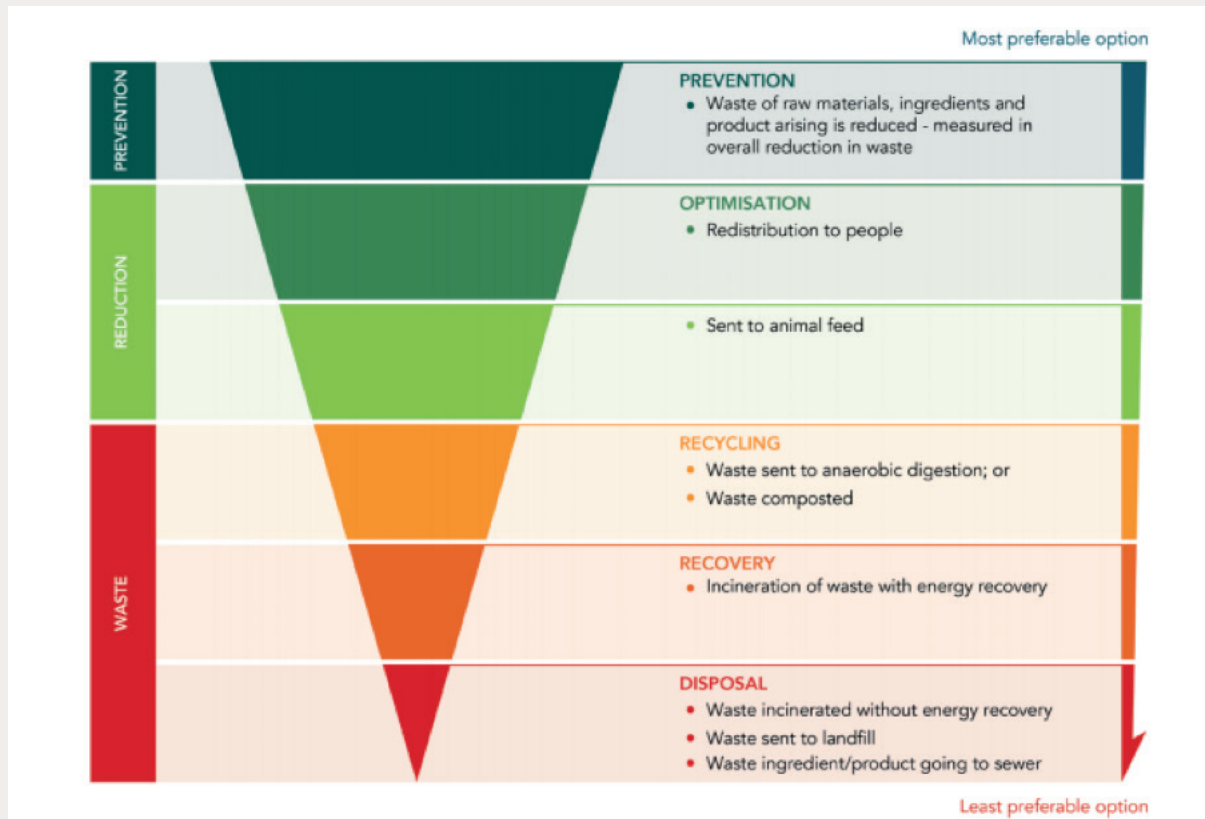


FOOD WASTE PREVENTION POLICY

FOOD WASTE PREVENTION POLICY

Food waste is considered as an economic, social and ethical issue by OMM INN. Therefore, OMM INN is committed to reducing food waste in line with the Food Recovery Hierarchy. According to this diagram, food waste policy should be three-fold and aim to improve:

1. Food waste prevention
2. Food donation
3. Treatment of unsold and non-donated food



This policy includes the following chapters: Team participation, food handling, communication with the clients, supply chain commitment, food waste monitoring, food recovery

1. Team participation:

Create a food waste team consisting of cooks, chefs, waiters etc. to collaborate and reduce food waste. The team will monitor food waste monitoring and data analysis.

This team will also train other staff members on the topic, and what they need to achieve.

To review the menus, a systematic approach to customer behavior towards less preferred foods will be applied.

2. Editing the menu: Safe food handling

Designing a menu with the aim of reducing food waste.

- Minimizing the variety of ingredients used in meals to maximize opportunities.
- Cross usage; use of different parts of a single ingredient in multiple menu items
- Training all new kitchen staff in food preparation, batch cooking, optimization.

- Adjusting food production levels according to remaining ingredients at the end of the day
- Adjusting the production to the number of guests.
- All equipment related to food storage (positive and negative cold rooms, fridges, freezers) will be regularly maintained and the temperatures monitored twice a day.

Portion Choices:

Offering multiple serving options (eg. a regular and “light” selection) and a variety of alternative sides, reducing post-consumer waste by allowing guests to choose the meal that best suits their appetite and taste.

- Providing smaller amounts of a standard menu item with a refill option. While restaurants avoid excessive waste, guests get exactly what they want.

Not-Perfect Consumption:

In a restaurant setting, using non-specific products as a lower cost substitute for cosmetically perfect foods. This ensures that food is saved without waste.

Inventory Management and Production Planning

Reducing the amount of unused food and minimizing overproduction, thus increasing savings.

- For kitchen crews: Using waste tracking data to adjust the stock order and improve production planning.
- Track sales of “limited time offer” menu items and adjust order and supply in order to reduce waste and improve the system.

3. Communication with the clients:

Providing guests with smaller plates reduces the amount of wasted food by an average of 17%. Introducing the food waste policy and the restaurant’s commitment to reduce food waste

4. Supply Chain Commitment:

Working closely with suppliers and using food waste data to inform orders gives restaurants the ability to: adjust package size and quantities, keep inventory low, minimize food waste, and order fresh food regularly.

5. Food Waste Monitoring

With the monitoring and analysis of wastes, it is aimed to increase awareness regarding food waste and reduce the amount of waste at all times.

- Establish waste monitoring systems that capture the weight, type (eg. fruits or vegetables) and source (eg spoilage, production, buffet, plate) of food waste, and use the information to improve kitchen operations.

The Importance of Segregation

In order to obtain accurate data, note that the trash cans are not included with other products!

Choose the Right Trash Bin!

Step 1: Sort waste by type (Vegetables, fruit, vegetable cheese, legumes).

Step 2: Weigh the waste you have separated.

Step 3: Save the data you received.

Step 4: Dispose of waste in the correct bin. (Spoilage, Preparation/Production, Buffet, Plates)

Methods for Improvement

- Using this information to monitor both pre- and post-consumer food waste, adjust the operational procedures in line with the data, update training materials and make changes in the menu.

Create an indicator, taking into account the food waste and the number of served plates. Set up food waste reduction targets.

6. Food Recovery:

Food Donation Policy

- Using food to feed people first, in line with the food waste hierarchy. In parallel with this, organizing the delivery of overproduced food to people within the framework of hygiene conditions.

Using extra meals from the buffet in the staff cafeteria, provided that they comply with the hygiene requirements.

Animal Feed

- Delivery of overproduced food or food waste to animal shelters, contracted livestock farms or street animals in conditions that they cannot be delivered to people. Partnering with local farms, and converting food waste into animal feed – thus benefiting the local area while reducing the farm's feed transportation costs. Taking maximum care that food delivered to animals does not contain any harmful ingredients, eg. toothpicks.

Recycling Solutions:

Composting:

Using grass and dead leaves from the garden area for composting and preventing them from going to the landfill, after correctly separating organic waste for compost. This prevents waste from going to the landfill, while using the fertilizer obtained from the garden area.

Cooking Oil Recycling:

Collecting waste oils under suitable conditions and sending them to the biodiesel production

Prepared by	Approved by
CORPORATE SUSTAINABILITY EXECUTIVE	GENERAL MANAGER