

Food Waste Reduction Achievements 2023

Seasalt | Alila Seminyak



ACHIEVEMENTS | TARGETS MET

Overall Food Waste Reduction

20% Target in Food-Waste Reduction.

Spoilage Waste

Monthly consistent reduction in spoilage.

Preparation Waste

Monthly consistent reduction in preparation waste.

Buffet Waste

Monthly consistent reduction in buffet waste.

Plate Waste

Consistent reductions with minor exceptions in plate waste.

Donated Meals

Partnership with 'Scholars of Sustenance' Program

Average 2,300 meals donated/monthly since May 2023

Average 1,035kg meals donated/monthly since May 2023.

Awareness (External & Internal)

External

Initiatives on Food-Waste Reduction efforts shared with suppliers, vendors, guests to drive general awareness of the issue facing Bali, Indonesia and Global.

Internal

- a. Trainings, No-Bin Days, Zero-Waste initiatives all shared with team members on daily, weekly and monthly basis to drive general awareness and education.

IMPROVEMENTS

Training & Education

Knife Skills, FIFO Practices, Storage Practice.

Spoilage & Reduction

Introduction of Zero-Waste Dish & Cocktails to upcycle & reduce spoilage while educating guests & team members.

Purchase

Stricter purchase control between Cost Controller & Executive Chef to maintain steady food portioning.

Data Analysis & Tracking

F&B Service Team in partnership with Culinary Team trained to track menu engineering data to enhance wastage schemes.

ACTIONS TAKEN | INITIATIVES INTRODUCED

Training & Education

Comprehensive team member training across Culinary, Service & Stewarding Teams focused on food waste reduction policies, operational techniques and general knowledge.

Menu Optimization

Quarterly revisions to Breakfast, Lunch & Dinner offerings based off guests consumption data, guests feedback and seasonal produce offerings.

Portion Control

Change in chinaware offerings for breakfast to control plate waste.

Pass-Around options recycling food items.

Scaling of items to ensure exact portion control.

Supplier Partnership & Control

Strict supplier control on packaging, deliveries and hygiene practices

Food Waste Monitoring & Reporting

Strict monitoring & reporting on daily basis in all Service/Kitchens.

Hydroponic Garden Cultivation

Rebirth to Hydroponic Gardens to cultivate produce for restaurants.

SOS Partnership

Initiation on SOS partnership for food waste donations.

Plastic Angels Partnership

Charity program to build waste awareness & charity.

No-Bin Days

Waste awareness days with hotel employees to educate and raise awareness.

SUSTAINABILITY CONCEPT

FARM TO TABLE

"Farm-to-Table" means that the food on the table came directly from a specific farm, without going through a store, market, or distributor along the way. We have 2 outlets in the property utilizing fresh and organic vegetables which comes from local suppliers located in Bedugul and Tabanan area. Those suppliers also raising organic chicken and pig. And in the property itself, we have a small organic garden which could support small amount of our herbs, edible flower and vegetable needs

NOSE TO TAIL

"Nose-to-tail cooking is all about sustainability. In our case, is to utilize all part of meat that we purchased from supplier. As a sample crispy fish skin that served in Seasalt and rilette that we served in Beach Bar are made from all meat and fish trimmed.

LOCAL PRODUCE

"Working with neighboring fishermen and local suppliers, to seek out the finest seafood in the region as well as local produce. Fresh, natural and organic is the essence of the cuisine, allowing the natural flavors of the ingredients to express themselves. All our vegetable come from Bedugul, one of the region in Bali.

Here at Seasalt, dishes are seasoned with traditional organic Kusamba sea salt from East Bali, where a small community of salt farmers continues a centuries-old tradition of producing 100% natural salt by sun and wind evaporation.

HYATT