



U.S. Food Loss and Waste 2030 Champions Activity Form

Aramark will strive to reduce food loss and waste¹ in its operations by 50 percent by 2030 through activities targeting the *prevention* of food loss and waste before it arises, *recovery* of wholesome, otherwise wasted food for donation, and *recycling* of food loss and waste to other uses such as animal feed, compost and energy generation².

Aramark will report periodically on its progress on meeting its goal on its website at aramark.com

Specific food loss and waste reduction activities include:

Through Aramark's Green Thread platform, we weave environmental sustainability into everything we do, making progress every day on our commitment to responsible sourcing, waste minimization, efficient operations, and transportation management.

Across our operations, Aramark implements practices that decrease the impact – and the cost – of waste. Starting with what we purchase, and continuing through to how we dispose of waste, we work hard every day to reduce our environmental footprint.

Our goal is to minimize waste before it is generated by ensuring that 100% of our locations implement Aramark's food management practices and accurately track food waste. While reducing food waste at its source is Aramark's primary focus, occasional overproduction due to unique situations such as unexpected weather events sometimes happen. In these cases, we have a consistent approach to donate surplus food through Aramark's Food Donation Program, in partnership with Food Donation Connection, to local hunger relief agencies to safely provide unserved food to those in need.

¹ The 50-percent reduction could be calculated on an absolute or per customer/consumer basis. In addition, the exact definition of food loss and waste could vary by country, business and consumer. The [Food Loss and Waste Protocol](#) provides information on defining and transparently measuring food loss and waste. Businesses are also invited to join the EPA's [Food Recovery Challenge](#) to access technical assistance for measuring food waste and assessing the positive environmental benefits of waste reduction.

² Businesses that are not ready to make the 50-percent reduction commitment but are engaged in efforts to reduce food loss and waste in their operations can be recognized for their efforts by either joining the EPA's [Food Recovery Challenge](#) or USDA's [U.S. Food Waste Challenge](#). Businesses that join the EPA's Food Recovery Challenge will be able to access technical assistance to help set their own quantitative food-waste goals and to measure waste reduction. Businesses that join USDA's Food Waste Challenge share information on their activities to reduce, recover and recycle food loss and waste in their operations to help disseminate information on best practices and stimulate more of these activities.

Finally, we partner with our clients to create robust recycling and composting programs to keep waste out of landfills. We also offer them solutions that help reduce waste at the source – like reusable to-go food and beverage containers, and “trayless” dining programs, which are proven to cut down on the amount waste created.