

PLEDGE Food Waste Reduction Achievement Report

Sunset Restaurant – Sun Siyam Olhuveli Maldives

Reporting Period: 2026 April– 2026 September

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Introduction to Sunset Restaurant and Our Commitment

About Sunset Restaurant

Sunset Restaurant is the signature all-day dining buffet restaurant located on the Main Island of **Sun Siyam Olhuveli Maldives**. Offering breakfast, lunch, and dinner with international cuisines, live cooking stations, themed buffet nights, and spectacular lagoon views, the restaurant serves hundreds of guests every day while maintaining the highest standards of food quality, safety, and sustainability. ([Sun Siyam Resorts](#))

Under the leadership of **Executive Chef Hassan Didi**, Sunset Restaurant is committed to delivering exceptional culinary experiences while minimizing environmental impacts through responsible food management and sustainable kitchen practices.



Why We Chose to Tackle Food Waste

Food waste is one of the hospitality industry's greatest environmental challenges. Every kilogram of food wasted represents unnecessary use of water, energy, labour, transportation, and natural resources while increasing greenhouse gas emissions.

At Sunset Restaurant, reducing food waste supports:

- Sun Siyam Care Sustainability Strategy
- PLEDGE on Food Waste Prevention program
- Sustainable Development Goal 12 (Responsible Consumption and Production)
- Cost reduction and operational efficiency
- Reduction of GHG Emmission

Food waste reduction has become part of our daily kitchen culture rather than a one-time project.

Executive Summary

Sunset Restaurant is committed to:

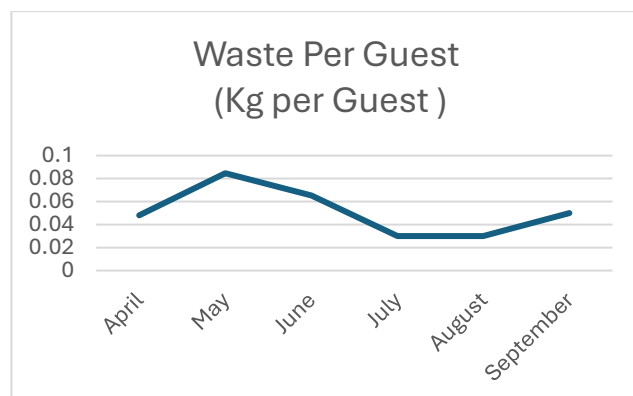
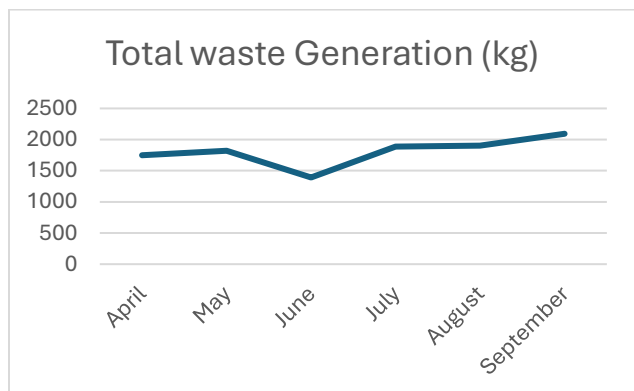
- Measuring food waste Using Smart Kitchen tool solution
- Preventing avoidable food waste.
- Training all culinary associates.
- Improving menu planning through data.
- Increasing guest awareness.
- Continuously improving food waste prevention program

Food Waste Target (2026)

- Reduce avoidable kitchen food waste by **20%**
- Improve food production accuracy through Smart Kitchen monitoring.
- Achieve continuous improvement under the PLEDGE Food Waste Certification programme.

Food Waste Monitoring – April to September 2026

Month	Buffet Waste (kg)	Plate Waste (Kg)	Total waste (kg)	Guest Count	Waste Per Guest (Kg per Guest)
April	607.273	1141.325	1748.598	36329	0.0481
May	537.979	1283.507	1821.486	21482	0.0847
June	497.786	893.645	1391.431	21338	0.0652
July	727.599	1158	1886.212	62413	0.03
August	383.199	1521.605	1904.804	63287	0.03
September	469.056	1624.2	2093.256	41322	0.05



1.1 Total Waste Generation (April–September)

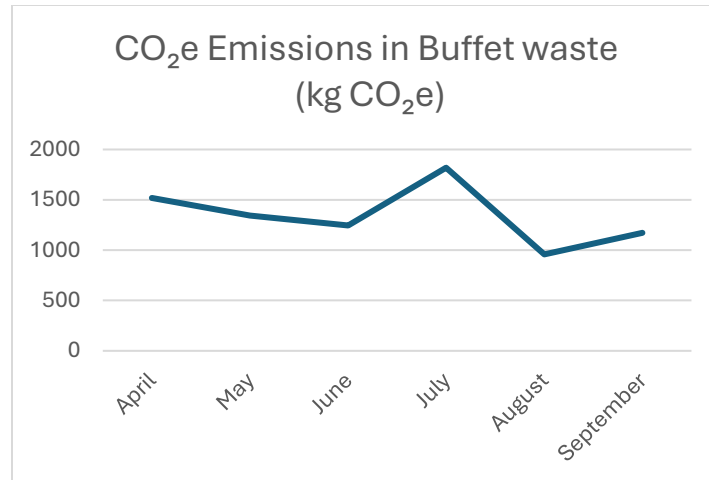
1.2 Waste Generation Per Guest (April–September)

Food Waste Carbon Dioxide (CO₂e) Emission Reduction

Month	Total waste (kg)	Emission Factor	CO ₂ e Emissions (kg CO ₂ e)
April	1748.598	2.5	4371.495
May	1821.486	2.5	4553.715
June	1391.431	2.5	3478.577
July	1886.212	2.5	4715.53
August	1904.804	2.5	4762.01
September	2093.256	2.5	5233.14

From April to September 2026, a total of **10,845.787 kg of food waste** was recorded, resulting in approximately **27,114.467 kg CO₂e** emissions using an emission factor of 2.5 kg CO₂e/kg. Food waste was lowest in June and highest in September. Continuous monitoring and reduction initiatives are being implemented to minimize food waste and associated emissions.

Month	Buffet Waste (kg)	Emission Factor	CO ₂ e Emissions (kg CO ₂ e)
April	607.273	2.5	1518.18
May	537.979	2.5	1344.94
June	497.786	2.5	1244.46
July	727.599	2.5	1818.99
August	383.199	2.5	957.9975
September	469.056	2.5	1172.64



1.3 CO₂e emissions reduction in Buffet Waste

From April to September, CO₂e emissions from buffet waste at Sun Siyam Olhuveli fluctuated, reaching a peak in July before decreasing significantly in August. Emissions reduced from 1,818.99 kg CO₂e in July to 957.9975 kg CO₂e in August, demonstrating the positive impact of food waste reduction efforts. Maintaining effective food waste management practices will help further reduce greenhouse gas emissions and support the resort's sustainability goals.

This positive trend indicates that the food waste management initiatives implemented under the PLEDGE programme are contributing to a measurable reduction in greenhouse gas emissions.

Our Commitment

During 2026, Sunset Restaurant strengthened its food waste management programme through measurement, staff engagement, operational improvements, and continuous monitoring.

Major Achievements

Food Waste Measurement

- Daily food waste monitoring using the Smart Kitchen system.
- Waste categorized into:
 - Preparation Waste
 - Spoilage
 - Buffet Leftovers
 - Plate Waste

Initiative 1 – Food Lovers Committee (FLC)

Objective

To create a dedicated cross-functional team that leads, monitors, and continuously improves food waste reduction initiatives while fostering a culture of sustainability across the restaurant.

Stakeholders



Implementation

The Food Lovers Committee (FLC) meets regularly to review food waste performance, discuss challenges, and implement improvement initiatives based on Smart Kitchen data.

The committee is responsible for:

- Reviewing daily, weekly, and monthly food waste reports.
- Identifying major sources of food waste.
- Developing corrective action plans.
- Monitoring progress against food waste reduction targets.

- Promoting best practices across kitchen operations.
- Coordinating staff awareness campaigns and food waste reduction initiatives.
- Evaluating the effectiveness of implemented actions through regular performance reviews.

Through collaboration between culinary, sustainability, and operational teams, the committee ensures continuous improvement and accountability in food waste management.

Environmental Impact

- Enhanced collaboration across departments.
- Improved decision-making through data-driven analysis.
- Continuous reduction in avoidable food waste.
- Increased employee engagement in sustainability initiatives.
- Strengthened environmental performance and compliance with the PLEDGE Food Waste Certification.

Initiative 2 – Smart Kitchen Food Waste Monitoring

Objective

To accurately measure food waste and identify improvement opportunities.

Stakeholders

- Executive Chef Didi
- Sous Chefs
- Chef de Parties
- Kitchen Associates
- Stewarding Team
- Sustainability Department

Implementation

The Smart Kitchen system was introduced to record food waste daily.

Each waste item is:

- Weighed
- Categorized
- Assigned to a production area
- Recorded digitally
- Analysed through reports

Daily reports help chefs identify recurring waste and take immediate corrective action.



Environmental Impact

- Reduced unnecessary food production.
- Improved use of raw materials.
- Lower waste sent for disposal.
- Reduced carbon footprint.

Initiative 3– Food Waste Reduction Policy



Objective

To establish a standardized approach for preventing, measuring, and reducing food waste throughout all food production and service operations while promoting sustainable kitchen practices.

Implementation

The Food Waste Reduction Policy was introduced to ensure that every stage of food preparation, service, and disposal follows sustainable practices.

The policy is communicated to all culinary employees through induction programmes, weekly sustainability training sessions, notice boards, and departmental briefings to ensure consistent implementation across the restaurant.

Environmental Impact

- Reduced avoidable food waste.
- Improved efficiency in raw material utilization.
- Lower operational costs through better inventory management.
- Reduced greenhouse gas emissions associated with food waste.
- Strengthened the restaurant's commitment to sustainable hospitality and the PLEDGE Food Waste Certification.

Initiative 4 – Staff Awareness and Training

Objective

Build a food waste reduction culture.

Activities

Weekly training sessions included:

- Food waste awareness
- Portion control
- Proper storage techniques
- Inventory management
- Buffet management
- Sustainable kitchen practices



Results

- Increased employee engagement.
- Better handling of ingredients.
- Improved production planning.

- Greater ownership among chefs.

Initiative 5 – Buffet Optimization

Objective

Reduce buffet leftovers.

Implementation

- Smaller production batches.
- More frequent replenishment.
- Live cooking stations.
- Menu adjustments using guest demand.
- Daily review of consumption trends.

Benefits

- Fresher food for guests.
- Reduced leftovers.
- Lower food cost.
- Improved buffet presentation.



Methodology

Key Performance Indicators

Sunset Restaurant monitors:

- Total Food Waste (kg)
- Food Waste per Cover
- Preparation Waste
- Buffet Waste
- Plate Waste
- Food Cost
- Waste Reduction Trend
- Staff Training Completion
- CO₂ reduction through food waste prevention

Data Collection Process



Continuous Improvement Process

Our methodology follows the PLEDGE continuous improvement cycle:



This data-driven approach enables informed operational decisions while ensuring long-term food waste reduction.

Looking Forward

Long-Term Vision

Sunset Restaurant aims to become one of the leading sustainable buffet restaurants in the Maldives by continuously reducing food waste while maintaining exceptional guest satisfaction.

Our long-term goals include:

- Continuous reduction of avoidable food waste.
- Zero food waste to landfill where practical.
- Increased resource efficiency.
- Stronger employee engagement.
- Greater guest awareness.
- Expansion of sustainable culinary practices across all Sun Siyam properties.

Future Action Plan (2027)

The restaurant plans to:

- Continue Smart Kitchen monitoring.
- Strengthen menu engineering using waste data.
- Increase forecasting accuracy.
- Introduce seasonal menu optimization.
- Conduct quarterly food waste audits.
- Expand staff refresher training.
- Introduce guest awareness campaigns on responsible food consumption.
- Share best practices with sister properties within Sun Siyam Resorts.
- Continue improving performance under the PLEDGE Food Waste Certification framework.

Conclusion

Food waste reduction at Sunset Restaurant is an ongoing journey driven by innovation, teamwork, and strong leadership. Under the guidance of **Executive Chef Didi**, the culinary team has embraced sustainable practices that improve operational efficiency while protecting the environment.

By measuring food waste, engaging employees, optimizing buffet operations, and making data-driven decisions, Sunset Restaurant continues to demonstrate its commitment to responsible hospitality and sustainable food service.

This achievement reflects not only compliance with the PLEDGE Food Waste Certification requirements but also Sun Siyam Olhuveli's broader commitment to sustainability and creating a positive environmental legacy for future generations.