

Purposeful Travel

Food Waste Reduction

GSTC2024 Sweden
Global Sustainable Tourism Conference



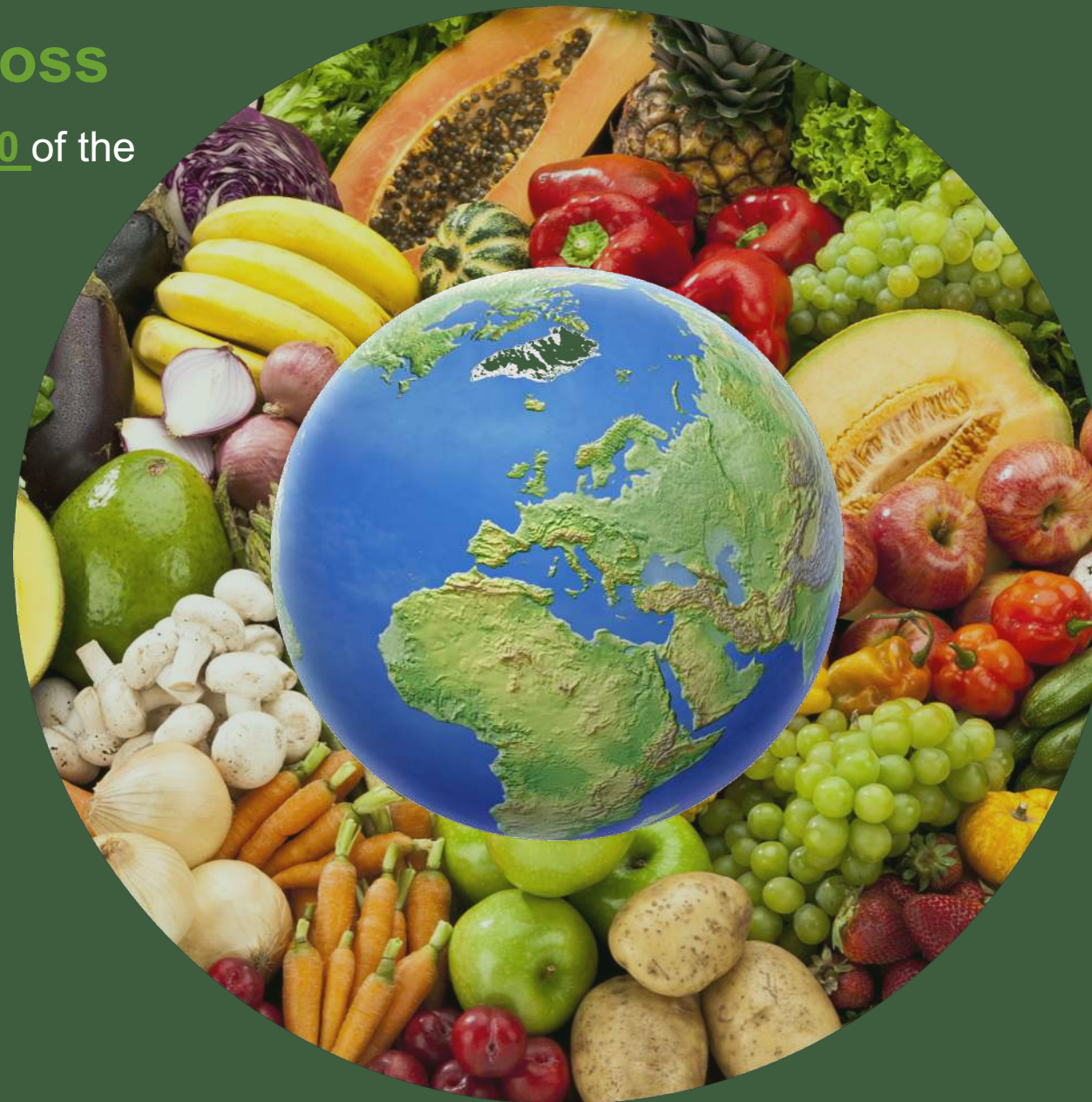
The Global Food System

- **Our global food system is the primary driver of biodiversity loss**

Agriculture alone is the identified threat to 24,000 of the 28,000(86%) species at risk of extinction.

- **Global Hunger Numbers Rose to 828 million**

According to UN report, the world is moving backwards in efforts to eliminate hunger. In 2021, the number of people affected by hunger globally rose to as many as 82 million.



- **Food systems account for over 1/3 of GHG emissions**

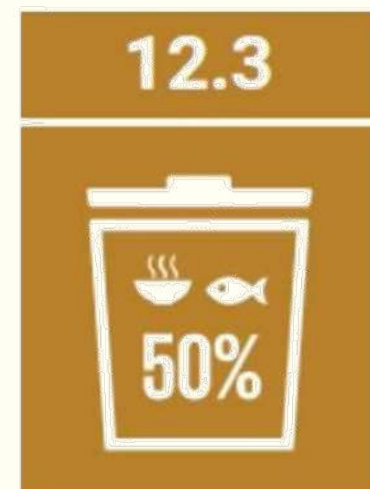
The largest contribution came from agriculture and land use/land-use change activities (71%), with the remaining were from supply chain activities: retail, transport, consumption, fuel production, waste management, industrial processes and packaging.

- **1/3 Food produced is wasted**

According to the UN Food and Agriculture Organization (FAO), roughly 33% of the food produced in the world for human consumption every year, approximately 1.3 billion tons, is lost or wasted.

Food Waste

- Food waste is responsible for an astonishing **8%** of global carbon emissions
- By 2030, food waste is expected to increase by **60%**, which will result in a **US\$1.5 billion** loss.
- SDGs: to reduce global food waste by half by **2030**.



“By 2030, halve per capita global food waste at the retail and consumer levels and reduce food losses along production and supply chains, including post-harvest losses.”



Food Waste in Tourism Sector

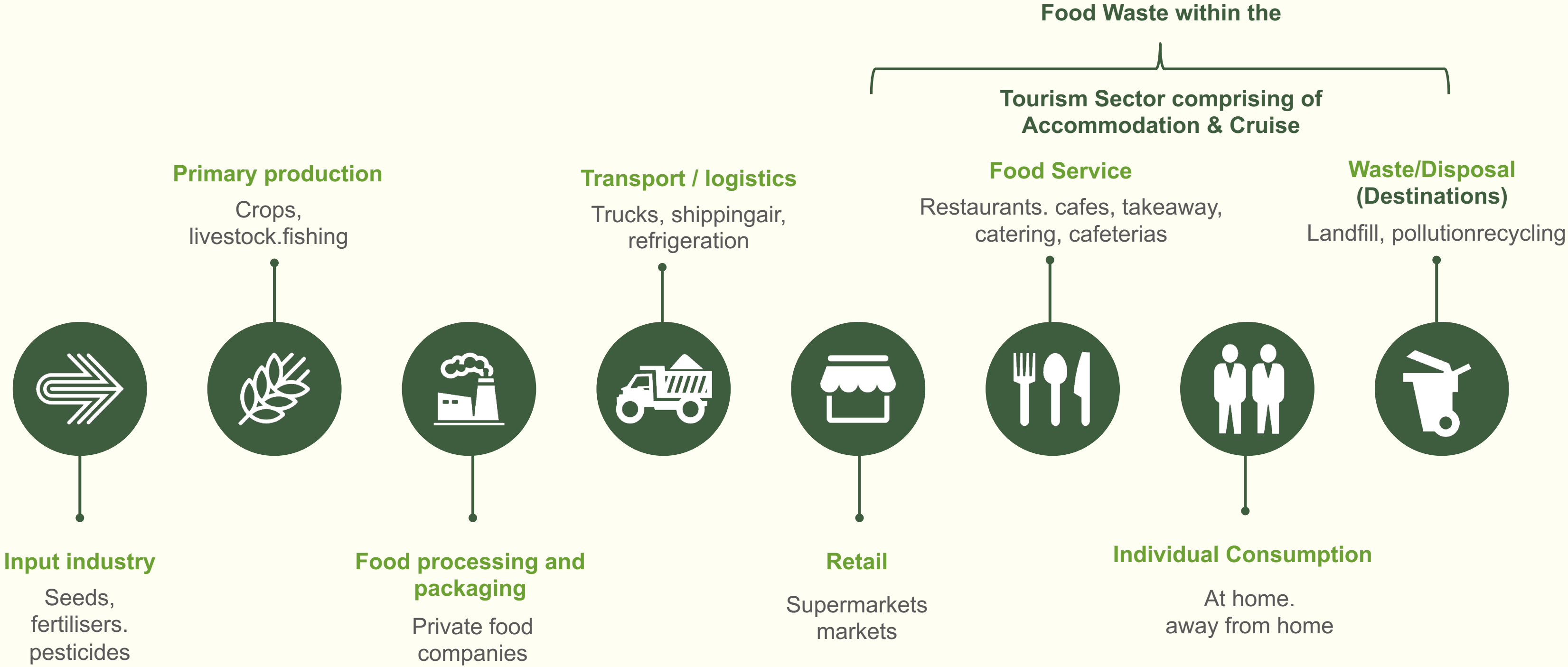
Out of home consumption accounts for at least **15%** of global food waste

Accurate figures on tourism & hospitality food waste are **unknown**

Food waste is a **major cost** for tourism & hospitality businesses

GSTC recommends hotels and destinations to put efforts in reducing food waste

Where Food Waste Occurs



- Different Countries/Regions have different losing points
 - Developing Countries – Production/ Handling/ Storage
 - Developed Countries – Consumption

Figure : Simplified overview of the stages of a food value chain

Food Hierarchy for prioritisation of food surplus, by-products and food waste

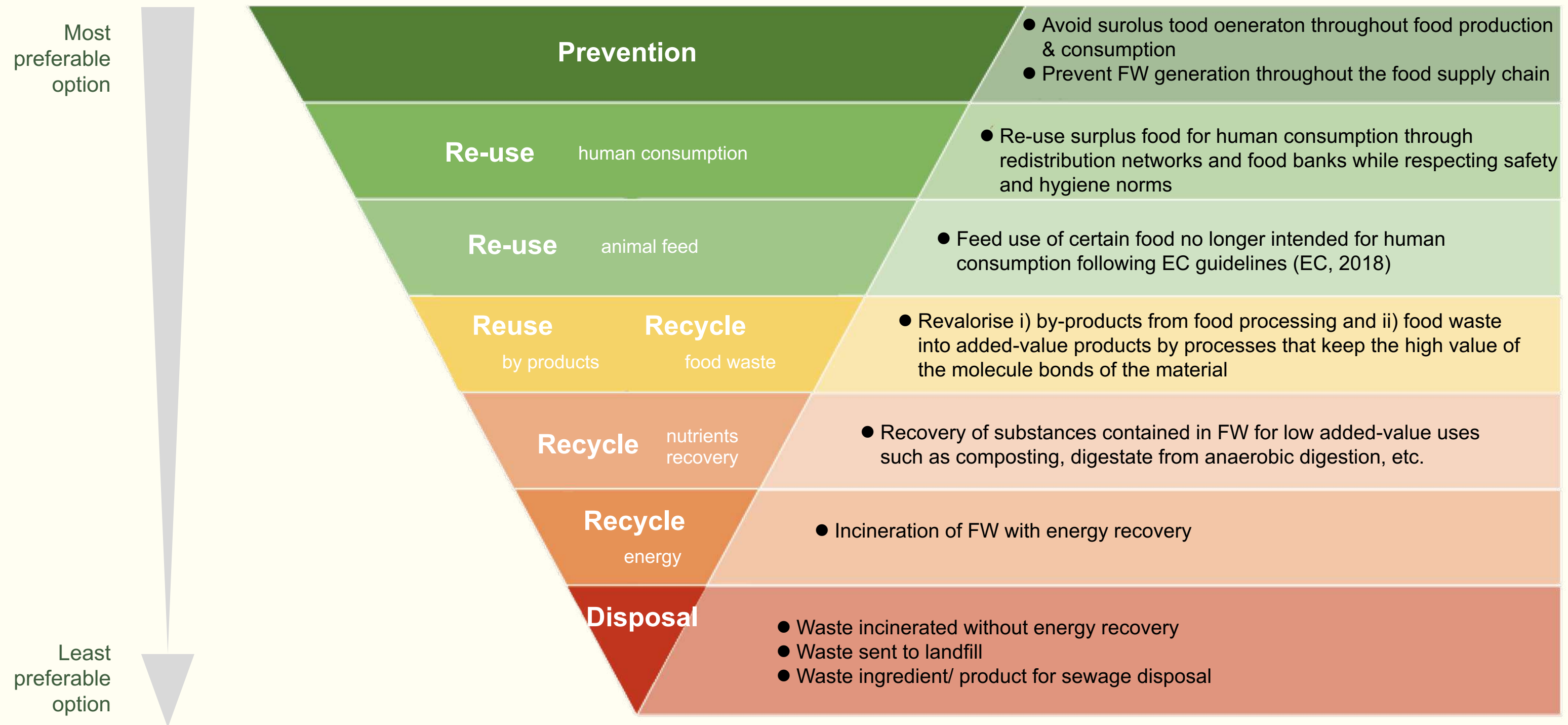


Figure 6. Hierarchy for prioritisation of food surplus, by-products and food waste (FW) prevention strategies⁸, Adapted from Teigiserova et al. (2020), Papargyropoulou et al. (2014) and UNEP (2014)

Challenges in Reducing Food Waste in Tourism Sector

- Diversity of the Industry
 - ❑ Seasonal and Fluctuating Demand
 - ❑ Buffet and all-inclusive offering
 - ❑ Many SMEs lacking resources
 - ❑ Different cultural barriers - A sense of Abundance for customers when it comes to food
- Lack of Awareness
- Lack of Management System/Data
- Food Safety Regulations
- Many more...



Food Waste Reduction

Panel Discussion

Global Sustainable
GSTC2024
Tourism Conference

Purposeful Travel
Stockholm, Sweden
23-26 April, 2024



Koko TANG

Founder of Colorful Earth
Board Member of GSTC

Moderator



Vojtech Vegh

Zero-Waste Plant-Based Chef
and Author

Speaker



Filip Lundin

Founder, Sopköket

Speaker



**Bhummikitti
Riktaengam**

President, Sustainable Tourism
Development Foundation (Phuket)

Speaker

