

ne'ma نعمة

المبادرة الوطنية للحد من فقد وهدر الغذاء
National Food Loss and Waste Initiative

Climate-Conscious

UAE Zero Food Waste Events Guide



2024

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ne'ma - the National Food Loss and Waste Initiative, reflects His Highness President Sheikh Mohamed bin Zayed Al Nahyan's vision and a call to action to reduce food waste, encourage social responsibility and promote sustainable practices across the food supply chain.

“

Food security is a holistic ecosystem that pertains to not only food production but also addresses the culture of handling food and the culture of rationing and avoiding overuse and food waste.”

His Highness Sheikh Mohamed Bin Zayed Al Nahyan
President of the UAE and Ruler of Abu Dhabi

The United Arab Emirates (UAE) is committed to achieving the United Nations Sustainable Development Goal 12.3 targets by reducing food loss and waste per capita by

50% by 2030

and beyond, leading the regional movement towards change through the collaborative efforts of ne'ma.

Table of Contents

Message from the ne'ma Chairwoman	9
Acknowledgements	11
Introduction	13
Welcome to ne'ma's Climate-Conscious, Zero Food Waste Event Guide!	14
What We Do	18
ne'ma's Commitment to Creating Impact	20
ne'ma Circular Framework	22
10 Steps for Success	24
Step 1: Planning	26
Step 2: Sorting and Measuring Food Waste	28
Step 3: Sustainable Sourcing	30
Step 4: People	32
Step 5: Reducing Food Waste in the Kitchen	34
Step 6: Influencing Behaviors to Reduce Food Waste	36
Step 7: Guest Education and Awareness for Reducing Food Waste	40
Step 8: Food Rescue and Redistribution	42
Step 9: Repurposing Food Waste	46
Step 10: Reporting and Communication	48
Looking Beyond Food Waste: Top Tips for Sustainable Events	50
Implementing the Steps & Actions	52
Case Studies	54
Case Study 1: Food at COP28 UAE- An Integrated Case Study on Catering Mega-Events	56
Case Study 2: Large Gala Dinners and Summits - An Integrated Case Study on Hotel Events	64
Case Study 3: BOCA Restaurant- An Integrated Case Study on Sustainable Restaurant events and Smaller Gatherings	70
Conclusion	76
Resource Library	80
Templates	82
Useful Links	84
ne'ma Terminology & References	86

Message from the ne'ma Chairwoman

Introducing ne'ma's Climate-Conscious Zero Food Waste Event Guide: A Practical Approach to Sustainable Catering in the UAE

I am pleased to introduce ne'ma's Climate-Conscious UAE Zero Food Waste Event Guide, a practical resource designed to support sustainable catering practices for all events across the United Arab Emirates (UAE). As Chairwoman of ne'ma – the National Food Loss and Waste initiative's steering committee, I am proud to share our efforts in promoting sustainable practices, particularly in the context of large-scale events.

The UAE, a nation known for its hospitality, welcoming tourists from across the globe, and as a home to over 200 nationalities, has long been a hub for global gatherings. With this guide, we aim to build on this tradition, showing that events and gatherings can still bring people together while being socially responsible and more mindful of our resources, reducing the economic and environmental impact of food waste, and demonstrating positive change.

During COP28, the UAE showcased its leadership in food systems transformation, demonstrating that food waste reduction is achievable even at large-scale events. The Conscious Catering initiative, developed during COP28, focused on aligning events catering with climate goals, particularly the Paris Agreement's target of limiting global warming to 1.5°C. In addition, ne'ma, in partnership with key stakeholders, implemented food waste reduction initiatives using its framework and successful practices that yielded concrete results, demonstrating the effectiveness of this collaborative approach. This guide emerges as a comprehensive resource, meticulously crafted to provide practitioners with essential tools and solutions.

Since its inception, ne'ma's approach to zero food waste events has focused on practical strategies. These include thoughtful menu planning, efficient food preparation, and monitoring waste throughout all stages of an

event in order to minimize food waste. This method also ensures that food surpluses can creatively be repurposed or shared with people in need. By integrating these practices into every aspect of any event, we can significantly reduce food waste and its impact on the environment, while maintaining quality and flavor.

Our goals are ambitious yet clear: to scale up these practices across the UAE and share successful case studies with other nations, thereby inspiring a collective movement toward sustainable catering practices.

As part of the COP28 legacy, this guide provides a clear, actionable framework for sustainable catering, offering step-by-step recommendations for reducing food waste, optimizing resources, and avoiding landfill disposal. Aligned with the UN Sustainable Development Goals (SDGs) and the UAE's Food Security Strategy 2051, our guide supports responsible consumption practices at events of all sizes from mega conferences to small gatherings.

By implementing the recommendations in this guide, we can collectively reduce food waste, support sustainability and work toward becoming a nation where no food is wasted. The ne'ma initiative aims to go beyond the commitments made at COP, demonstrating the UAE's dedication to hosting all events sustainably and inspiring other nations to do the same.



Sincerely,

Mariam Almheiri

Head of the Office of International Affairs, the Presidential Court, and Chairwoman of the ne'ma National Steering Committee

Acknowledgements

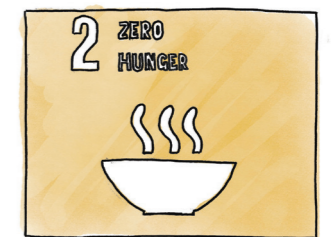
This guide was created with support from the **SDG2 Advocacy Hub**, a key connector, convenor, and catalyzer in global food systems advocacy dedicated to achieving SDG2: to end hunger in all its forms, achieve food security and improved nutrition and promote sustainable agriculture by 2030.



Climate Conscious Catering, a pioneering project by the SDG2 Advocacy Hub, sets a new standard for event catering, empowering food service providers to operate in ways that respect both people and the planet. Its framework has been instrumental in embedding climate-conscious principles throughout this guide, from ingredient sourcing to waste management.



The SDG2 Advocacy Hub also facilitates the **Chefs' Manifesto**, a chef-led project bringing together more than 1,500 chefs from 93 countries, united by a shared vision for more sustainable food systems. Equipped with an action plan aligned with the **United Nations Sustainable Development Goals (SDGs)**, chefs are powerful advocates for a better food future – inspiring positive change in kitchens and communities and calling on governments and companies to play their part. The Chefs' Manifesto has been invaluable in shaping the practical actions of this guide.



We are grateful for the Hub's collaborative spirit and commitment to addressing food loss and waste. By working together, we can champion a future of good food for all.

Introduction

Welcome to ne'ma's Climate-Conscious, Zero Food Waste Event Guide!

The United Arab Emirates is known for its hospitable culture, welcoming tourists from all over the world, and for hosting large global events including Expo 2020 Dubai, COP28 UAE, among others.

At its core, this guide aims to **assist event planners, venue owners, chefs, food and beverage outlet owners, and anyone organizing a zero food waste event**, with the rationale and actions required to minimize food waste while maximizing flavour, and sustainability.

Whether your **event is large or small**, this guide outlines **10 practical steps** for hosting a successful zero food waste event.

14

Join us as we embark on this journey towards a more sustainable future!





Food is a blessing we must preserve; sharing it is an act of kindness that nourishes, heals, and unites.

16

ne'ma - the National Food Loss and Waste Initiative, is driving change to reach the UAE's target of halving food waste by 2030 in line with the UN SDG 12.3. It is a reflection of His Highness President Sheikh Mohamed bin Zayed Al Nahyan's vision and a call to action to reduce food waste, encourage social responsibility and promote sustainable practices across the food supply chain.

ne'ma is a collaborative effort with the UAE Ministry of Climate Change and Environment, Emirates Foundation and other stakeholders across the nation to build a network of trusted food loss and waste champions in the UAE.

17



Vision

To become a nation where no food is wasted.

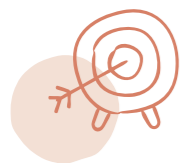


Mission

To drive food loss and waste reduction by fostering collaboration, inspiring sustainable behaviors, enacting regulation, and measuring impact to achieve zero waste.

What We Do

As part of the ne'ma Strategy for Reducing Food Loss and Waste, ne'ma mobilizes the food services sector to adopt **the target-measure-act approach**, building on past successes and scaling up proven solutions.



Target

Set Target of 50% FLW reduction by 2030 in line with SDG 12.3



Measure

Measure, report and communicate the impact of reducing food waste



Act

Reduce preparation waste, plan better, and use behavior change as a key tool to influence behaviors for the long term



By leveraging behavioral science, ne'ma creates new social norms, influencing positive actions and raising awareness.

ne'ma fosters an enabling environment by reviewing and introducing policies and innovative solutions to address systemic gaps, aiming to **drive circular food systems**. ne'ma inspires people to view food differently, encouraging habits that cherish food as a blessing for generations to come. Through conducting studies, behavioral trials and awareness initiatives, issuing publications, developing **partnerships** with the private and public sectors and **collaborating** with local and international experts, ne'ma has achieved favorable results since its inception in 2022.

ne'ma's Commitment to Creating Impact

Reducing food loss and waste yields significant benefits for local communities, the environment, and the local economy while building a healthy, sustainable and inclusive food system in the UAE. Valuing and respecting the natural resources we use is essential to creating a more sustainable event experience.

UN SDG target 12.3 aims to halve food waste by 2030, and ne'ma is dedicated to ensuring that the UAE plays its part.

Social Impact

ne'ma's collaborative efforts enhance community well-being by redistributing surplus food, supporting nutritional health, promoting inclusive growth, and fostering sustainability. This creates a culture of conscious consumption.

Environmental Impact

By diverting food waste from landfills, ne'ma reduces greenhouse gas emissions and ensures a climate-conscious approach, by conserving resources like water, energy and land, which will mitigate environmental risks and maximize resources such as food, thereby resulting in an overall reduction of loss and waste.

Economic Impact

Collaborative actions, involving public and private sectors, sustain food security and boost local production. ne'ma fosters a circular food ecosystem, driving technological innovation and sustainable economic growth.

Currently, the world produces more than enough food to feed everyone, but over one third is wasted.

The SDG 12 is interconnected with **SDG2: end hunger, achieve food security and improved nutrition, and promote sustainable agriculture**. Good food for all means nutritious, accessible, and sustainably produced food, benefiting people, planet, and prosperity. It **supports local cultures, smallholder farmers, and resilient food systems** while respecting the environment and promoting climate action. Good food is the foundation for everything, providing the energy needed to fight for this better future for everyone, everywhere. Without good food, no other progress is possible.



Every aspect of this guide focuses on how thoughtful event planning combined with ne'ma's existing monitoring and research, can drive action to achieve these SDGs and ensure good food for all.

ne'ma Circular Framework

During the Abu Dhabi Sustainability Week 2023 event, ne'ma introduced the **"Zero Food to Landfill" framework**, which uses a closed-loop approach to drive sustainable impact. Aligned with the principles of reduce, reuse, and recycle (3Rs), the framework encourages continuous improvement in waste management practices and drives behaviour change.

Graph: ne'ma "Zero Food to Landfill" framework



Following extensive testing across various events, the Framework has been distilled into 10 actionable steps that can be easily followed by anyone to make a meaningful impact at their event.

“

The results speak for themselves. Capital Catering's collaboration with ne'ma is a testament to the tangible impact we can achieve when we come together with a shared purpose.

Working with ne'ma has been a transformative journey for Capital Catering. Our initial collaboration in 2022 set the foundation, but it was our involvement in Abu Dhabi Sustainability Week 2023 that truly demonstrated the power of ne'ma's Zero Food to Landfill framework. Through this partnership, over 400 kilograms of unserved food were rescued and repurposed into 1,000 meals for underprivileged families. Additionally, three tons of food waste were processed into 500 kilograms of natural fertiliser, contributing to sustainable farming.

For 2024, we have already diverted over 4,000 kilograms of food waste from landfills and donated 1,862 meals, with more initiatives in the pipeline. Looking ahead to 2025, we are setting our sights even higher, aiming to increase our impact by at least 30%.

Our ongoing partnership continues to drive positive change across major events, including Ramadan and WFES, and we have seen firsthand how ne'ma's framework can make a real difference. It's something any organisation looking to reduce its environmental impact should consider

Ahmad Shaker,
Interim CEO of Capital Catering, part of ADNEC Group.

10 Steps for Success



Step 01: Planning

Climate-conscious, zero food waste events start with careful planning that contemplates every possible way to reduce and minimize all potential negative environmental impacts.

Measurement and reporting of food waste at every stage of your event is essential to support planning. It allows you to pinpoint areas for improvement in real-time and builds a cycle of continuous progress to help you identify more ways to reduce food waste at future events.

Find the right partners to build a **collaborative framework** and help bring your event goals to life. Choose value-aligned vendors with extra regard for the event venue and caterer. Understand what your venue, small or big, has in place for waste management and food waste sorting, and factor this into your planning.



Planning

Lead by Example: Actions You Can Take

- 01 Create an **event plan with clear goals** to help minimize food waste and ensure food waste reduction, at every step.
- 02 Consider how you can build a **collaborative framework**, choose **partners**, event caterers and event management companies that align with your climate-conscious goals.
- 03 Make **data-driven decisions** from the start, use your past reporting to build your plan or research similar events to help guide you to analyze needed quantities.
- 04 In planning your menus, aim to replace buffets with plated menus wherever possible, focusing on **pre-planning, portion control**, or opt for individually portioned displays instead of big bowls.
- 05 **Utilize sustainably sourced ingredients** and, where possible, celebrate local cultural through different ingredients and techniques.
- 06 Check with your venue or event management company, if they have a **food and general waste separation and recycling system**. If they don't have a food waste system, look to engage a more sustainable solution.
- 07 Be aware of any potential **power restrictions** at your event venue, to prevent power loss which leads to food waste, and ensure adequate stand-by power options are on hand.
- 08 Ensure that the **transportation** of produce meets health codes and your sustainability goals.



Step 02: Sorting and Measuring Food Waste

The more you know about your food waste trends, the more you can reduce it. Creating clear processes will support proper **tracking and sorting**.

Waste sorting is crucial for minimizing your event's environmental impact by ensuring proper disposal of materials.

Proper sorting also facilitates **measuring and reporting waste**, making it a proactive part of your event planning. Tracking food waste helps identify when and how it occurs, thereby enabling future operational improvements.



Food waste measurement should happen at every stage of your event, from purchasing ingredients to **monitoring** leftovers. In addition, automating the process with service providers or AI solutions can save you money and make your event more efficient, thereby helping both your budget and the environment.



Sorting and Measuring Food Waste

Lead by Example: Actions You Can Take

- 01 **Establish clear processes:** Create a system to track food waste that allows you to monitor the stage where items were discarded and track Key Performance Indicators (KPIs).
- 02 **Set KPIs** to be able to identify causes and action solutions for improvements:
 - a. Kitchen Food Waste in KG per service
 - b. Plated Food Waste in KG per service
 - c. Overproduction Food Waste in KG per service
 - d. Number of diners (covers) per service
- 03 Provide equipment to measure and **track waste**, such as scales for weighing food waste and use **ne'ma's manual templates** to guide you on how to collect your food waste data.
- 04 **Automate food waste measurement and reporting** through utilizing technology solutions, such as AI-enabled software Winnow.
- 05 Implement **waste sorting** infrastructure, following ne'ma's sorting guidance by separating kitchen food waste, consumer plate food waste, and overproduction food waste from buffets into separate bins.
- 06 Work with the service providers and recycling companies, if needed, to ensure smooth food waste handling and **diversion from landfill**.
- 07 **Label waste bins** with images/symbols instead of words, to show guests what goes where, as these are easier to understand and are more universal.
- 08 Update your tracking system throughout the event, as it's likely your team will empty the bins during your event, and you want to **capture all waste data** throughout.



Step 03: Sustainable Sourcing

Sustainable sourcing is key to a climate-conscious event menu. By prioritizing ingredients grown with respect for the land and its farmers, you create a responsible and delicious menu while minimizing food waste.

Understanding your food's origins helps ensure a **positive impact** on the environment and local livelihoods. Begin by looking at local and seasonal ingredients, to better understand what is available in your region. Research **local producers** who grow or produce low carbon, **plant-rich menu** ingredients. Check for sustainable aquaculture standards and seafood that is sustainably sourced and farmed.



Building **strong relationships** with local farmers and suppliers not only supports your community, but also leads to more accurate purchasing, less transportation emissions, and fewer storage requirements. Sourcing locally reduces the likelihood of overordering, spoilage and food waste. Work with suppliers who source, package and transport food items sustainably to help meet your **climate-conscious goals**.



Sustainable Sourcing

Lead by Example: Actions You Can Take



- 01 **Research your suppliers** and work with those who share your sustainability goals.
- 02 **Collaborate with local farms** to choose local and seasonal ingredients to support local livelihoods, as well as reduce the distance from farm to table.
- 03 **Purchase “imperfect” or “ugly” produce** as a great way to tackle potential food waste as the source.
- 04 Explore the availability of **plant-rich protein** products in your region, understanding what is grown sustainably and is a good protein alternative.
- 05 Research any animal protein sources to be used on your menu, to ensure a high level of **animal welfare** and that regenerative, sustainable farming practices are enforced.
- 06 For pre-packed menu items, request that your suppliers use **compostable and/or recyclable** packaging and service ware.
- 07 Place orders based on confirmed guest numbers or **past event data** to avoid overordering, to reduce both food waste and unnecessary costs.



Step 04: People

A well-informed and **engaged workforce** is key to implementing sustainable practices across all aspects of your event, from waste management and energy conservation to sustainable procurement and guest interaction.

Your team is a vital, yet often overlooked, component in **driving the success** of any event, particularly in relation to sustainability.

Training staff on waste sorting, energy reduction and responsible resource management fosters accountability and promotes a culture of **continuous improvement**.



Clearly communicate your goals and **establish processes** to align them with the event's sustainability ambitions.



People

Lead by Example: Actions You Can Take

- 01 **Empower** your team by sharing your company's sustainability goals.
- 02 **Train your team** in food waste management, and the policies that you wish to implement.
- 03 Within your training, and as part of the daily kitchen operations, have an **established set of processes** for the team to follow. This will give them a clear framework to focus on.
- 04 Teach your team about the types of disposables and packaging, and which waste stream they go into. This will enable them to **reduce waste**, as well as advise guests.
- 05 Identify **who in your team will be responsible to:**
 - a. weigh and record food waste after each service,
 - b. record diner numbers and
 - c. make sure both happen correctly.
- 06 **Provide your team with the tools** to engage them in your food waste reduction goals, such as **the ne'ma food waste wall tracker** to observe the reduction of food waste in their staff canteens.
- 07 Encourage your staff to **engage with guests**, to share their knowledge of the food served and the sustainability measures they are taking.
- 08 **Encourage** staff to provide feedback on **waste reduction measures** and use this feedback to develop/refine your processes.
- 09 Implement a praise and/or incentive system for staff to **actively contribute** to waste reduction.



Step 05: Reducing Food Waste in the Kitchen

Empower your chefs to adjust recipes based on ingredient availability and guest demand to guarantee that food products are used effectively to **reduce food waste**.

Through **efficient processes**, techniques and continuous staff training, your kitchen team can significantly minimize food waste. This includes **careful menu planning**, using the entire food product and optimizing portions.

By regularly training your team on **waste reduction techniques**, such as proper storage and handling, you can equip them with the skills needed to contribute to a reduction in food waste in the kitchen.



Simple steps to **maximize each ingredient, repurpose excess and discarded ingredients** through efficient preparation methods, help to minimize food waste, but also promotes creative and sustainable menu development.

Encourage flexibility in the kitchen by allowing chefs to repurpose unsold or underused ingredients into new dishes, preventing unnecessary food waste.



Reducing Food Waste in the Kitchen

Lead by Example: Actions You Can Take

- 01 Plan menus that **utilize the whole ingredient**, incorporating them in ways that maximize their use from root-to-leaf and nose-to-tail, thereby reducing unnecessary waste.
- 02 Train your kitchen team on **techniques to incorporate vegetable and fruit peelings**, such as stocks, dehydration, fermenting, pickling, and preserving.
- 03 When **sourcing service ware** for buffet-style events, focus on smaller service portions and source smaller containers that are replenished regularly, rather than larger items that create unnecessary waste.
- 04 During a multi-day event, **empower chefs** to adjust the menu when items are not being eaten and/or sold, ensuring less popular ingredients are still utilized.
- 05 Utilize AI solutions, such as Winnow, to track which food items are being wasted and **gain insights** on how to adjust or refine your menu accordingly.
- 06 Be sure to implement FIFO (First In, First Out) principals to **ensure food is utilized** within the use-by date and carry out regular stock checks and stock rotations to assist in this. By doing so, you not only minimize food waste but also maintain the quality and safety of your inventory.



Step 06: Influencing Behaviors to Reduce Food Waste

Decisions made in the kitchen and front-of-house can influence customer behavior. Small design and operational changes can significantly reduce food waste while enhancing the guest experience.

Reducing food waste involves guests as much as the kitchen. Thoughtful choices, such as **offering smaller portions or adjusting plate sizes**, can encourage less wasteful decisions. The ne'ma guide entitled **“How to Reduce Food Waste Using Three Low-cost Nudges” (2023)** outlines three effective strategies to minimize food waste, and **helps individuals to make positive changes** without limiting their choices. Nudges are simple solutions that shift the choices by changing the environment. They support people to make greener choices - by making them easier, more attractive, social, and timely.

Educating staff on serving appropriate portions helps **minimize excess waste** and ensures that customers receive the right amount of food without compromising satisfaction. This shift reduces uneaten food and supports sustainability.



Influencing Behaviors to Reduce Food Waste

Lead by Example: Actions You Can Take

- 01 **Provide smaller plates** at buffet stations (if available) or make them more accessible to **encourage guests** to take only what they can eat.
- 02 **Use ne'ma's behavioral nudges** – simple, low-cost interventions to **prompt diners to waste less**.
- 03 Train staff on **proper portion sizes** and serving techniques that minimize excess.
- 04 **Display recommended portion sizes** to help diners serve themselves appropriate amounts and avoid piling food on their plates.
- 05 **Nudge your team to understand the impact of reducing food waste** and raise awareness through the use of transparent bins (where appropriate, such as in staff canteens).
- 06 Use **ne'ma waste charts** (where appropriate, such as in staff canteens) that share feedback on how food waste is changing over time.
- 07 Integral to behavior change is the **chefs learning the negative impacts of food waste**, coupled with the use of a supportive tech platform to enable tracking.

ne'ma's Behavioural Nudges

Partners' Testimonials

During the ne'ma Ramadan 2024 study with the hospitality sector,

94% of diners

said that seeing the nudges impacted their experience positively.

“

The response has been good. Guests have noticed, especially the behavioral nudges. They commented that it is a great initiative.



Steven Smalley, Executive Chef,
Hilton Dubai Jumeirah and Hilton
the Walk



Daniel Zschaetzsh, Executive Chef,
Hilton Yas Island Abu Dhabi

“

The feedback on ne'ma's behavioral nudges was great and the guests understood why we are doing it.



Step 07: Guest Education and Awareness for Reducing Food Waste

Even small efforts can have a big impact. When individuals realize the importance of their choices, they're more likely to adopt waste-reducing behaviors.

Now that you've made behind-the-scenes changes to reduce food waste, **engage your guests** by raising awareness of its environmental, social, and economic impacts. Educating attendees **can inspire them** to make more sustainable choices.

Reducing food waste is a **shared responsibility**, and engaging guests is essential. By informing them about the environmental impact of their choices, we **empower them** to make sustainable decisions. Thoughtful messaging, creative menu design, and meaningful staff interactions can **enhance the guest experience** while supporting your climate-conscious event goals.



Guest Education and Awareness for Reducing Food Waste

Lead by Example: Actions You Can Take

- 01 Run **awareness campaigns** on social media platforms and on digital screens to support awareness.
- 02 Create a hashtag that guests can use to **support your goals**.
- 03 **Collaborate** with national initiatives and collective actions to contribute to impact creation.
- 04 Engage guests through staff interaction and invite guests to sign a **food waste pledge** or collect feedback / surveys.
- 05 **Share ne'ma tips-and-tricks** leaflets that further explain ways to reduce food waste or provide QR codes with more info.
- 06 Display the **nutritional value of menu items** (when relevant and possible), including information about their carbon and water impact.



Contact us
nema@nema.ae



Step 08: Food Rescue and Redistribution

Leftover food at an event doesn't have to go to waste. Instead of sending surplus food to the landfill, explore sustainable options for reusing and redistributing it.

Identifying redistribution initiatives that comply with local regulations and food safety standards can help reduce food waste. Partnering with **the trusted local food rescue entities, such as food banks**, or organizing **your own initiatives** can make a significant impact. Through careful planning, events can ensure excess food benefits both the environment and the community.

Any food that is safe for eating should be **donated to organizations equipped to safely handle and distribute excess food** to those in need. This not only prevents perfectly good food from being wasted, but also supports vulnerable communities by **addressing food insecurity**. By doing this, you create a positive legacy for your event beyond its intended activities.



In some cases, redistributing food within the event itself is also an option. Offering surplus leftovers items to event staff, volunteers, or even attendees can further minimize waste. With proper planning, events can **create a closed-loop system** that ensures all food is consumed on site.



Food Rescue and Redistribution

Lead by Example: Actions You Can Take

- 01 Familiarize yourself with **local and company policies** on food donations, as some governments may have restrictions that may affect food rescue and redistribution options.
- 02 **Work with ne'ma on exploring solutions** that are aligned with the local regulations and food safety policies.
- 03 Connect with **Food Rescue** programs such as ne'ma, Emirates Red Crescent, Emirates Food Bank Foundation ahead of the event to arrange the collection of excess food.
- 04 **Explore partnerships with innovative startups and technology solutions**, such as smart fridges or similar creative food redistribution solutions.
- 05 Connect with other service providers at the event, such as cleaners, security staff, or other vendors, to **offer your excess food to their teams** and give your staff any excess food to take home with them at the end of the event, ensuring this is in line with the policies of the venue that is hosting the event.
- 06 Take unsold food back to your outlet (or an identified partner) if it's still safe to sell, in line with local food safety policies, **extending its shelf life** and reducing waste.
- 07 Plan for donating through trusted local food rescue entities or returning the unsold food, and **consider other options** such as freezing, preserving, dehydrating items for longer shelf life or alternative uses.

Ramadan initiatives

Partners' Testimonials

“ CCI France - Bel Group

I would like to thank you again for this great initiative and the professionalism of your team. At Bel, we were truly glad to participate and invest time to support ne'ma during this holy month of Ramadan.

We would like to extend our support and partnership beyond Ramadan and are keen to dedicate resources and time to support initiatives for children in the UAE.

Coralie Pierrot,
Integrated Marketing
Communications leader - North
East Africa, Middle East and Iran
Cluster

“ Saadiyat Beach Club

We are very excited to receive your appreciation and thanks for your continued support on our journey on reducing the food waste.

Avila Martina,
Cluster HSE Manager

“ Novotel and Ibis Gate Hotels

With great privilege we accept your certificate of participation towards a great cause. We are looking forward for more collaborations with you in all possible ways.

On behalf of entire team members of Novotel and Ibis Gate Hotels Abu Dhabi we would like to extend our sincere gratitude all the very best for your support and guidance.

Krishna Prasad K,
Environment Health Safety and
Hygiene Manager

“ IFFCO Group

We appreciate the initiative taken by ne'ma in reducing the food waste, supporting families in need and driving UAE Sustainability agenda.

Sudhakar Gupta
Director International Business
Development

“ Capital Catering, part of ADNEC group

Our team enjoyed being part of the community fridges initiative and it gave a new view on how useful excess food can be. This has opened our teams' eyes to make them more responsible for what is produced and what happens once the service is over!

Philip Delang,
Executive Chef

“ Pearl Rotana and Centro Capital Centre

It was a pleasure taking part in the Ramadan community fridge initiative and we are looking forward for future collaborations. Thank you!

Alaa Shanti,
Complex EHS Manager



Step 09: Repurposing Food Waste

With careful planning, surplus food can be transformed into valuable resources, lowering greenhouse gas emissions and supporting a circular economy.

When surplus food can't be safely consumed, **it shouldn't go to landfills**. Consider options such as **composting or repurposing**, which can be managed by the event organizer, venue, or an external provider. Composting repurposes food waste, reducing environmental impact and supporting local farms.

Working with local food waste recycling companies or employing a technology solution can turn food into **nutrient-rich fertilizers** for farming, enhancing the circularity of waste management. Additionally, specific food items can be repurposed separately, maximizing their value and preventing contamination of waste and water systems. Separating items such as coffee grounds and waste oil contribute to a more efficient, **circular waste management system**.



Repurposing food waste is essential for **reducing your event's environmental impact** by diverting it from landfills.



Repurposing Food Waste

Lead by Example: Actions You Can Take



- 01 Check if the **venue's waste management plan** includes any recycling solutions as one of its waste streams, such as composting. This will also affect the packaging you select.
- 02 Alternatively, reach out to ne'ma or solution providers, technology companies, or innovative startups for **upcycling food waste** by arranging a direct collection for composting and provide appropriate bins while reporting on the impact created.
- 03 Contact a company to arrange the collection of any frying oil waste and request the provision of **appropriate collection containers** to store the oil in during the event.
- 04 Connect with a company that **processes waste coffee grounds**. Store the grounds throughout the event and have them collected at the end. You can also use the grounds to make delicious desserts such as coffee grind brownies.
- 05 Invest in **in-house technology** solutions for vaporizing the food waste.



Contact ne'ma for support
nema@nema.ae



Step 10: Reporting and Communication

Transparent reporting helps track the impact of waste reduction efforts and raises awareness among staff, stakeholders and guests.

Reporting on food waste through detailed reports or simple trackers helps **identify patterns and optimizes planning** for future events. Reflect on what worked and what didn't: Did certain dishes generate more waste, or were there logistical issues that led to spoiled food?

By **sharing knowledge** and aligning with national targets, we foster a broader culture of sustainability. **Open communication** engages everyone in the process, driving continuous improvement and collaboration to reduce food waste at every stage of the event.



Effectively communicating your efforts to staff and stakeholders **fosters alignment and engagement** in your sustainability goals. Regular reporting tracks progress and highlights the positive outcomes of your food waste diversion, reinforcing your commitment to responsible resource management throughout the event cycle.



Reporting and Communication Lead by Example: Actions You Can Take

- 01 Using previous event reports on food waste can help you **set targets** for yourself and your team, on how you want to reduce food waste for subsequent events.
- 02 Communicate your support and contribution to the **national food waste reduction targets by signing ne'ma's pledge, and encourage** guests to scan ne'ma pledge cards.
- 03 **Be fully transparent** about your impact, avoid greenwashing, and be aware that every action counts in creating positive impact.
- 04 **Keep your team informed** about the impact and achievements of your event by either sharing the statistics of food waste that was reduced and optimized, how much was diverted from landfills or the number of meals rescued and redistributed.
- 05 Engage with your communication team **about your actions and efforts**, as well as the outcomes and achievements, to maximize the outreach and awareness of the impact created, which improves credibility.
- 06 Share data and reports with ne'ma - the national custodian to **support knowledge sharing and best practices** in setting the national benchmarks, to inspire other stakeholders.
- 07 **Inform your management** about your achievements and receive **ne'ma's Certificate of Contribution** and ne'ma's Impact Report that will outline the environmental, social and economic impact your event created.

Looking Beyond Food Waste

Top Tips for Sustainable Events

While this guide focuses on reducing food waste to achieve zero-waste events, additional sustainability actions can enhance your efforts. Implementing these alongside waste reduction strategies creates a comprehensive, climate-conscious approach to event planning. Sustainability practices can be integrated into every aspect of your event operations. Identify sustainability actions for you and your team by creating a comprehensive plan to **set clear goals and target areas for improvement.**

01

Be transparent about your sustainability goals and share your positive initiatives but avoid misleading claims—authenticity matters.

02

Learn from others; sharing **best practices and collaborating with peers** fosters collective progress in sustainable event planning.

03

Engage with venues about their **sustainability policies** to align your efforts with broader environmental standards.



04

Prioritize **workforce well-being** by providing safe rest areas, nutritious meals, and refreshments to ensure peak performance.

05

Optimize materials by using digital menus or digital QR codes to reduce paper waste and easily update offerings, or plan for reuse and recycling.

06

Choose compostable, biodegradable, or edible utensils and **eliminate single-use plastics to promote sustainability.**

07

Implement **energy conservation measures** to reduce waste from inefficient appliances, HVAC systems, lighting and refrigeration.

08

Create a **water conservation plan** and invest in water-efficient appliances to lower operating costs and environmental impact.

09

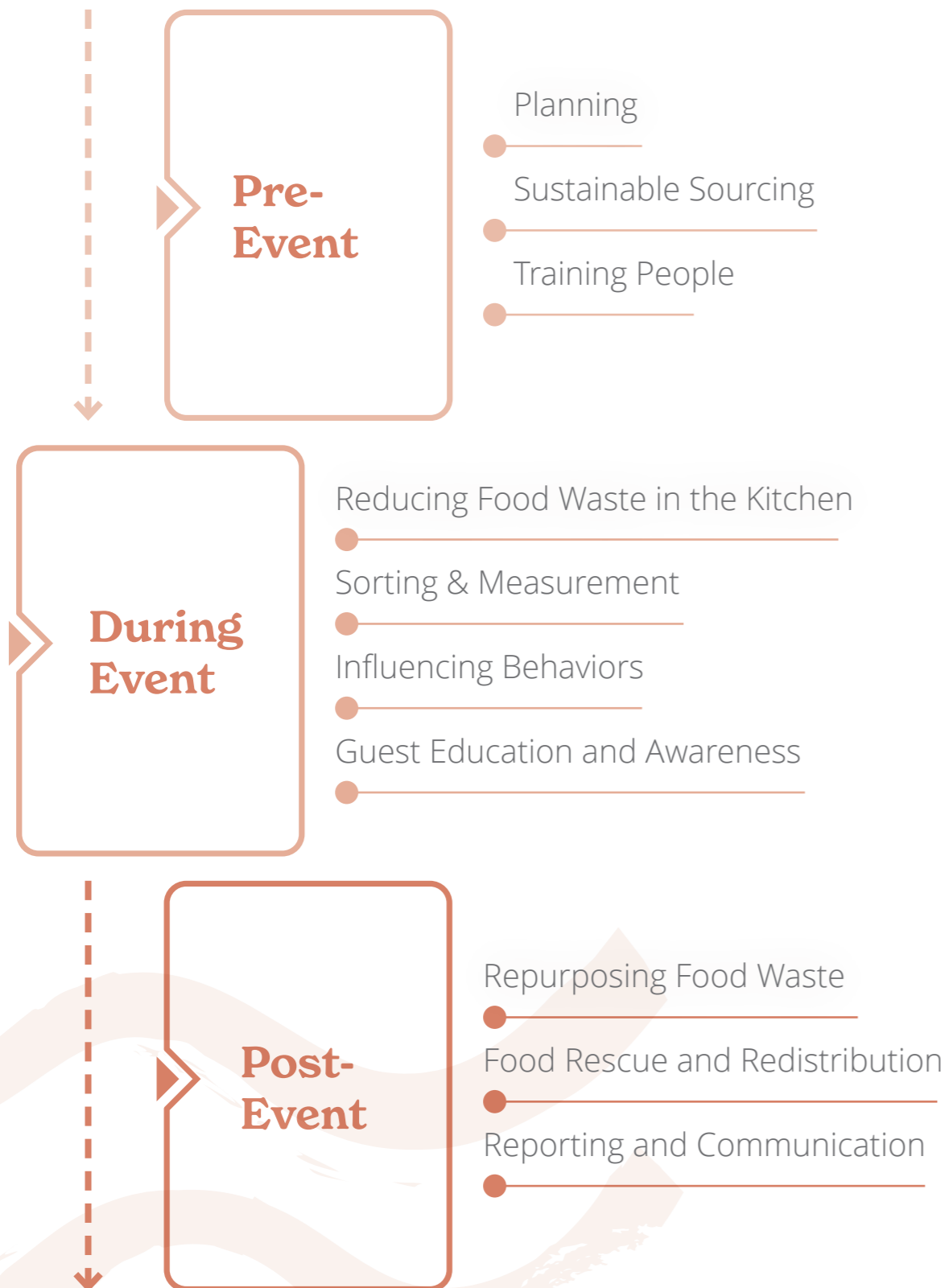
Ensure universal access for People of Determination by removing barriers and providing necessary assistance to **foster an inclusive environment for all.**

10

Be mindful of the impact of food transportation on **greenhouse gas emissions** and explore more sustainable choices.



Implementing the Steps & Actions



Case Studies



CASE STUDY 1

Food at



COP28 UAE

An Integrated Case Study on Catering Mega-Events

Introduction

COP28 UAE offered a global platform for the UAE to showcase and enhance its sustainable operations. Held from November 30 to December 13, 2023, the event provided an opportunity for the country to **demonstrate its commitment to sustainability and innovative environmental practices**, while also setting a legacy for other nations to follow. The Ministry of Climate Change and Environment (MOCCA) under the guidance of Her Excellency Mariam Almheiri, championed multiple initiatives during the COP28, to **demonstrate to the world that transforming food systems during mega-events is not only possible but also achievable**.

ne'ma was a collaboration partner of **Expo City Dubai (ECD)**, supporting it in delivering a food waste conscious event and implementing its "Zero Food to Landfill" framework. This involved collaboration with key stakeholders including Rove Hotel Expo City Dubai and over 88 F&B outlets, and catering companies, all working together to achieve the COP28 Sustainable Catering Strategy goals. **ne'ma's** primary focus was on understanding food waste patterns and leveraging behavioral change to reduce waste, implement proper waste separation and minimize the amount of food sent to landfills, all while ensuring operational efficiency and sustainability.



CLIMATE CONSCIOUS CATERING

FOR PEOPLE, PLANET & PROSPERITY

The **Climate Conscious Catering (CCC)** framework was **piloted during COP28** at Expo City Dubai (ECD), as a result of a collaboration between the Ministry of Climate Change and Environment (MOCCA), the COP28 Presidency and the SDG2 Advocacy Hub. CCC was born out of **a desire to ensure the food served at events was as climate-conscious** as possible, by connecting the SDGs to the food we choose to eat.

The CCC framework provided guidance to catering chefs on how to design everyday event menu items that align with the Paris Agreement, ensuring that the options stay within planetary boundaries that do not exceed an increase in global warming of 1.5 °C



Actions Taken



STEP 1 Planning

The CCC is a comprehensive framework firmly rooted in scientific evidence, built on engagement, education and delivery. It focuses on taste, affordability, profit, and the legacy built by **bringing together** sustainability experts including chefs, farmers, nutritionists, youth, Indigenous Peoples, governments, NGOs and consultants, to the table.

ECD and **ne'ma** established a strategic partnership to foster knowledge exchange, share best practices and **drive innovation** in sustainable food management. This collaboration engaged start-ups and innovation partners to ensure optimal segregation and redirection of surplus food.





STEP 2

Sorting and Measuring Food Waste

The partnership with **Winnow** equipped ne'ma and Rove Expo City Hotel with advanced waste-tracking technology, allowing precise **measurement, monitoring of food waste and actionable insights** into the food waste being generated.

This **data-driven approach** enabled operational adjustments, contributing to a significant **41% reduction in food waste** at the Rove during COP28 compared to the period that preceded the event.



STEP 3

Sustainable Sourcing

With over **250,000 meals served** across the COP28 UAE event, **over 70% of the caterers achieved a 1.5°C aligned menu** offering, based on data acquired through the **Nutritics system**, which tracked the carbon, water and nutritional values of each menu item. A list of local producers, along with a guide to seasonally available products, was provided to the catering companies.

To demonstrate climate-smart agricultural practices, ECD founded the **Expo City Farm**, an innovative showcase of sustainable food production in desert environments.



STEP 4

People

Chefs from the **Chefs' Manifesto** network provided hands-on, peer-to-peer **training to over 70 catering partners at COP28 UAE**, guiding them on climate-conscious practices in food planning, preparation, and service. The 4-day workshop focused on ingredients swaps to reduce food waste and carbon impact, while enhancing flavour and profitability.

The Waste **Lab** trained **over 88 F&B staff members** on proper waste segregation and treatment, empowering them with the knowledge to manage food waste effectively.

Rove Hotel staff were trained on the **ne'ma behavioral nudges** to help minimize food waste at the source, fostering a culture of sustainability within the organization.



STEP 5

Reducing food waste in the kitchen

Careful menu planning, accurate sourcing, coupled with **'no waste' cooking techniques** was part of the training.

By integrating **Winnow's** technology, Rove Expo City Hotel **gained clear insights** into its food waste generation patterns. This allowed for targeted improvements in kitchen operations, resulting in greater resource efficiency and waste minimization.



STEP 6

Influencing Behaviors to Reduce Food Waste

Implementing ne'ma's behavioral nudges at the Rove Hotel helped influence guest behavior towards reducing food waste, contributing to broader awareness and participation in sustainability efforts. The nudges resulted in a notable reduction in plate waste, from **49 grams to 29 grams per person, significantly below the national average of 71 grams (based on Winnow's data)**



STEP 7

Guest Education and Awareness for Reducing Food Waste

The CCC framework aligns with the Paris Agreement, offering all event attendees the option of a 1.5°C aligned menu focused on sustainable food systems, low-impact, nutritious catering, and minimizing food loss and waste. **Clear icons highlighted these menu items**, guiding guests toward sustainable choices. Packaging was largely recyclable, and **working with partners' such as ne'ma** ensured there were plenty of sign posted bins to separate waste.

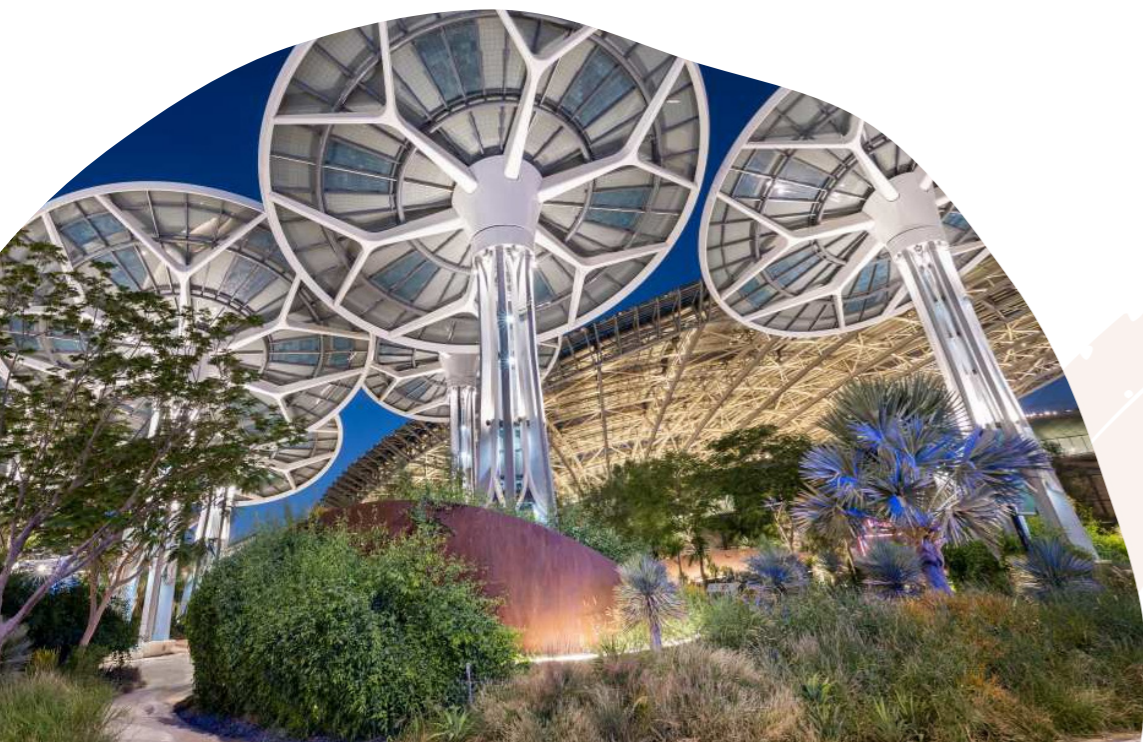
ECD played an active role in educating the public about sustainable living by hosting a series of events at COP28, with the objective of promoting sustainable agriculture and responsible consumption.



STEP 8

Food Rescue and Redistribution

Recognizing the importance of food redistribution in achieving food security, **79% of F&B outlets within Expo City Dubai** participated in **the food rescue program** through Replate. Together, they donated over 3,370 kilograms of food, the equivalent of **6,700 meals** during the event, ensuring that surplus food reached those in need, rather than contributing to waste.



STEP 9

Repurposing Food Waste

Catering chefs were encouraged to source additional ingredients required within the catering teams onsite, **minimizing food waste** as well as **repurposing ingredients that would otherwise go to waste**.

ECD's efforts in food waste management led to the collection of **3,191 kilograms of waste** from **32 F&B outlets**, of which **1,933 kilograms** was compostable through The Waste Lab. This included food scraps, coffee grounds and compostable materials such as paper plates and bamboo cutlery, highlighting the importance of waste repurposing in minimizing the environmental footprint of food operations.



STEP 10

Reporting and Communication

CCC launched a full report on the pilot of the framework, which detailed how future mega-events could deliver sustainable catering, through the use of the CCC framework.

By working with local technology solutions, such as **Replate** and **The Waste Lab**, data was gathered to enable accurate reporting of food waste throughout the various stages of the catering process.

ne'ma nudge at Rove - Buffet - Portion Size



Attendees Visiting Emirates Bio Farm - SDG2 Advocacy hub



Food Rescue Program 1 - Replate



ne'ma nudge at Rove - Buffet - Reduce Food Waste



Zero Waste Food - SDG2 Advocacy Hub



Zero-Waste Menu Creation - SDG2 Advocacy Hub



Chef Pinky Maruping Choosing Local Ingredients - SDG2 Advocacy Hub



CLIMATE CONSCIOUS CATERING FOR PEOPLE, PLANET & PROSPERITY



Chefs in the kitchen - SDG2 Advocacy Hub

the CCC Workshop - SDG2 Advocacy Hub

Sustainability Experts Panel Discussion - SDG2 Advocacy Hub



CASE STUDY 2

DCT Abu Dhabi Retrofit Summit

An Integrated Case Study on **Hotel Events- Large Gala dinners and Summits**

Introduction

On October 10, 2024, the **Department of Culture and Tourism Abu Dhabi (DCT Abu Dhabi)** organized the “**Retrofit Summit**” at the Fairmont Bab Al Bahr Abu Dhabi. The hospitality sector is a crucial component of the tourism industry and a major contributor to the overall carbon footprint. To address this, the event aimed to help hotels and venues achieve sustainability goals through innovative technologies, energy optimization and strategic retrofitting. This aligns with the UAE’s ambition to achieve **Net Zero by 2050**. To support this the Department of Culture and Tourism Abu Dhabi (DCT Abu Dhabi) organized the “Retrofit Summit”.

DCT Abu Dhabi partnered with **ne’ma** to support the objective of reducing the event’s carbon emissions by taking actions to minimize food waste and improve food-related operational efficiency.



Actions Taken



STEP 1 Planning

DCT Abu Dhabi convened key partners to support the delivery of the event and took significant strides in implementing both direct and indirect measures to minimize its environmental footprint and promote sustainability. The carbon footprint assessment was conducted by using the “Footprint Intelligence” digital tool which automated the data calculation process.



STEP 2 Sorting and Measuring Food Waste

DCT Abu Dhabi partnered with ne’ma to integrate ne’ma “Zero Food to Landfill” framework. ne’ma coordinated with the venue team to assure the key actions were in place.

ne’ma engaged with Fairmont Bab Al Bahr hotel in Abu Dhabi to ensure to assure that key KPIs on food waste data were accurately recorded, capturing the impact and confirming that waste minimization actions were implemented.



STEP 3 Sustainable Sourcing

In planning the menu, the venue team looked to include plant-based local ingredients and minimize the use of meat products.





STEP 4
People

ne'ma trained the hotel staff to implement behavioral nudges during the event, such as using smaller plates, displaying ne'ma messages on buffets and tables and ensuring portion control when serving food.



STEP 5
Reducing food waste in the kitchen

Winnow AI technology was integrated into Fairmont Bab Al Bahr - Abu Dhabi's operations, the hotel carefully selected a menu designed to minimize carbon footprint and reduce food waste.



STEP 6
Influencing Behaviors to Reduce Food Waste

ne'ma behavioral messages were placed across the buffet and all tables. The hotel used smaller plates, as well as implemented the portion size control.



STEP 7
Guest Education and Awareness for Reducing Food Waste

DCT Abu Dhabi incorporated ne'ma's video into the event agenda to inform the audience and highlight the event's "Zero Food Waste" initiative.



STEP 8
Food Rescue and Redistribution

A total of 41 meals were redistributed to the staff canteens to prevent waste.



STEP 9
Repurposing Food Waste

A total of 106kg of food was diverted from landfills, which led to 17.8kg of compost being created in collaboration with ne'ma partner ReLoop. This diversion prevented an estimated 264kgs of CO2e in greenhouse gas emissions.



STEP 10
Reporting and Communication

Total emissions generated by catering at the event amounted to 1,950kg CO2e, which was around 23.4% of the overall emissions from the event.



In 2023, ne'ma's "Zero Food to Landfill" framework was implemented at the CCI FRANCE UAE gala dinner for over 800 guests, in collaboration with CCI France UAE and Emirates Palace hotel. To minimize food waste, the organizers opted for a three-course meal instead of the traditional buffet setup. As a result, 343 kilograms of food waste were segregated, collected, and successfully diverted from landfills, marking a significant achievement and showcasing the positive impact of the event.



“

CCI France UAE's partnership with ne'ma has been invaluable in our commitment to sustainability. We were particularly impressed with their expertise and support during our 2023 gala dinner at the Emirates Palace Abu Dhabi.

ne'ma's Zero Food to Landfill framework played a crucial role in ensuring that our event was environmentally responsible. Their team worked tirelessly to plan and execute a zero-waste dinner for 800 guests, which was a significant achievement.

By implementing ne'ma's strategies, we were able to significantly reduce food waste and minimize our environmental footprint. Their comprehensive approach to waste management ensured that surplus food was either donated or repurposed.

Working with ne'ma has not only helped us achieve our sustainability goals but has also raised awareness among our members and partners about the impact that can be achieved with a single event.

We highly recommend partnering with ne'ma to any organization seeking to reduce food waste and create a more sustainable initiative. Their expertise and step-by-step approach to environmental responsibility make them an ideal partner for achieving a zero-waste event.

We look forward to continuing our collaboration in the future!

Agnes Lopez-Cruz,
Managing Director CCI France UAE



CASE STUDY 3

BOCA

Restaurant

An Integrated Case Study on **Sustainable Restaurants events and Smaller Gatherings**

Introduction

In the heart of Dubai's financial district is BOCA - a modern Spanish restaurant that stands out for its strong commitment to sustainability. This Michelin Green Star award-winning, home-grown establishment offers a vibrant yet relaxed dining experience, where sustainability is woven into every aspect of its operations.

BOCA's **Sustainability Manifesto** lays out their ambitions in five clear pillars and sees them leading the way in the UAE's restaurant industry in terms of sustainability. It details their **commitment** to running a responsible F&B business that values resources, the environment and its people and aligns with the UAE National Agenda for Sustainable Development.

BOCA's dedication to reducing food waste reflects a deep respect for the UAE's natural resources, from the Hajar Mountains to the Arabian Gulf. The BOCA team persistently works to balance delivering an exceptional dining experience while minimizing waste, ensuring that sustainability is a key element in meeting client expectations.

BOCA, a true testament and inspiration to restaurants across the UAE, completed the Food Made Good standard and earned the highest rating of three stars.

Actions Taken



STEP 1 Planning

- The BOCA kitchen and bar teams focus on minimizing food waste by **working closely with event organizers to ensure they have accurate guest numbers to base their preparations on.**
- Executive Chef Patricia Roig carefully plans all event menus to **utilize existing ingredients** that are already part of the BOCA menu.
- BOCA operates a **demand-driven menu** for the restaurant and events, with their efficient kitchen systems ensuring food isn't wasted.



STEP 2 Sorting and Measuring Food Waste

- BOCA's team follows a **comprehensive waste separation plan**, ensuring all food waste is sorted into clear bags for proper management by waste services.
- With the introduction of a **dedicated Waste Officer**, BOCA has empowered a team member with the authority to manage waste reduction efforts, while also tracking and recording waste data.





STEP 3 Sustainable Sourcing

- BOCA's strict Sourcing Policy, prioritizes high-quality local and regional ingredients and **supports local growers and producers**. When those aren't available, they choose premium imports with strong environmental credentials.
- Up to **80% of BOCA's fish and seafood** is locally or regionally sourced and up to **40% of their vegetables and fruits** are from local and regional farmers and producers.
- BOCA now partners with Emirates Nature-WWF and International Center for Biosaline Agriculture (ICBA) under the Nature-based Solutions project, advocating for the use of halophytes in culinary and gastronomy. This collaboration promotes halophytes as a UAE-grown super ingredient.



STEP 4 People

- People are at the heart of BOCA's Sustainability Manifesto, providing **equal opportunities** for all genders and backgrounds.
- BOCA has a clear focus on **training**, including cross-training programs from different areas of the restaurant. Staff are actively encouraged to come up with creative ways to repurpose and upcycle what is considered waste.
 - In 2022, **BOCA incorporated sustainability into their staff uniforms**, working with Goshopia to create a line of uniforms that are made from sustainable material and sourced responsibly.



STEP 5 Reducing food waste in the kitchen

- BOCA's kitchen and bar teams are constantly looking for ways to make use of whole ingredients and sub-ingredients **to reduce food waste** to an absolute minimum. This includes techniques such as making stocks and fermenting.
- The kitchen **limits the quantity of supply of certain high-cost short-expiry items** on slower days in order to avoid wastage and the freezing of fresh produce. Initiatives like these have helped them **reduce food preparation waste to 5% or less**.



STEP 6 Influencing Behaviors to Reduce Food Waste

- BOCA participated in the 2022 ne'ma national trial to measure the impact of "nudges" on plated food waste over a 5-week period. The team worked closely with ne'ma to implement these strategies across the outlet, further advancing their **sustainability goals**.
- BOCA launched the country's first **carbon-neutral menu** in partnership with Carbon Sir, to make guests aware of the carbon impact of their meal.



STEP 7 Guest Education and Awareness for Reducing Food Waste

- BOCA's menu design **draws attention to their ingredient sourcing**, using an illustrated map of the UAE map which shares the farms and producers that they work with.
- Their **"Local Ingredients: An Illustrated Guide"** was included with the menus, allowing guests to **learn more about local sourcing and ingredients**.



STEP 8

Food Rescue and Redistribution

- When properly planned, there is no need with rescuing surpluses.



STEP 9

Repurposing Food Waste

- BOCA works with **The Waste Lab** to ensure any food waste (organic scraps and leftovers) are processed properly, leading to 18,000kg being diverted from landfills since February 2023.
- Since December 2021, BOCA has been working with Neutral Fuels, a UAE-based biodiesel producer, diverting 12,518 liters of used cooking oil be diverted from landfills.



STEP 10

Reporting and Communication

- Since 2022, BOCA has operated on 100% renewable energy. **Their carbon emissions report**, detailing the environmental impact, was prepared by **Element Six** and is available on their website, and the 2023 report is set for publication.
- Today, **the average carbon emissions per guest at BOCA stands at 15.01 KG of CO2.**
- BOCA practices clear, fully transparent reporting on all elements of their operation, regularly sharing updates on social media, at events, and in the press.
- In 2023, BOCA joined the Dibba Bay Oysters project, one of their local suppliers, to support the growth of native shellfish species in Fujairah. They also became official donors and supporters of the local marine conservation organization - Azraq.



To learn more about BOCA's sustainability pillars and their journey to earning a MICHELIN Green Star in the 2023 MICHELIN Guide Dubai, read their **SUSTAINABILITY MANIFESTO** at www.boca.ae/sustainability

“

Reducing food waste is essential for us at the restaurant. With a deeper understanding of how much food is lost throughout the value chain—and the economic and human impact of this, especially with 800 million people going to bed hungry every day—we know we can't continue operating as usual. Significant action is needed both in the kitchen and on the restaurant floor.

That's why ne'ma - The National Food Loss and Waste Initiative is so valuable for our industry and the nation as a whole. Now, more than ever, we need to tackle this issue at the behavioral level. While these changes will take time, initial steps such as identifying root causes and developing practical and effective solutions are key. Some of the waste measurement actions within the HORECA sector have confirmed that our approach at the restaurant is on the right track. It was an honor to be part of last year's pilot study, showing that together, we can make a real impact both as an industry and a nation.

Omar Shihab,
 Founder and Chief Sustainability Officer, BOCA

Conclusion

Conclusion

By working to deliver zero food waste events, we are actively contributing to the UAE vision of reducing food loss and waste per capita by 50% by 2030.

Adopting a climate-conscious approach to event catering not only reduces food loss and waste but also enhances the overall experience by prioritizing sustainability without compromising on taste or enjoyment.

This zero food waste guide offers practical steps that empower event planners and food service professionals alike to make environmentally responsible decisions at every stage, from product sourcing through menu design and production, to waste management.

We invite you to consider your events and review how you can implement the actions from the 10 steps. By embracing these zero-waste principles, you are not just minimizing food waste but helping to reshape the industry for the better.

Together, we can inspire others and drive lasting change, ensuring a future where food is valued, waste is minimized, and communities are nourished responsibly.

“

What sets ne'ma apart is their holistic approach to food waste management. Their framework goes beyond mere waste reduction, encompassing food rescue, composting, and community support – all while providing detailed metrics that allow us to measure and communicate our impact. The initiative's alignment with the UAE leadership's vision for sustainability and social responsibility makes them an ideal partner in our journey toward more sustainable hospitality practices.

Looking ahead, we see tremendous potential in expanding our collaboration with ne'ma. Their proven track record in driving behavioural change, combined with their robust data collection and reporting capabilities through the ne'ma Data Hub, positions them as a crucial partner in achieving our sustainability objectives. We strongly recommend their services to any organization committed to reducing food waste while maximizing social impact.

As we work together toward the vision of making the UAE a nation where no food is wasted, we look forward to strengthening our partnership with ne'ma and implementing more innovative solutions across our hospitality sector.

**Department of Culture and
Tourism Abu Dhabi**

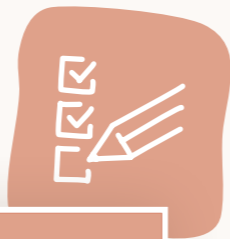
**Resource
Library**

Templates

To support you in your journey to becoming a zero-food waste event, the below resources can be used as a tool to keep all team members accountable for doing their part. By tracking which Steps and Actions you plan to implement, you can gauge your success at the end of each event and build upon this as part of your measuring and reporting.

RESOURCE 1:

Example of the checklist template




Climate-Conscious UAE Zero Food Waste Events	
Event Name	
Event Date	
Location	
My Role	
Below are the actions I will take to play my part in making the above event a zero-food waste event	
Pre-Event Action	Completed
During Event Action	Completed
Post-Event Action	Completed

RESOURCE 2:

ne'ma Manual Data Collection template

Food Waste Logging Sheet								
Date	Day	Serving	Kitchen Food Waste (KG)	Plated Food Waste (KG)	Overproduction Food waste (KG)	Rescued Food (KG)	Diner Numbers	Normalization Factor
			Food preparation waste	Food left on diners' plates	Uneaten food waste that is no longer suitable for consumption	Surpluses donated or redistributed	Number of covers served	Comments in case of irregularity of anything to bring to attention, any noticed causes and drivers of FLW
			ex. 101.6	ex. 25.4	ex. 32.5	ex. 32.5	ex. 156	ex. Inventory Expired
		Breakfast						
		Lunch						
		Dinner						
		Breakfast						
		Lunch						
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		Breakfast						
		Lunch						
		Dinner						



To find out more
Contact us
data@nema.ae
www.nema.ae/datahub

Useful Links

ne'ma Publications

- **A Practical guide for canteens and buffet restaurants, "How to reduce food waste using three low-cost nudges", 2023,** <https://www.nema.ae/en/publications>
 - **The UAE's first household survey on food waste, "How the UAE eats", 2023,** <https://www.nema.ae/en/publications>
 - **The National Industry report "National Action at Scale for Reducing Food Waste in the Hospitality Sector", 2023,** <https://www.nema.ae/en/publications>
-

Other

- **Chefs' Manifesto** - <https://sdg2advocacyhub.org/chefs-manifesto/>
- **Climate Conscious Catering** - <https://sdg2advocacyhub.org/climate-conscious-catering/climate-conscious-catering-at-cop28/>
- **Department of Culture and Tourism Food & Beverage Sustainability Guidelines** - <https://dct.gov.ae/DataFolder/Guidelines/Sustainability-Guidelines/Food%20and%20Beverage%20Sustainability%20Guidelines.pdf>
- **Future Fork with Paul Newnham** - <https://open.spotify.com/show/7ez16vNQ3WDCrL7a25ksjf>
- **Nutritics** - <https://www.nutritics.com>
- **SDG2 Advocacy Hub** - <https://sdg2advocacyhub.org>
- **The UAE Food Bank** - <https://www.dm.gov.ae/foodbank/>
- **UN Sustainable Development Goals** - <https://sdgs.un.org/goals>

ne'ma Terminology & References

The below are definitions and links to terms that are referenced throughout this document.

Climate-Conscious Climate-conscious refers to a deliberate focus on environmental impacts in decision-making, prioritising actions that reduce carbon footprint, conserve resources, and promote planetary health.

Climate Conscious Catering Climate Conscious Catering provides food for large numbers of people that is delicious, nutritious, affordable, and planet friendly – low in carbon emissions, low in water use, and low in waste.

Diverting from Landfill Diverting food from landfill refers to the practice of redirecting food waste away from disposal in landfills or incineration facilities. Instead of being discarded, food waste is diverted to alternative disposal methods such as composting, anaerobic digestion, or food recycling programs. This helps to reduce the environmental impact of food waste by minimizing methane emissions from landfills and conserving valuable resources.

Food Loss Food Loss occurs before food reaches consumers due to poor harvesting storage, and logistics.

Food Waste Food Waste happens at a consumer level, often due to overbuying, over catering, and stockpiling.

Good Food Good Food is nutritious, accessible, and sustainably produced, benefiting people, planet, and prosperity. It supports local cultures, smallholder farmers, and resilient food systems while respecting the environment and promoting climate action. Good Food is affordable and available to all, fostering health and securing our food future.

Inedible Food

Inedible waste refers to food or food-related materials that are not suitable for human consumption and cannot be used for other purposes. This includes items such as food scraps, bones, shells, and peels, as well as packaging materials like plastic wrappers and containers. Inedible waste cannot be salvaged or repurposed for human consumption and is typically destined for disposal.

Overproduction

Overproduction is the excessive production of food beyond what is demanded or needed by customers and is driven by the attempt to meet perceived customer demand, making it a serious issue in the food industry

Overconsumption

Overconsumption is the excessive consumption of food beyond what is necessary or required. Overconsumption also refers to consumer purchasing habits, with many people buying more food than they can consume

Rescued Food

Rescued food is surplus food that is recovered or diverted from being wasted and redistributed to those in need. This can involve collecting excess food from farms, manufacturers, retailers, or food service establishments and redistributing it to food banks, shelters, charities, or community organizations. Rescued food helps to alleviate hunger, reduce food waste, and support vulnerable populations.

Surplus Food

Surplus food refers to food that is still safe and edible but is more than what is needed or consumed. This can occur at various stages of the food supply chain, including production, distribution, retail, or consumption. Surplus food often results from overproduction, market fluctuations, or aesthetic imperfections but is still fit for consumption.

UN SDGs

The Sustainable Development Goals (SDGs) were adopted by the United Nations in 2015 as a universal call to action to end poverty, protect the planet, and ensure that by 2030 all people enjoy peace and prosperity.

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