

ARE YOU FED UP WITH WASTING FOOD? DO SOMETHING ABOUT IT!

Enjoy the food and grab only as much as you can eat to avoid chucking away leftovers.



**WE'RE TASTY
– WE'RE NOT TRASH!**

By preventing food waste in hotels, we are saving resources, reducing the amount of waste that gets sent to landfills, and creating an even more lovely and enjoyable holiday spot we would be happy to return to!

DON'T JUST SCRAP US! EAT US!



Advice!

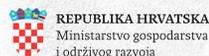
Before going on holidays, get informed about the hotels participating in the Food Waste Reduction programme.

For an even more enchanting Croatia!

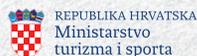
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FOND ZA ZAŠTITU OKOLIŠA I ENERGETSKU UČINKOVITOST



REPUBLIKA HRVATSKA
Ministarstvo gospodarstva
i održivog razvoja



REPUBLIKA HRVATSKA
Ministarstvo
turizma i sporta



**Reduce food waste,
cook for your guests**

Let's protect the environment while we're on holidays.

Together we can solve the problem of food waste in hotels — jump on board and join us!



Dear Guests,

Taking care of the environment and sustainable tourism practices are nothing new. We are sure that you support the environmental efforts of our hotels, small for the time being but still significant, to save energy and drinking water and reduce pollution by washing the hotel towels in a rational manner.

However, have you ever wondered what happens to the food you enjoy every day?

A delectable and inviting hotel buffet is a feast for the senses that is very difficult to resist. However, it is important to keep in mind that every time we return our plate with leftover food on it, we are wasting the resources that went into the preparation of this food—human labour, water, ingredients, time, energy, money, etc.

• **444 kg**

Average amount of municipal waste produced by every citizen in a year

(2019 data for Croatia)



54 kg



Good to know:

It is the UN's goal to halve per capita global food waste at the retail and consumer level **by 2030**.

THROWING AWAY FOOD WASTE HAS ENVIRONMENTAL AND FINANCIAL CONSEQUENCES —LET'S SEE WHY.



1. Wasting energy and natural resources

From growing crops, production, transport, and sale—all phases of producing food require energy and resources. All this energy, precious water, valuable farming land and human labour are in vain if we throw away produced food instead of eating it.

2. Environmental pollution

Food waste in landfills emits considerable quantities of methane, a powerful greenhouse gas that is several times more harmful than CO₂, and that will end up in our atmosphere.

3. Needless cost

The logic is sound and easy to follow: by throwing away food that could have been eaten, we are throwing away the money invested in growing or producing, processing, buying, and preparing these ingredients. Even more so, it means that you are throwing away the money you paid for a meal you didn't eat. In addition, the growing quantities of food waste also increase the costs of waste management in the local community.

BE A PART OF THE SOLUTION.

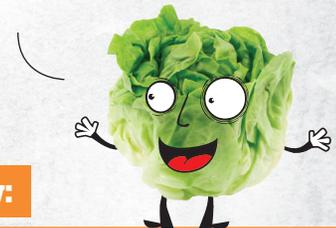


Even though we are taking concrete steps to reduce food waste in hotels, we still need help from the most important participants—you, our dear guests—to achieve our common goal: sensible and responsible food serving.

Every little action counts— even if you help yourself to several smaller servings instead of stuffing your plate full of food you will throw away. Even such a baby step saves money and time, contributes to the local community, and at the same time reduces pollution of the environment and excessive use of resources.

When you come back home, you can take similar steps to reduce waste in your own kitchen; in this way are you not only helping the planet, but little by little saving up money for your next dream trip.

Reducing food waste is good for everyone —join in!



Good to know:

Hotels around the world that have implemented food waste prevention strategies reduced their amount of food waste by some **30 %**.