlue Food Waste Prevention Programme at the So Sofitel Bangkok has been implemented during a twelve-month-period, from February to July 2014.

**Solution and Benefit**

We address wasteful practices at critical food waste generation points.
Business case study: Food Waste Prevention

Result

The Food Excess Prevention project started by LightBlue Environmental Consulting improved the sustainable performance of the hotel, as well as food waste reduction and financial gain.

- 5635 kg. Food waste reduction
- 2.8 million THB savings within 12 months
- -2.29 points reduction on Food Cost (%)

Testimonials

“Since participating to the programme, before I throw something away I think twice whether the item could be used again or not. For example when cutting and peeling carrots, I try to get some small pieces from the bottom and clean the peels to make stock. Now, everybody in the kitchen tries to use every item to the maximum rather than simply throwing away like before. It has also affected my daily work and my personal life, when I am eating my meal I think of unprivileged people and try my best to waste as little as possible. So I think this programme is good and beneficial, and could have even more impact if everybody actively participates”.

Surat Disawat
First Kitchen Agent Culinary

“We went through a lot of changes together with LightBlue, and hard work for recording food waste and making chefs and staff change the way they perceive the food and treat the food”. (Green Hotelier, 2016)

Paul Smart
Executive Chef & Iron Chief Thailand 2013