

In late 2024, The Westin London City started a journey to reduce food waste as part of its wider Environmental, Social and Governmental program.

In order to commence this process, the hotel **partnered with The Pledge on Food Waste**, the world's premier certification platform for the reduction of food waste in business. As an independently audited platform, The Pledge has helped the hotel to review and adhere to a number of policies and procedures to reduce its food waste and environmental impact over the past twelve months. The majority of these actions have been started or ongoing since January 2025.

The hotel decided to reduce its food waste in Mosaic restaurant by 20%. To date, we are pleased to report that we have **achieved a 16% reduction in food waste**, a significant year on year achievement. In order to do this, the business focused on a multi-pronged approach including but not limited to:

- · food waste reduction training for all associates,
- · weekly and monthly analysing of food waste data,
- implementation of smart food waste bins.
- menu analysis and optimisation,
- reduced plate sizes and review of buffet refill procedures.

The Westin London City is committed to reaching its **ultimate goal of 20% food waste reduction** in the next 6 months until January 2026. Please do see below for further numbers on the achievements so far.

Food Waste Reduction Report

January - July 2025 A Journey of Progress



Food waste reduction by the end of 2025



The journey so far...



Food repurposed or prevented from going to waste



542.95 KG

CO2 saved from rescued food



38% - 5735 KG of all food waste produced

Monthly Waste Reduction Progress

Tracking our commitment to reducing food waste over the past six months

Jan

(Baseline)

Waste per customer: 199g CO2 saved: 0 KG

Feb -14%

Waste per customer: 171g CO2 saved: 0 KG Mar -22%

Waste per customer: 156g CO2 saved: 0 KG Apr

Waste per customer: 156g CO2 saved: 227 KG Rescued food: 90.8 kg May -11%

Waste per customer: 177g CO2 saved: 129 KG Rescued food: 51.4 kg June -26%

Waste per customer: 147g CO2 saved: 2 KG Rescued food: 0.7 kg July +1%

Waste per customer: 201g CO2 saved: 186 KG Rescued food: 74.3 kg