



ASSET WORLD
CORPORATION

2020 Food Loss & Food Waste Progress Report

AWC Sustainability Department


BUILDING
A BETTER FUTURE

Programs Established to Measure Food Loss and Waste

- Our MICE affiliated hotels (Bangkok Marriott Marquis Queen's Park and the Athenee Hotel, a Luxury Collection Hotel, Bangkok) implemented various initiatives to minimize FLW as detailed in the following subsections of this report. In 2020, these initiatives enabled Bangkok Marriott Marquis Queen's Park to reduce food waste by 320 grams per cover or a 53% reduction from the original baseline of 679 grams per cover in 2018.¹
- The Athenee Hotel, a Luxury Collection Hotel, Bangkok received the PLEDGE certification, which serves as proof for its accomplishment in food efficiency, leading to zero waste to landfill.² The PLEDGE is a third-party audited certification and benchmarking system articulated around 7 key pillars including process documentation, employees commitment, food waste monitoring system, food handling before preparation, food preparation and offering, customer engagement, and post consumer – all of which aim for food operations to achieve zero food waste to landfill.³



¹ [AWC Sustainability Report 2021 PDF p85](#)

² [AWC Sustainability Report 2021 PDF p86](#)

³ [About PLEDGE Certification](#)

Break-Down of FLW and Alternative Uses

- Rain Tree Café at the Athenee Hotel, a Luxury Collection Hotel, Bangkok sorts food waste, donates and makes use of the waste for alternative purposes. Oyster shells are donated to local farmers as chicken feed, eggshells are made use as an organic fertilizer, pineapple skins are fermented to pineapple vinegar, fruit peel to enzyme cleanser, fruit leftovers as fruit jam, and bacon oil or coconut husks as attractive candles.⁷
- Bangkok Marriott Marquis Queen's Park initiated Seafood Shells Project which aims to provide oyster shells from food waste to local organic farms for a range of eco-friendly uses, including chicken nutrition and wastewater treatment. In total, one ton of shells are donated every two months.⁸



⁷ [Rain Tree Café Food Categorization and Alternative Use](#)

⁸ [Bangkok Marriott Marquis Queen's Park Sustainability Report](#)

Collaboration with Partners to Reduce FLW in Value Chain

- Bangkok Marriott Marquis Queen's Park and The Athenee Hotel, a Luxury Collection Hotel, Bangkok partner with the Scholar of Sustenance Foundation Thailand (SOS Thailand) to manage surplus food.
 - In 2020, clean leftover food were donated to serve up to 14,874 servings or 3,541 kg (equivalent to 6,728 kg-CO₂e) to the underprivileged in Bangkok.⁹ This forms part of our commitment to eliminating hunger and food waste.
 - The SOS Thailand is the first food rescue foundation in Thailand with a mission to enhance the food system in the country to minimize needless loss of surplus food, and improve food equity by redistributing high quality surplus food to communities in need every day.¹⁰
- Bangkok Marriott Marquis Queen's Park initiated the Farm to Table Project where liaison with local farmers and fishermen were carried out to purchase fresh products straight from the source. The hotel also supports sustainable fishing, which uses traditional, small-scale methods rather than large industrial trawlers.¹¹



⁹ [AWC Sustainability Report 2021 PDF p86](#)

¹⁰ [About Sustenance Foundation Thailand \(SOS Thailand\)](#)

¹¹ [Bangkok Marriott Marquis Queen's Park Sustainability Report](#)



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THANK YOU


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