



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

As part of this engagement towards environmental sustainability and concerned with its “Food Print”, Hyatt Regency Beijing Wangjing is committed to creating a food waste conscious environment within its food operations. A journey that has started with Market Café, the all-day dining restaurant; enrolled to participate in The PLEDGE™ on Food Waste certification in 2023.

After few months of brainstorming and action planning with the Hyatt Regency Beijing Wangjing Food Lovers Committee, the waste monitoring started on 1st Jan 2025. Until end of Sep, we reduced its food waste including of preparation, spoilage and guest plate waste in a total of 8,473kg.

Throughout this meaningful path of Food Waste reduction, Hyatt Regency Beijing Wangjing has been guided and accompanied by LightBlue Consulting and will continue to increase its contribution.



Achievements (Jan – Sep 2025)

Results from Food Waste Reduction Action Plan

Months	Food Saved (Kg)	Co2 Reduced (Kg)	Money Saved (SGD)
Jan	102	255	5,564
Feb	197	492	10,733
Mar	685	1,712	37,331
Apr	971	2,428	52,941
May	1,232	3,081	67,178
Jun	1,684	4,211	91,815
Jul	1,032	2,580	56,260
Aug	1,285	3,213	70,056
Sep	1,285	3,213	70,056
YTD	8,473	21,185	461,934