



U.S. Food Loss and Waste 2030 Champions Sign-Up Form

Sage Hospitality Group 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 generation.

Sage Hospitality Group will report periodically on its progress on meeting its goal on its website at <https://sagehospitalitygroup.com>

Specific Waste Loss Activities Include:

Sage Hospitality has and will continue to reduce food waste in all of our restaurants and food outlets. We are using a new organics recycling technology that repurposes food that otherwise would be wasted into a variety of high quality recycled natural products. This circular solution reduces CO2 emissions and diverts tons of food waste from landfills. Our Sage properties combine events and their restaurant menus in order to cross utilize ingredients and reduce waste. The training starts in the kitchen with receiving of the food, accepting the food and making sure it is stored properly. Kitchens use the method of refuse, reduce, reuse, repurpose and recycle. The chefs, general and senior management have a partnership with our food providers to make sure we have the same purpose in reducing waste. The staff (including those not in the kitchen) are trained in processing any and all food scraps into the organics recycling machines. There is friendly competition to see who can process the most inedible scraps.

Name & Job Title: _____
Name of Business: Sage Hospitality Group
Email: _____
Date: August 5, 2024

*** Please return this form to Jean Buzby of USDA at Jean.buzby@usda.gov and Lana Suarez of the EPA at Suarez.Lana@epa.gov.***

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.