

■ Sheraton Grand London Park Lane

Sustainability Program

Annual Report 2024



Our Mission

Reducing Food Waste

We are committed to making a positive and sustainable impact by integrating sustainability and social impact practices across our hotel. This includes taking initiatives to actively reduce and combat food waste.

This year, our goal is to achieve certification from the PLEDGE on Food Waste, and continue to advance and develop food waste reduction practices at our hotel to positively impact our environmental footprint in the future.



Food Lover Committee

Committee Members



James Dugan
Executive Chef
Project Leader



Gramoz Abazi
Food & Beverage Manager
Project Leader

Hitesh Kohli
Executive Sous Chef

Elena Leahu
Housekeeping Supervisor

Dexta Parkinson
Steward Chief

Sukh Dhillon
Front of House Manager

Ingrid Zeilstra
Marketing Manager

Piotr Ponikowski
Assistant Cost Controller

Charlotte Van Elferen
HR Manager

Food Waste Policy

Marriott UKI & Nordics
Food Waste Reduction Policy
February 2024

Sheraton Grand Park Lane

Food Waste Reduction Policy

Marriott UKI and Nordics affirms its commitment to operate as a responsible business, to reduce its impact on the environment and to adopt sustainable practices by embracing The PLEDGE™ on Food Waste Certification.

Marriott UKI and Nordics acknowledges the importance of environmental sustainability and is concerned about its "Food Print". Thus, Marriott UKI and Nordics is committed to creating a food waste conscious environment within its operations and will partake in The PLEDGE™ on Food Waste Certification.

Associate commitment, consistently measuring food waste, integrating new SOPs, engaging diners and implementing circular models are challenges that we are aware of. However, Marriott UKI and Nordics is committed to deal with these issues and will design, then implement an effective action plan.



Marriott UKI and Nordics genuinely commits to preventing food waste by complying with the 7 pillars that The PLEDGE™ on Food Waste evolves around:

- Envisioning the path to take, planning actions to minimize food waste and reporting the result to the internal and external community.
- Engaging the whole team and establishing a Food Lover's Committee that aims to raise awareness by conducting regular trainings and meetings.
- Installing a food waste monitoring system that tracks, records and compares food waste. The data is analyzed and action is taken accordingly.
- Implementing, reviewing and improving the processes and policies to minimize food waste.
- Improving and implementing the best practices to reduce food waste in the kitchen operations.
- Inspiring the customers by regularly communicating about sustainable food waste practices that are in place.
- Adopting circular solutions such as redistributing and/or transforming food leftovers.

- Sheraton Grand London
- General Manager Signature - 
- General Manager Name - Justin Pinchbeck
- Executive Chef Signature - 
- Executive Chef Name - James Dugan
- Food and Beverage Manager Signature - 
- Food and Beverage Manager Name - Gramoz Abazi

3

Waste & CO2 Report

Year 2024	Waste Weight (Kg)	Co2
March	1,654	7,116
April	1,469	6,320
Total	3,123	13,436

Our target is to achieve a reduction of 25% by end of year 2024

Zero Food Waste

Reduction Practices

- Modify menu's based on customer preferences and orders to reduce uneaten food and dishes.

- Enhancing production and handling practices to prevent and reduce uneaten food.

- Guest awareness and encouraging smaller portions

- Introduction of food waste monitoring and educating associates on tracking.

- Limit serving size when appropriate

- Educate associates and encourage team to proactively reduce food waste.

- Create new and unique dishes using kitchen excess.



Example: Yorkshire Rhubarb & Lanique Pavlova at Smith & Whistle, created from rhubarb and Lanique liqueur.

Associate Training

Food waste training for all new associates during on-boarding

“No Waste Wednesday’s” in the associate canteen during lunch and dinner

“Ideas Box” to encourage associates to brainstorm and participate in food waste reduction initiatives

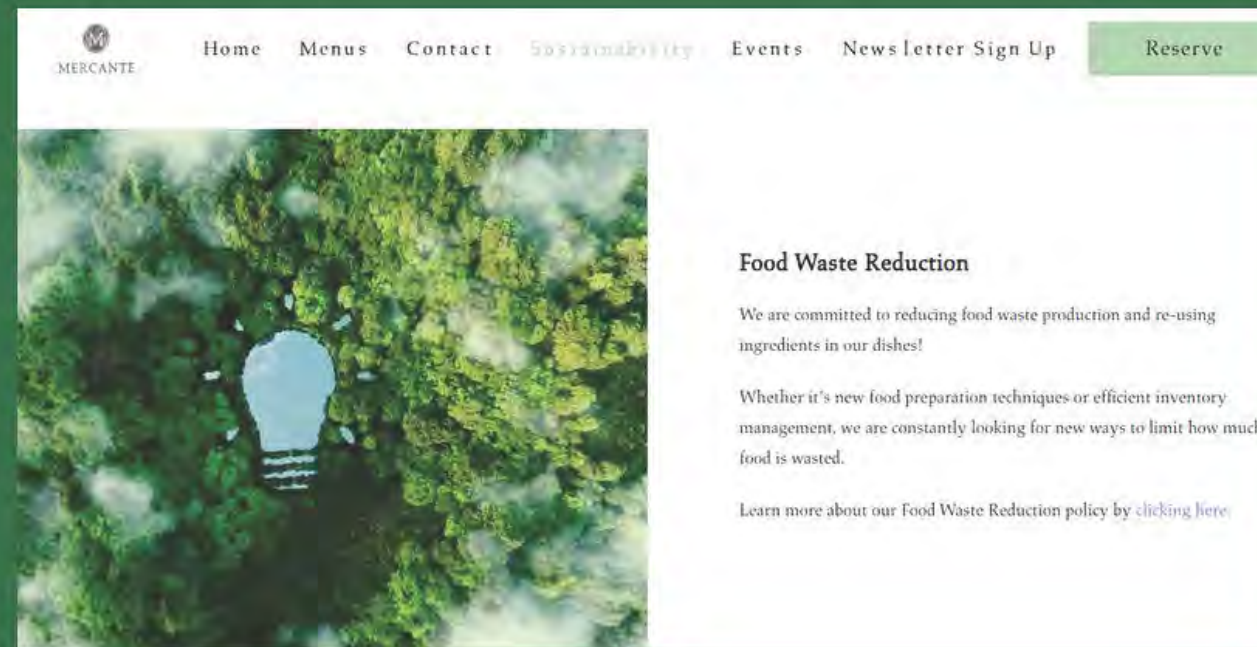
Educate by displaying information around key back of house areas across the hotel



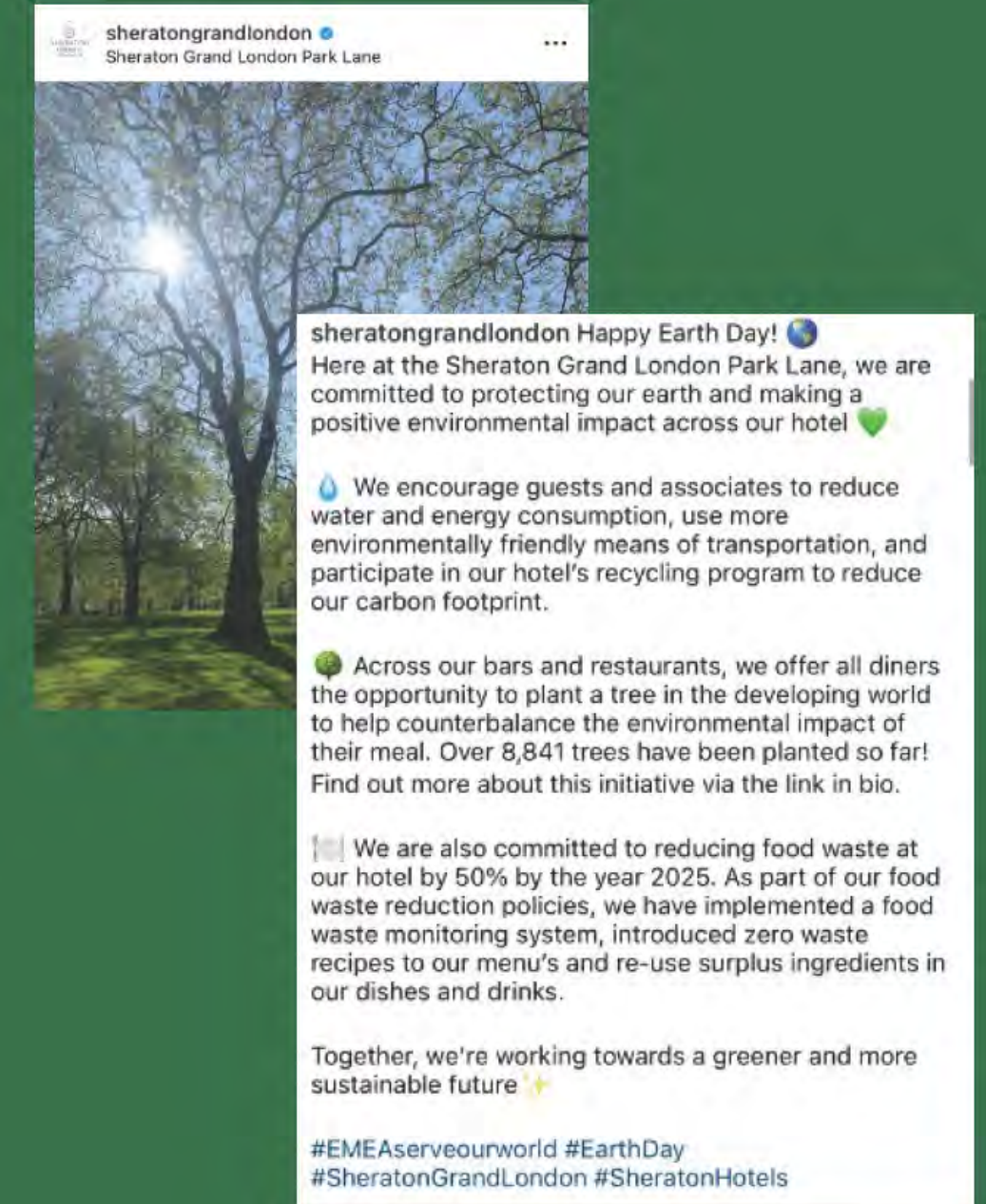
Guest Awareness



Gatherings by Sheraton weekly calendar features dishes and drinks that re-use excess ingredients, to raise awareness and educate guests.



Menu's at Mercante Restaurant feature a QR code which links through to a dedicated Sustainability page



Share on social media about initiatives and goals related to food waste reduction



Sheraton Grand London Park Lane

Thank you!

