

Note from our Dining Team: Waste Reduction

870 million people go hungry every day; even in our prosperous country 1 in 8 Canadians face food insecurity. And yet, globally a full third of the food produced for human consumption goes to waste.

Reducing food loss and waste is how we can ensure there is enough food for everyone.

Climate change is already affecting weather patterns and causing damage to communities across the globe. If food waste were a country, it would be the third largest emitter of greenhouse gases in the world.

Along with reducing methane emissions from landfills, efficiencies across the supply chain reduce the use of fossil fuels, electricity, and food packaging.



Sodexo has begun a trial with a program called "Leanpath". At this time we are actively monitoring kitchen wastage. We weigh and record daily to understand when, how much, and why.

In order to truly make a difference reducing potential waste, we are committed to this program and will be measuring the effects and sharing what we learn over time.

Our dietary team is grateful and thankful to all the residents helping us achieve positive results going forward.