

APPENDIX I: STRATEGIC ROADMAP



VISION

By 2019, The Hotel will be recognized as a pioneer of food waste management. We will accomplish this by educating staff and engaging guests on how to prevent waste, as well as developing a mature food rescue program. By doing so, our food waste management program will be the model for other properties in our network.

STRATEGIC DRIVERS

| Sales | Training | Donation | Measurement |
|--|---|--|---|
| KEY STRATEGIC INITIATIVES | | | |
| <p>Cultivate working food waste prevention partnerships with clients</p> <p>Create seasonal (low-waste) sustainable menus</p> <p>Empower staff to make waste-reduction decisions</p> | <p>Develop one-pager for onboarding new employees and for clients</p> <p>Create food rescue standards</p> <p>Implement item level over-production log with established thresholds</p> | <p>Identify multiple partners for specific purposes and needs</p> <p>Partner with others</p> <p>Give donation options to guests, recognize groups who are engaged in the process</p> | <p># of events sold with zero-waste menus</p> <p># of calls from clients requesting zero-waste menus</p> <p># of restaurant clients that choose zero-waste menu items sold, percentage of total sales</p> |

MISSION

We prevent food waste by using food to its highest potential for the benefit of our community and the earth.