ENVIRONMENT · TOPIC GUIDE A5

Nature & food

Local and organic food, food waste, plant-forward menus, biodiversity, eco products, low-carbon mobility.

WHAT THIS COVERS

The share of food bought locally and organically (ENV-18), food waste by weight (ENV-19), vegetarian and vegan options (ENV-20), biodiversity protection on and around the site (ENV-21), eco-certified cleaning products and toiletries (ENV-22), and EV charging or bikes (ENV-23).

WHY IT MATTERS

Food is one of a hotel's largest waste streams and a big part of its story. These items are what guests see and what the Basics and GSTC assess directly.

How to track it well

1. Tag F&B suppliers as local (within about 50 km) and organic in the purchase ledger, once.
2. Each quarter take the local and organic share from the ledger.
3. Weigh food waste daily in the kitchen and enter it monthly.
4. Once a year tick off menus, biodiversity measures, eco products and mobility options with photos or product lists.

Your first month

1. Put a scale and a log sheet by the kitchen food-waste bin and weigh it daily for a month.
2. Mark each food supplier in the purchase ledger as local or not, using one written definition of local.
3. Check every menu carries marked vegetarian and vegan options.

WORKED EXAMPLE (ILLUSTRATIVE FIGURES)

The kitchen logs 610 kg of food waste in a month in which it serves 4,300 covers: about 140 g per cover. Of €38,000 of food purchases, €13,300 is from suppliers within the local radius, a local share of 35%.

Where the data comes from

- Purchase ledger
- Kitchen scale log
- Menus
- Grounds and landscaping contractor

- Product certificates

EVIDENCE TO ATTACH

Ledger extract; scale log; menu; photos; product certificates.

HOW OFTEN, AND WHO

Food waste monthly (kitchen); sourcing quarterly (F&B manager); the rest annually or on change.

Common pitfalls

- Counting a national distributor as local because its depot is nearby
- Food waste measured only in one outlet
- Declaring eco products while suppliers still deliver portion packs

Quick wins that move the score

- Switch bakery, dairy and eggs to local suppliers first
- One plant-forward dish on every menu
- A documented pesticide-free grounds policy

What the research says

- Hotel managers in the study saw the kitchen as an under-used saving: food-waste measures paid back quickly and did not disrupt operations, yet most efficiency effort still went to energy and hot water.
- Practices the hotels used: a food-cost target for the kitchen, cover forecasts passed from front office before each service, and live cooking stations, where uncooked ingredients can be kept for another day.
- Buffet-style set menus wasted more than à la carte service, and guest habits (wanting wide choice, over-filling plates) were the limit managers could not control alone. The authors recommend using social cues to encourage guests to take only what they will eat; smaller serving dishes refilled more often is our own suggestion for doing that.
- Leftover food waste can still earn its keep: a few hotels in the study ran biogas digesters on it rather than treating it only as a disposal cost.
- Redesigning a menu so plant-based dishes were more prominent and appealing raised vegetarian orders two- to four-fold in a hospital, with food satisfaction staying very high and no extra cost. The setting is different, but it suggests menu design moves choices more than persuasion does.

Source: Sandaruwani & Gnanapala (2016), Procedia Food Science 6 — interviews and observation at 20 star-class hotels in Sri Lanka (qualitative). British Journal of Nursing 33(19), 2024, Nutrition Supplement — nurse-led menu and food-waste project in one English hospital (not a hotel). Findings are summarised in our own words; they come from specific samples and may not hold everywhere.

What you record

7 attributes make up this topic. Each lists the data points to enter; anything marked “calculated for you” needs no entry.

Local & organic food ENV-18

Quarterly

% of food sourced within ~50 km, and % organic

Evidence: Invoices / purchase log · Scoring: target 60 · floor 5 %

No.	Data point	How it is entered	Asked for by
ENV-18.1	**Sustainable (organic / eco / fair-trade / local) share of F&B spend**	Percentage	GK 6.12
ENV-18.2	Total F&B purchases	Cost	–
ENV-18.3	Local F&B purchases	Cost	–
ENV-18.4	Organic / eco-labelled / fair-trade purchases	Cost	–
ENV-18.5	Qualifying product list	Document	–

Food waste ENV-19

Monthly

Food-waste policy in place and food waste measured by weight

Evidence: Kitchen scale log · Scoring: target 0.1 · floor 0.6 kg per occupied room-night

No.	Data point	How it is entered	Asked for by
ENV-19.1	**Food waste, per stream**	Quantity per meter / source (kg, L → kg)	GK 5.6 · GSTC A14
ENV-19.2	Covers served	Count	–
ENV-19.3	Food-waste reduction plan & monitoring	Document	GK 6.15
ENV-19.4	Food donated / composted	Quantity per meter / source (kg → kg)	GK 5.7 (G)
ENV-19.5	Food waste per cover	Calculated for you	–

Plant-forward menu ENV-20

When it changes

Vegetarian and vegan options offered on every menu

Evidence: Menu · Scoring: in place = 100, not in place = 0

No.	Data point	How it is entered	Asked for by
ENV-20.1	**Plant-forward menu**	Yes / no	WTTC
ENV-20.2	Menu	Document	–

Biodiversity protection ENV-21

When it changes

Protected areas and species identified; count of biodiversity actions per year with a bi-annual review; native, non-invasive landscaping; ecological green-area management

Evidence: Policy / photos · Scoring: in place = 100, not in place = 0

No.	Data point	How it is entered	Asked for by
ENV-21.1	**Biodiversity actions this year**	Count	GK 7.11 · GSTC D9
ENV-21.2	Protected areas / species identified	Yes / no	GSTC D9
ENV-21.3	Bi-annual review of actions	Date	GK 7.11
ENV-21.4	Native, non-invasive landscaping; invasive list	Yes / no	GSTC D10
ENV-21.5	Ecological green-area management	Yes / no	GK 7.10
ENV-21.6	Conservation spend	Cost	–
ENV-21.7	In or next to a protected area or key biodiversity area	Yes / no	SASB SV-HL-160a.1 · GRI 101 · CSRD E4

Eco-labelled products ENV-22

Annually

% of routine cleaning chemicals that are eco-labelled, by purchase volume (Green Key ≥75%); eco-labelled dishwashing, laundry and guest cosmetics

Evidence: Purchase records / certificates · Scoring: target 100 · floor 50 %

No.	Data point	How it is entered	Asked for by
ENV-22.1	**Eco-labelled share of cleaning chemicals by volume**	Percentage	GK 6.23 (≥75%)
ENV-22.2	Cleaning chemicals purchased, per series (all / eco)	Quantity per meter / source (L, kg → L)	–
ENV-22.3	Eco-labelled dishwashing / laundry products	Yes / no	GK 6.26/6.27
ENV-22.4	Eco-labelled guest cosmetics	Yes / no	GK 6.29
ENV-22.5	Product list / certificates	Document	–

Low-carbon mobility ENV-23

When it changes

EV charging points, bicycle rental/parking, staff sustainable-commute measures, electric share of property vehicles, guest public-transport information

Evidence: Photos · Scoring: in place = 100, not in place = 0

No.	Data point	How it is entered	Asked for by
ENV-23.1	**Low-carbon mobility offered**	Yes / no	–
ENV-23.2	EV charging points	Count	GSTC D4
ENV-23.3	Bicycle rental / parking	Yes / no	–
ENV-23.4	Staff sustainable-commute measures	Short text	GK 6.9 (G)
ENV-23.5	Electric share of property vehicles	Percentage	GK 6.8 (G)
ENV-23.6	Employee commuting emissions, per year (from the commute survey)	Count	GK 4.28 (G)

Animal welfare & wildlife trade ENV-27

Annually

No captive or exploited wildlife or harmful animal entertainment; welfare guidelines where animals are kept; no threatened species on menus or sold; plants, animals and artefacts traded legally

Evidence: Policy / species check / supplier records · Scoring: in place = 100, not in place = 0

No.	Data point	How it is entered	Asked for by
ENV-27.1	**Animal welfare & wildlife trade**	Yes / no	GSTC D11–D13 · GK 1.12–1.14
ENV-27.2	Policy / species check / supplier records	Document	–

Ready-for-audit checklist

- Every attribute above has a value for the current period, submitted (not left as a draft).
- Each measured value has its bill, invoice, log or photo attached.
- Any estimated figure is marked as estimated, with the real figure entered when it arrives.
- Flagged readings have been confirmed or corrected.
- The method is written down: which meters, sources or records feed each number.
- Two full years of history are in place before you apply for certification.

What a certifier will ask

The certification criteria this topic supports, in plain words, and the Canoprise attribute that holds the evidence.

Scheme	Criterion	What it asks for	Supported by
WTTC Basics	6	Green cleaning products	ENV-22
WTTC Basics	7	Vegetarian options	ENV-20
GSTC Hotel v4	A14	Food and beverages	ENV-18, ENV-19, ENV-20
GSTC Hotel v4	D4	Transportation	ENV-23
GSTC Hotel v4	D9	Biodiversity conservation	ENV-21
GSTC Hotel v4	D10	Invasive species	ENV-21
GSTC Hotel v4	D11	Interactions with animals	ENV-27
GSTC Hotel v4	D12	Animal welfare	ENV-27
GSTC Hotel v4	D13	Wildlife harvesting and trade	ENV-27
Green Key	1.12	Plants, animals and artefacts traded legally	ENV-27
Green Key	1.13	No activities exploiting animals	ENV-27
Green Key	1.14	Animal welfare guidelines followed	ENV-27
Green Key	5.6	Total, residual and food waste recorded	ENV-19
Green Key	5.7	Organic waste composted or reused (guideline)	ENV-19

Scheme	Criterion	What it asks for	Supported by
Green Key	6.8	Electric vehicles or cargo bikes (guideline)	ENV-23
Green Key	6.9	Sustainable staff commuting (guideline)	ENV-23
Green Key	6.12	Organic, eco-labelled, fair-trade or local F&B	ENV-18
Green Key	6.13	No threatened species served	ENV-27
Green Key	6.14	Vegetarian and vegan options marked	ENV-20
Green Key	6.15	Food-waste reduction initiatives	ENV-19
Green Key	6.17	10% sustainable F&B (guideline)	ENV-18
Green Key	6.18	25% sustainable F&B (guideline)	ENV-18
Green Key	6.19	Vegetarian share or weekly veg day (guideline)	ENV-20
Green Key	6.20	Vegan starter, main and dessert (guideline)	ENV-20
Green Key	6.23	75% eco-labelled cleaning chemicals	ENV-22
Green Key	6.25	Eco-labelled tissue paper	ENV-22
Green Key	6.26	Eco-labelled dishwashing products (guideline)	ENV-22
Green Key	6.27	Eco-labelled laundry products (guideline)	ENV-22
Green Key	6.29	Eco-labelled cosmetics (guideline)	ENV-22
Green Key	7.9	Manual or electric garden equipment	ENV-21
Green Key	7.10	Ecological green-area management	ENV-21
Green Key	7.11	Local biodiversity initiatives	ENV-21
Green Key	7.12	Biodiversity risk assessment (guideline)	ENV-21
Green Key	7.13	Annual biodiversity monitoring (guideline)	ENV-21
Green Key	7.14	Food-related green initiative (guideline)	ENV-21
EarthCheck	2.1	Core benchmarking data collected yearly	ENV-22
EarthCheck	2.3.4	Ecosystems, biodiversity and captive wildlife	ENV-21, ENV-27
EarthCheck	2.3.8	Solid waste	ENV-19
EarthCheck	2.4.6	Local goods and services	ENV-18
EarthCheck	2.5	Harmful substances managed	ENV-22

Criterion titles are Canoprise's short paraphrases of WTTC Hotel Sustainability Basics, the GSTC Hotel Standard v4 and the Green Key 2026–2031 hotel criteria; read the scheme's own text before applying. This mapping is our reading; your certification partner decides what is met.
EarthCheck clause titles paraphrase the EarthCheck Company Standard v4.2.

Where it is reported

The same data answers the reporting frameworks: GRI disclosures, SASB Hotels & Lodging metrics and CSRD (ESRS) topics. These are referenced, not scored.

Framework	Reference	What it asks for	Supported by
GRI	101	Biodiversity (GRI 101)	ENV-21*, ENV-27*

Framework	Reference	What it asks for	Supported by
GRI	204-1	Spending on local suppliers	ENV-18*
GRI	301-1	Materials used	ENV-22*
GRI	305-3	Other indirect (Scope 3) GHG emissions	ENV-23*
GRI	306-3	Waste generated	ENV-19*
SASB	SV-HL-160a.1	Properties in or near protected areas	ENV-21
SASB	SV-HL-160a.2	Practices to protect ecosystems	ENV-21*
CSRD	E1	Climate change	ENV-23*
CSRD	E2	Pollution	ENV-22*
CSRD	E4	Biodiversity and ecosystems	ENV-21, ENV-27*
CSRD	E5	Resource use and circular economy	ENV-19*

* gives part of what the reference asks for. Titles are Canoprise's paraphrases; check the official standard before you publish. GRI 102 and GRI 103 replace GRI 305 and 302 from 1 January 2027.

Record sheet

Print and keep by the meter, scale or register; enter the figures in Canoprise when the period closes. For metered items use one line per meter, source or stream.

Ref	What	Period from	to	Reading / quantity	Unit	Evidence kept	Initials
ENV-18.1	Sustainable (organic / eco / fair-trade / local) share of F&B spend						
ENV-18.2	Total F&B purchases						
ENV-18.3	Local F&B purchases						
ENV-18.4	Organic / eco-labelled / fair-trade purchases						
ENV-19.1	Food waste, per stream						
ENV-19.1							
ENV-19.1							
ENV-19.2	Covers served						
ENV-19.4	Food donated / composted						
ENV-19.4							
ENV-19.4							