



## U.S. Food Loss and Waste 2030 Champions Activity Form

Hilton will strive to reduce food loss and waste<sup>1</sup> in its operations by 50 percent by 2030 through activities targeting the prevention of food loss and waste before it arises, recovery of wholesome, otherwise wasted food for donation, and recycling of food loss and waste to other uses such as animal feed, compost and energy generation<sup>2</sup>.

Hilton will report periodically on its progress on meeting its goal on its website at [cr.hilton.com](http://cr.hilton.com)

### Specific food loss and waste reduction activities include:

Food waste is a key focus area for Hilton's Travel with Purpose Corporate Responsibility program, and in May 2018 we set the goal to reduce food waste sent to landfill from our managed operations by 50% by 2030. To accomplish this target, we are undertaking the following activities:

**Prevention:** All F&B teams at Hilton managed properties are being trained in the Hotel Kitchen food waste prevention techniques developed by WWF and the American Hotel & Lodging Association. Techniques include pre-service and post-service steps to decrease food loss and divert food waste from landfill.

**Recovery:** We have set the goal for all managed hotels to participate in food donation programs where allowed by law. Hotels are expected to donate all edible food to local community impact organizations for distribution to the needy.

**Recycling:** We are working closely with our hotels, waste providers and local community partners to ensure that any remaining inedible food waste is diverted from landfill and instead used for animal feed, compost, or energy generation.

For more information, visit [www.hilton.com/en/corporate](http://www.hilton.com/en/corporate).

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<sup>1</sup> The 50-percent reduction could be calculated on an absolute or per customer/consumer basis. In addition, the exact definition of food loss and waste could vary by country, business and consumer. The [Food Loss and Waste Protocol](#) provides information on defining and transparently measuring food loss and waste. Businesses are also invited to join the EPA's [Food Recovery Challenge](#) to access technical assistance for measuring food waste and assessing the positive environmental benefits of waste reduction.

<sup>2</sup> Businesses that are not ready to make the 50-percent reduction commitment but are engaged in efforts to reduce food loss and waste in their operations can be recognized for their efforts by either joining the EPA's [Food Recovery Challenge](#) or USDA's [U.S. Food Waste Challenge](#). Businesses that join the EPA's Food Recovery Challenge will be able to access technical assistance to help set their own quantitative food-waste goals and to measure waste reduction. Businesses that join USDA's Food Waste Challenge share information on their activities to reduce, recover and recycle food loss and waste in their operations to help disseminate information on best practices and stimulate more of these activities.