

Reducing GHG emissions caused by food waste



The Accor Group is taking action to reduce greenhouse gas emissions caused by food waste, in line with its carbon strategy based on the SBT (Sciences Based Targets) initiative. The Accor Group has made a commitment to reduce food waste by 30% between 2015 and 2021. Thanks to the partnership established with the start-up, Too Good To Go, Accor hotels and restaurants sell off uneaten food at modest prices, thereby limiting food waste and carbon emissions.

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| Starting date of the project | September 2016 | |
| Project Localisation Places of implementation of the project at this stage and targeted geography if replicable. | The Too Good To Go solution has been deployed by Accor across 650 hotels in Europe . In France, 300 hotels have now partnered with Too Good To Go to sell off unconsumed food – mainly breakfast products – at low prices. There are also plans to set up pilot projects in North America in the near future. | |
| Project objectives Type of climate innovation of the project with a description of the problem/issue addressed | Over 8% of global greenhouse emissions are due to food waste. However, too much of the food purchased in hotel restaurants goes uneaten. As such, this project, established in partnership with the start-up Too Good To Go, aims to reduce food waste in hotels and restaurants managed by the Accor Group. | |
| Detailed project description | <i>Too Good To Go</i> provides hotels within the Group a solution to reduce the food waste caused by unused products. This solution involves the safe redistribution of meals when services end and, via the <i>Too Good To Go</i> app, hotels can take action and offer dishes (or food products) to potential new customers. | |
| Main project's drivers for reducing the greenhouse gas emissions | Reduction levers | Details on the aspects of the project |
| | <input checked="" type="checkbox"/> Energy and resource efficiency (including behaviour) | Other things being equal, reducing food waste leads to a drop in agri-food production, the transport of goods and volumes being processed. |
| | <input type="checkbox"/> Energy Decarbonisation | |
| | <input type="checkbox"/> Energy efficiency improvements | |
| | <input type="checkbox"/> Improving efficiency in non-energy resources | |
| | <input type="checkbox"/> Emissions absorption: creation of carbon sinks, negative emissions (BECCS, CCU/S, ...) | |
| | <input type="checkbox"/> Financing low-carbon producers or disinvestment from carbon assets | |
| <input type="checkbox"/> Reduction of other greenhouse gases emission | | |
| Emission scope(s) on which the project has a significant impact and quantification of GHG emission reductions per emission scope | Aspects of the project contributing to the reduction of emissions by emission category | |
| | Quantification of associated GHG emissions by emission category Please follow the quantification methodology used in the Afep guidelines . | |
| | Reduction of the company's carbon dependency | |
| | Scope 1 <i>Direct emissions generated by the company's activity.</i> | |
| | Scope 2 <i>Indirect emissions associated with the company's electricity and heat consumption.</i> | |
| Scope 3 <i>Emissions induced (upstream or downstream) by the</i> | Other things being equal, reducing CO2 emissions leads to a drop in the volumes | 135 tCO2eq/year (since 2016) |

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| | <p><i>company's activities, products and/or services in its value chain.</i></p> <p>produced, transported and processed.</p> | |
| | Increase of carbon sinks | |
| | <p>Emissions Absorption <i>Carbon sinks creation, (BECCS, CCU/S, ...)</i></p> | |
| | GHG emissions avoided by the company at third parties | |
| | <p>Avoided Emissions <i>Emissions avoided by the activities, products and/or services in charge of the project, or by the financing of emission reduction projects.</i></p> | |
| | <p>Clarification on the calculation or other remarks:</p> <ul style="list-style-type: none"> • 1 kg of food waste equals 2.5 kg of CO2 equivalent (FAO, 2013). 1 meal is thought to equal 1 kg of food • Since 2016, 650 Accor hotels have redistributed 450,000 meals and avoided over 1,125 tonnes of CO2 with Too Good To Go. | |
| Modality of verification of the quantification | <p>Calculation standard used (ADEME base, GHG protocol, etc.): Research conducted by the Food and Agriculture Organization of the United Nations (FAO, 2013)</p> <p>Verification of the calculation (internal or external): Data provided by Too Good To Go, please see https://toogoodtogo.org/en/movement/knowledge/the-carbon-footprint</p> | |
| Other environmental and social benefits of the project | <p>This project means initiatives can be increased in all Accor Group hotels to sell off unused foodstuffs at affordable prices. As such, it contributes to the following sustainable development goals:</p> <ul style="list-style-type: none"> • Goal 2 Zero hunger; • Goal 12 Sustainable consumption and production patterns. | |
| Project maturity level | <p><input type="checkbox"/> Prototype laboratory test (TRL 7) <input type="checkbox"/> Real life testing (TRL 7-8) <input type="checkbox"/> Pre-commercial prototype (TRL 9) <input type="checkbox"/> Small-scale implementation <input checked="" type="checkbox"/> Medium to large scale implementation</p> <p>Remarks: click here to enter the level of maturity of the project</p> | |
| Capacity and conditions of the project reproducibility, with associated climate impact mitigation potential | <p>This solution to combat food waste can be deployed in all hotels located in countries where the Too Good To Go application is available.</p> <p>Teams at the Accor Group headquarters must provide some support to the hundreds of sites (hotels) for setting up the Too Good To Go solution within their core operations.</p> | |
| Amount of investment made (in €) | <p>No financial investment has been made for this project, apart from training teams to use the Too Good To Go app.</p> | |
| Economic profitability of the project (ROI) | <p><input checked="" type="checkbox"/> ST (0-3 years) <input type="checkbox"/> MT (4-10 years) <input type="checkbox"/> LT (> 10 years)</p> <p>Remarks: Financial savings are made from reselling products that were previously discarded. Shopping basket prices differ depending on the country. In France, each breakfast shopping basket allows a hotel recover EUR 1.40 and an average of EUR 2.90 for each restaurant shopping basket. On average (excluding the crisis), each hotel saves around 45 shopping baskets/month, or EUR 1,161/year/hotel, for products that would otherwise be thrown away.</p> | |
| Engaged partnerships | <p>At this stage, Accor Group is combatting food waste across Europe thanks to the partnership established with the start-up, Too Good To Go.</p> | |
| Open comments from the project owner | <p>A extremely positive large group/start-up partnership that has an impact.</p> | |
| More about the project | | |
| Contact the company carrying the project | <p>commercant@toogoodtogo.fr delphine.stroh@accor.com</p> | |
| Project URL links | <p>https://group.accor.com/fr-FR/Actualites/2020/06/world-environment-day-too-good-to-go https://toogoodtogo.fr/fr/movement/businesses/hotels</p> | |

Illustrations of the project

