
HYATT REGENCY BALI

Cut on Food Waste Policy

Hyatt Regency Bali affirms its commitment to operating as a responsible business, to reduce our impact on the environment and to adopt sustainable practices by embracing the PLEDGE™ on Food Waste Certification.

Following consideration of the importance of environmental sustainability and concerned with its “Food Print”, **Hyatt Regency Bali** is committed to creating a food waste conscious environment within its food operations. **Omang Omang** will partake in the PLEDGE™ on Food Waste certification.

Aware of the challenges that we are facing, such as staff buy-in, measurement of food waste, lack of specific SOPs, engagement of diners and overall circularity models or solutions, we commit to designing an action plan and implementing change to address the above issues.

Hyatt Regency Bali genuinely commits to preventing food waste by complying with the 6 Pillars that The PLEDGE™ guides by:

1. Envisioning the path to take, planning actions to minimize food waste and reporting the result to our internal and external community.
2. Engaging the whole team and establishing a Food Lover’s Committee that aims to raise awareness by conducting regular trainings and meetings.
3. Installing a food waste monitoring system that tracks, records and compares food waste data that is to be analyzed and give action to.
4. Reviewing, improving and implementing the best processes and policies to minimize food waste generating points.
5. Improving and observing best practices to be implemented in kitchen operations.
6. Inspiring our diners by regularly communicating our actions towards sustainable food waste practices.
7. Adopting circular solutions such as redistributing and/or transforming food leftovers.

Please do not hesitate to ask questions, make a comment, offer ideas or suggestions, and join us in encouraging food waste prevention and reduction.

Signature of Managing Director	<i>Herve Mazella</i>	17/03/23
Signature of Hotel Manager	<i>Marc Walz</i>	17/03/23
Signature of Executive Chef	<i>Arbi Saputra</i>	17/03/23
Signature of F&B Manager	<i>Putu Dharma</i>	17/03/23