Hotel puts scraps to good use

The Hilton hotel company is serious about reducing its environmental impact and preserving the beautiful destinations in which it operates.

It is proud of its claim to be the first major hotel company to establish science-based targets to reduce greenhouse gas emissions in line with the Paris Agreement. And it is taking major steps to reduce its environmental footprint through its Watts, Water and Waste programmes.

Waste prevention, recycling, and food upcycling and donation are all key components of creating a greener hospitality industry, the company says.

"We have pledged to reduce our waste, including food waste, by 50% by 2030."

In Queenstown, Hilton has found a win-win solution to help with that.

Food scraps from its kitchens and diners' plates are fed into a food waste dehydrator, set up with the help of a \$6,000 grant from the Queenstown Lakes District Council's 2021 Waste Minimisation Community Fund. The dehydrated product, essentially compost, is donated to a local community garden.



Chris Ehmann, general manager of the Hilton Queenstown Resort & Spa and DoubleTree by Hilton Queenstown, says the project diverts about 200 kilograms of food waste from landfill each week.

"We only have one planet and we need to take care of it! We are very focused on how to reduce our carbon footprint and support local organisations," he says.

The introduction of the composting programme required some training in sorting food waste at source, as well as changes to some processes. However, Chris says staff were quick to adapt and support the programme.

"We are fully operational and composting all of our food waste. The WMCF grant helped get this programme established."

Now, Chris and his team are looking for other ways to reduce waste and create a circular economy.

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