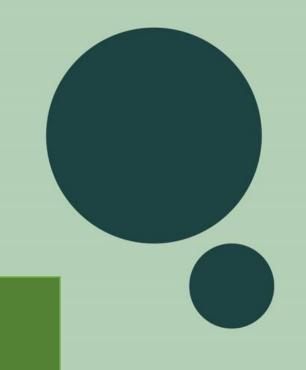
Food waste management challenges for the food service sector



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Corporate Affairs & Communications Director

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GE Group of Companies at a glance

Aleading foodservice group in Greece that has developed and operates some of the most successful brands in the food service sector.

Main areas of operation









Networks Travel Business Industrial Operations International Business

Leader in the field of travel services:

- Presence in majority of motorist service stations and passenger vessels
- More than 50 years of experience in airport foodservice



5 foodservice chains & a variety of unique foodservice concepts 2 production units 12 countries **300.000** consumers daily 560+ points of sale 5000+ employees

The above number of employees includes those employed in all franchise networks

Scope of Business





international food

Food Waste & Food Loss prevention is an integral part of our ESG strategy

Commitment to SBTi (net zero emissions)

Support of circular economy initiatives



More recycling

Less single use plastic. GBH decrease in total vol. of plastic in packaging by 85% until 2024 (vs 2019)

Consumer awareness and incentivization for the adoption of reusable packaging

Food Waste & Food Loss Proper management of food waste Recording and reduction of food loss



C2C (cradle to cradle) management of spent coffee

- ✓ Less **biowaste** in landfills
- Reinforcement of circular economy and upcycling initiatives
- ✓ Support of start-up universe and youth entrepreneurship in the field of sustainability

Results..so far

- ✓ More than 50 points of sale
- ✓ More than 163 t spent coffee recycled
- ✓ 55,355 m3 less methane in the atmosphere





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Food Loss & Food Waste reduction in the foodservice sector

Food Loss = Food cost

Organized foodservice operators have set in place sophisticated mechanisms to safeguard both quality and cost efficiency.

- ✓ Packaging, portioning and standardization of raw materials (eg salads)
- $\checkmark\,$ Detailed recipes, strict specifications and preparation procedures
- Proper handling of raw materials expiration dates, warehousing, ordering systems
- \checkmark Dayparting techniques in product display
- \checkmark Application of Made to Order (MTO) wherever possible
- \checkmark Constant employee training



Food Loss & Food Waste reduction in the foodservice sector

Donate it to save it







Customer Onboarding: "Doggy bags" to reduce plate waste

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Food Loss & Food Waste reduction in the foodservice sector

Work together to measure what needs to be reduced

4 measurement workstreams to explore different business models

On the go Self service Full Service On board

- ✓ Discover and mitigate pain points
- ✓ Create a measurement methodology with specific KPIs to be shared with the entire sector
- \checkmark Gain traction with the industry and create public

awareness



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'At Goody's-Everest Group we aspire to develop in a responsible and sustainable manner, always creating value for all our stakeholders.

Our strategy is aligned with our commitment to the 10 principles of the United Nations Global Compact regarding human rights, labor, protection of the environment and anti-corruption across our business model, our culture and our operations, while we are also committed to actively contribute to the UN 17 sustainable development goals (SDGs)'.

The road to sustainability goes through cooperation



