





GREEN KEY AND FOOD WASTE

The Royal Marine Conservation Society (JREDS)

National Operator of the Foundation for environmental education (FEE)



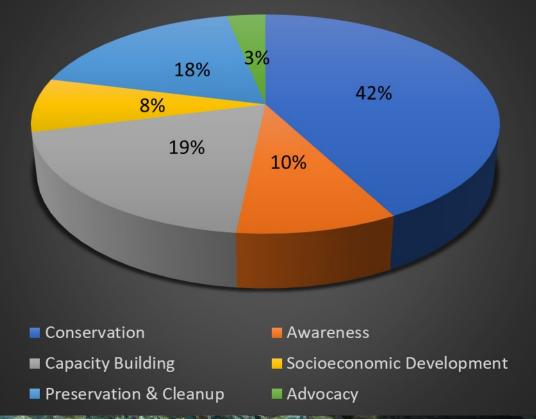
JREDS

1993 Establishment, Registered CUW1995 Registered, First Project





Projects on budget amounts



JREDS & FEE

- 2008 JREDS: FEE National Operator
 - Green Key: Almost all 5-star hotels and number of 4-star hotels growing, 2 restaurants and MOU signed with MoT, and sector specific agencies (upcoming)
 - Nearly 10 beaches including one marina and one national reserve park Blue flag
 - Eco Schools, getting close to 70



GREEN KEY

The leading international certification programme for tourism establishments



Center



GREEN KEY ESTABLISHMENTS



Green Key

WHY GREEN KEY?

Global Travellers:



would feel better about staying at accommodations that are certified as sustainable

confirm that traveling more sustainably is

important to them



of global travellers believe that there aren't enough sustainable travel options available

Source: Sustainable Travel Report 2023 - Booking.com

Green Key

GREEN KEY CRITERIA

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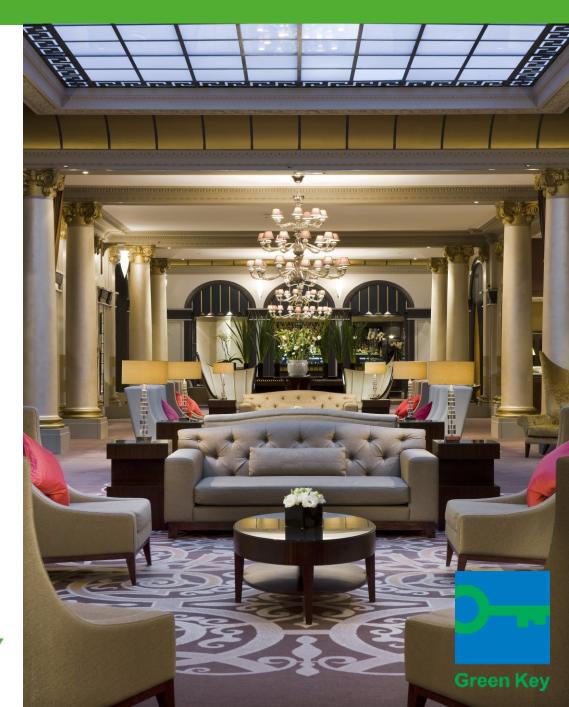
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CRITERIA DEVELOPMENT

Green Key criteria have been developed:

- To guide establishments in doing their part in achieving the 17 Sustainable Development Goals (SDGs) set by the UN.
- Using inputs from the industry.
- To support FEE's ten-year strategy, GAIA 20:30, with a commitment to prioritise the work on the three burning environmental challenges facing our planet:





GREEN KEY CRITERIA

- Divided into imperative and guideline criteria
- Internationally recognised
- Slight variation between categories
- International baseline criteria and national adaptations





Green Key Criteria & Food Waste



- Criterion 8.4.:The establishment takes initiatives to reduce the level of food waste. (I)
 - ✓ Establishments must prepare an Action Plan to minimise the quantity of food waste, reduce the amount of unnecessary food purchased, and to cut procurement and waste treatment costs.
 - ✓ It is strongly encouraged to inform guests about and to involve them in activities to reduce food waste
- Criterion 8.6.:The establishment registers the amount of food waste. (G)
 - Establishments should register the amount of food waste they produce
 - ✓ The criterion provides guidance on how to divide food ways into different categories (-> offerings, meals, parts of the meal, types of food, food scraps, etc.).



Sheraton Buganvilians Resort, Mexico

Hotel Korpilampi, Finland

KEY TAKE - AWAYS

Measure: start measuring areas of foodwaste extensive areas to start implementing the most efficient actions

Act: implementing small actions can have a big impact



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Cooperate: Find the right partners that can help you in the transition. Green Key offers a step-by-step approach and individualized support by industry experts





IF YOU NEED TO CONTACT US

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