

Reduce Waste

**TAKE/ORDER WHAT WE CAN FINISH AND FINISH
WHAT WE TAKE/ORDER.**



Sodexo WasteWatch Food Waste Prevention Program

Sodexo is a multinational company dedicated to services for improving people's quality of life. Founded in 1966, the company operates in 56 countries and provides unique on-site services, welfare and performance management services, and personal and family services to 100 million consumers every day. In 1995, Sodexo entered the Chinese market, where it now serves 1.1 million consumers every day.

Incorporating food waste reduction into business operations

Catering services is one of Sodexo's main businesses. Sodexo's business philosophy is that food should be eaten, not wasted. Sodexo has always worked to oppose food waste. Due to the nature of Sodexo's business and the scope of food procurement, preventing food waste is also one of the most important contributions the company can make to reducing carbon emissions, combating climate change, and eliminating world hunger.



On May 15, 2019, Sodexo Group announced that it will deploy a data-driven food waste prevention program, WasteWatch, in 3000 operating sites around the world, and aims to implement WasteWatch across all operating sites by 2025. This is part of Sodexo's goal to halve food waste and loss by 2025.

Increase awareness of conservation through data-driven program

The WasteWatch food waste prevention program is powered by Leanpath, a technology company focused on reducing food waste, which is responsible for providing global programs and technical support. It leverages big data to monitor and prevent food waste. Through this program, Sodexo's on-site catering staff can record the weight, category,

reason, and other information about food waste, and conduct continuous monitoring, data collection, analysis and evaluation.

According to Leanpath's statistics for its past projects, the WasteWatch food waste prevention program can reduce food waste as much as 50% on average. With this program, the Sodexo team can quickly and easily capture food waste data, and through the monitoring-analysis-optimization-empowerment cycle, it can capture insights into its food waste volume and the causes behind it. This information allows the team to implement targeted operations and behavior changes to eliminate avoidable food waste—both in the kitchen and on consumers' plates.



The program does not merely collect data, it has also revolutionized the catering service model, introducing the recycling of raw materials, healthy and sustainable dining methods, and other fundamental changes. During program training, Sodexo encourages employees to think creatively about how they can change the ways they plan, use and serve food to reduce avoidable waste at every level in the value chain, from suppliers and managers to chefs and front-line employees.

From continuously monitoring data to promoting behavior change

In the Asia-Pacific region, Sodexo is deploying 272 WasteWatch food waste prevention programs in Australia, Greater China, India, Indonesia, Malaysia, the Philippines, Singapore and Thailand. Of these, 140 have already been established or shipped. Since its launch in the Asia-Pacific region in May 2018,

Sodexo has prevented 723 tons of food waste, which is equivalent to saving 2.24 million liters of fuel or 5241 tons of carbon dioxide emission—a strong case for the potential of food waste reduction!



In June 2021, Sodexo began to deploy the program at 130 operating points in the Greater China region, including Mainland China and Hong Kong Special Administrative Region, with customers ranging from industrial and commercial enterprises to hospitals and schools. To date, 61 operating sites have installed the program, and more than 100 front-line employees have received standard training and begun recording and analyzing food waste.

Data monitoring will continue to influence and promote changes in the behavior of Sodexo's on-site employees, clients and consumers. In one international technology company which receives catering services from Sodexo, the company monitored food waste data and responded by using food preparation leftovers (such as watermelon rinds) to make creative cold appetizers and distributed them free of charge to consumers. This not only effectively reduced food waste, but also promoted consumers' awareness of reducing waste through the practice of turning trash into treasure.

To engage employees and encourage mutual learning, Sodexo Greater China plans to launch competitions around the program when the time is ripe, presenting exemplary employees and companies with the "Best Waste Reduction Award", "Best Innovative Action Award", "Best Participation Award", and other incentives, promoting positive behavior change from the inside out.

In addition, in response to food waste on the consumer side, Sodexo has been promoting a "clear your plate, dedicate your love" movement

at institutions where it provides catering services, hoping to engage employees, consumers, and customers together to collectively raise public awareness of food waste reduction and contribute to sustainable development. Sodexo promises that every time our consumers clear their plates, Sodexo will donate one yuan to non-profit organizations that help people in vulnerable communities obtain basic living necessities.

In the future, Sodexo Greater China will continue deploying the program and raising the awareness of employees and consumers. Sodexo is committed to starting from the source to reduce food waste and fulfill the promises of “Better Tomorrow 2025” for society and the earth.

BETTER TOMMOROW 2025 – OUR 9 COMMITMENTS AND OBJECTIVES

	 OUR IMPACT ON INDIVIDUALS	 OUR IMPACT ON COMMUNITIES	 OUR IMPACT ON THE ENVIRONMENT
 OUR ROLE AS AN EMPLOYER	Improve the Quality of Life of our employees safely 80% Employee Engagement rate	Ensure a diverse workforce and inclusive culture that reflects and enriches communities we serve 100% of our employees work in countries that have gender balance in their management populations.	Foster a culture of environmental responsibility within our workforce and workspaces 100% of our employees are trained on sustainable practices
 OUR ROLE AS A SERVICE PROVIDER	Provide and encourage our consumers to access healthy lifestyle choices 100% of our consumers are offered healthy lifestyle options everyday	Promote local development, fair, inclusive and sustainable business practices 10 billion euro of our business value benefiting SMEs	Source responsibly and provide management services that reduce carbon emissions 34% reduction of carbon emissions
 OUR ROLE AS A CORPORATE CITIZEN	Fight hunger and malnutrition 100 million Stop Hunger beneficiaries	Drive diversity and inclusion as a catalyst for societal change 500,000 women in communities educated through job training centres	Champion sustainable resource usage 60% reduction in our food waste

