



Maryland Food Recovery Summit

Sodexo's Food Waste Reduction Efforts

December 1, 2021



Agenda

1. About Sodexo
 - › Our Sustainability Approach
 - › Our Food Loss & Food Waste Approach
2. Our action with Leanpath
 - › The WHY
 - › The HOW
 - › The WHAT
3. Social impacts of reducing food waste
 - › Food recovery efforts
 - › Stop hunger touch points

Sodexo USA – Who We Are



We touch the lives of millions of consumers. We are dietitians, healthcare workers and receptionists to electricians, senior care providers and cooks, we seek to make every day a better day.

We offer our clients services to **improve quality of life** for their employees and consumers.



50 States



10,000 sites



125,000 employees



Sustainability Award
Silver Class 2021

S&P Global



World
Benchmarking
Alliance

Member of

**Dow Jones
Sustainability Indices**

Powered by the S&P Global CSA



FTSE4Good

Better Tomorrow 2025

9 Commitments and Objectives

 OUR IMPACT ON INDIVIDUALS

 OUR IMPACT ON COMMUNITIES

 OUR IMPACT ON THE ENVIRONMENT


OUR ROLE AS AN EMPLOYER

1
Quality of Life

2
Diversity, Equity and Inclusion

3
Responsible Culture


OUR ROLE AS A SERVICE PROVIDER

4
Healthy Lifestyle Choices

5
Sustainable Development

6
Carbon Reduction


OUR ROLE AS A CORPORATE CITIZEN

7
A Hunger-free World

8
Social Change

9
Sustainable Resource Use

Sodexo's Ecosystem on Tackling Food Waste



Our Reasons Why



IT'S IMPORTANT

HUNGER AND CLIMATE CHANGE ARE A GLOBAL CRISIS



IT'S RIGHT

OUR GLOBAL PRESENCE REQUIRES GLOBAL LEADERSHIP



IT'S SIMPLE

WASTEWATCH IS EASY, FUN, AND INSPIRING



IT'S EFFECTIVE

WE MANAGE WHAT WE MEASURE

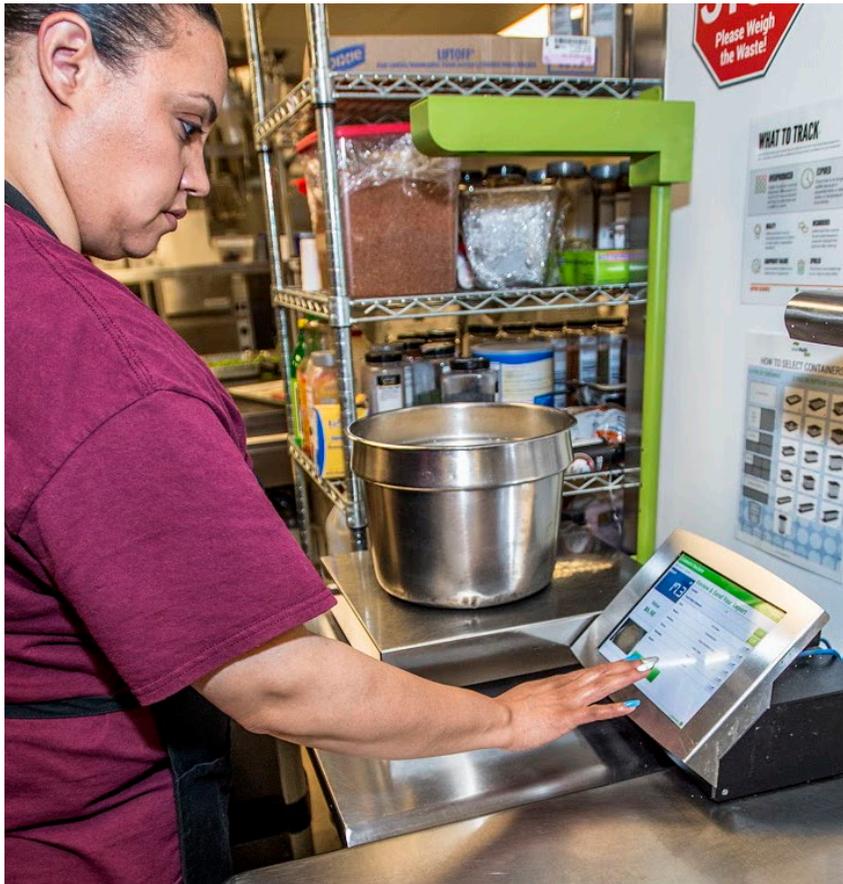


Education & Enablement

- Vice President and District Manager Presentations
- Online presentations upon request
- Sodexo Waste Action Team
- Develop Sales & District Manager Fluency
 - › Talking points
 - › Proposal documents
 - › Client collateral



Change Management: Food Waste Edition



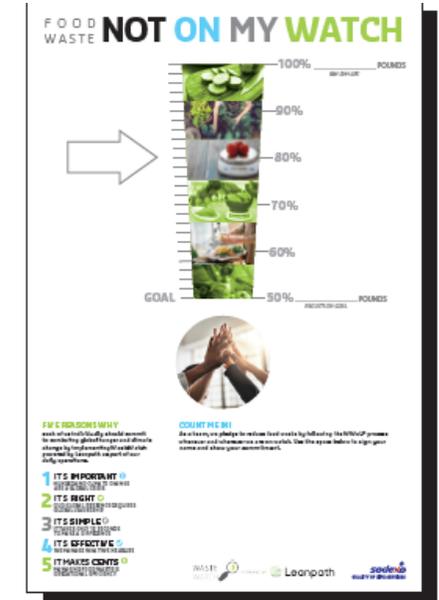
Sodexo has developed training focused on our operational on-site managers to help them effectively implement WasteWatch powered by Leanpath. This program helps our managers:

- ✓ Understand their role in Leading Change
- ✓ Assimilate general change management techniques that can be applied to WasteWatch powered by Leanpath and future change initiatives
- ✓ Manage resistance to achieve sustainable success

Engagement

Not On My Watch! is a visually engaging statement of personal and corporate values put into **action**.

- **Reoccurring calls with Segment Owners**
- **Food Waste Not on MY Watch frontline engagement kits:**
 - › A compilation of resources for the site manager and champions
 - 5 Reasons Why
 - Huddle Cards
 - Progress Poster
- **Service Center**
 - › Catalogue of common questions with answers provided
 - › On-boarding video created by Leanpath
- **Customer Marketing Campaigns**



24"x36" Progress Poster and Dry-Erase Arrow

Economics

- **Leanpath Online to understand waste data analytics**
- **Operational Efficiency**
 - › How to use data to reduce food waste
 - › Save on perishable raw material costs
 - › Engaged employees innovate



We're
COOKING TO ORDER

It helps us better control the amount of food that's prepared, so we can reduce leftovers while keeping food fresh and delicious.

FOOD WASTE NOT ON MY WATCH

sodexo
QUALITY OF LIFE SERVICES

Together, we can make a **breakthrough** in avoiding food waste!

Food Recovery at Sodexo

Addressing food loss & waste while tackling hunger

In 2021, the Sodexo Stop Hunger Foundation has expanded partnerships with two impactful organizations helping to mitigate food waste and promote food recovery.



Food Recovery Network

- Helps mobilize 4,000 college students, dining providers, food suppliers, and small businesses in the fight against hunger, racial inequity, and climate change through scaling their impact nationally
- During the 2020-2021 academic year, 43 active FRN Student Chapters located on Sodexo campuses recovered 47,136 pounds of food, equivalent to 39,238 meals
- 860 volunteers engaged at Sodexo sites for help recover food
- Sodexo was a founding funder

Move For Hunger

- Move For Hunger is the first and only non-profit mobilizing leaders of the moving, relocation, and multi-family industries to simultaneously fight hunger and reduce food waste
- During 2021, in partnership with the Sodexo Stop Hunger Foundation, Move For Hunger helped move nearly \$1 million worth of product to food banks in Chicago, New Jersey and Texas
- After working with the Foundation to pilot the Front Porch Food Drive in July 2020, they expanded the Front Porch Food Drive to 125 active locations

Baltimore Convention Center Food Recovery

Food donation and diversion feeds people and animals

The project team engaged the Center, Sodexo LIVE!, and Visit Baltimore employees and developed:

- Training of onsite management and staff about food waste efforts
- Regular food waste audits and establishment of food waste measurement protocols
- Creation of a food donation policy to increase donations for feeding the hungry
- Repurposing 'waste' into innovative new employee lunch menus
- The piloting of a food scraps donation program to benefit a nearby pig farm
- Experimentation with the latest composting and diversion technologies

The tenant of Feeding Animals was made possible by connecting with local farmer Gaylord Clark of Carriage House Farms, less than 20 minutes outside of Baltimore. The Center began a program that **provides animal feed to the farm**, in addition to, providing soil and soil amendment for crops. In 2018 the Center donated a total of 5,534 lbs of feed to the farm, which helped in reducing our composting from 25,756 lbs. in 2017 to 6,899 lbs. Instead of composting food, the inclusion of these programs allowed us to move UP the food hierarchy feeding both people and animals.



[Food Waste Reduction \(bccenter.org\)](http://bccenter.org)