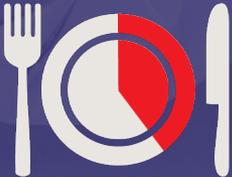




SODEXO'S COMMITMENT TO QUALITY OF LIFE

INSPIRES OUR VISION
OF ZERO WASTE TO LANDFILL

What's the issue with FOOD WASTE?

40% 
of food in the U.S. is wasted.

Meanwhile, 
1 in 6 Americans face
food insecurity.

The methane from
landfills
contributes
to climate change.



If food loss and waste were its own country it would be the
world's third-largest emitter of greenhouse gases.

Americans
make more than
**200 MILLION
TONS** of garbage each
year.



**Food waste is the
THIRD LARGEST
WASTE CATEGORY
in our landfills.**

CO₂

SODEXO REDUCES FOOD WASTE BY:

RAISING AWARENESS and influencing
the behaviors of our customers and employees

IMPROVING PROCESSES
and upgrading equipment in the kitchen

MEASURING OUR IMPACT
to determine where we can improve

SHARING OUR EXPERTISE
to reduce food waste throughout our communities

SODEXO AT A GLANCE

€ 18 bn
revenues

World leader in
Quality of Life
Services

420,000
employees

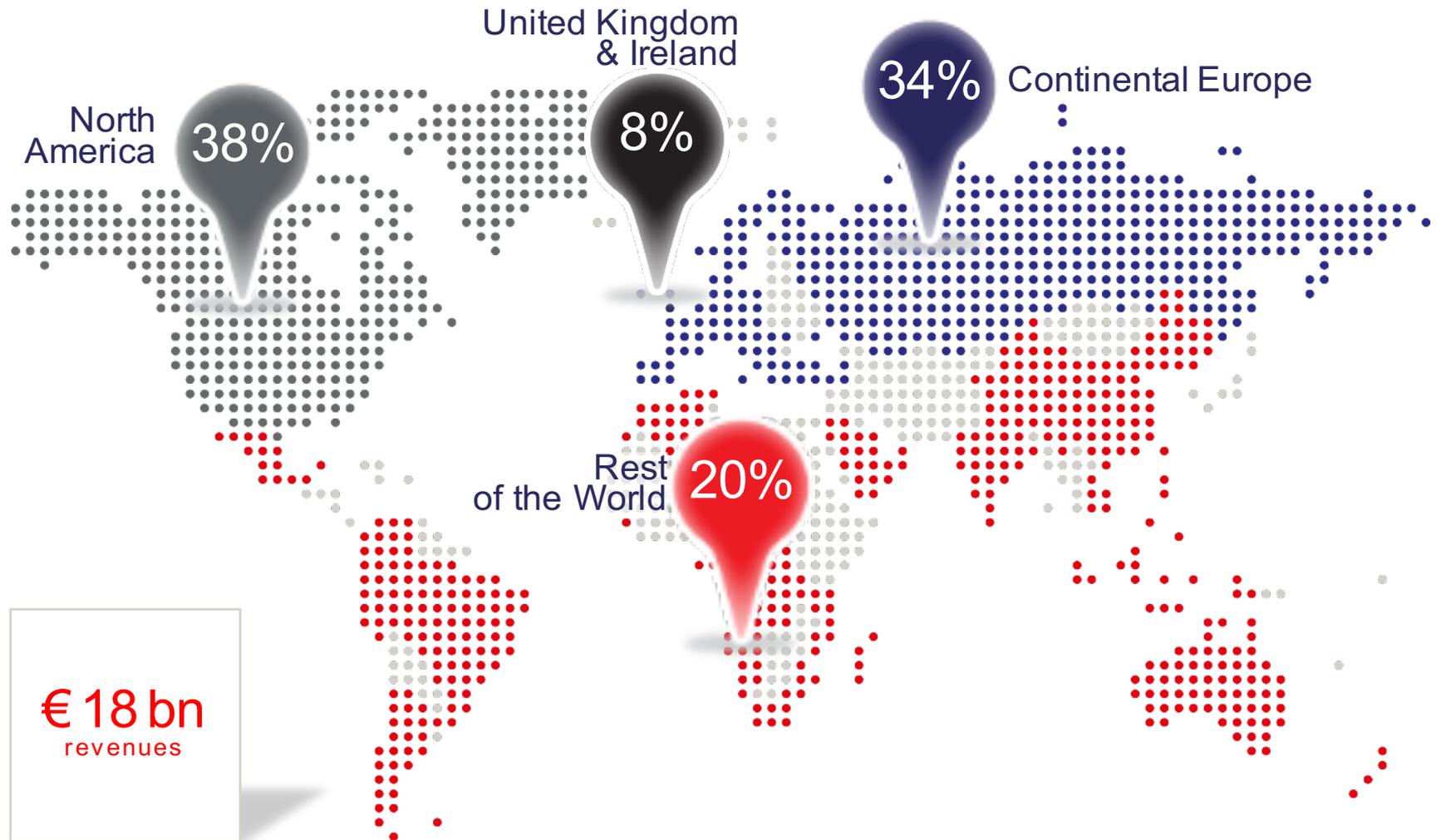
80
countries

75 million
consumers
served daily

18th
largest employer
worldwide

FINANCIAL PERFORMANCE

REVENUES by region



SODEXO REDUCES FOOD WASTE BY:

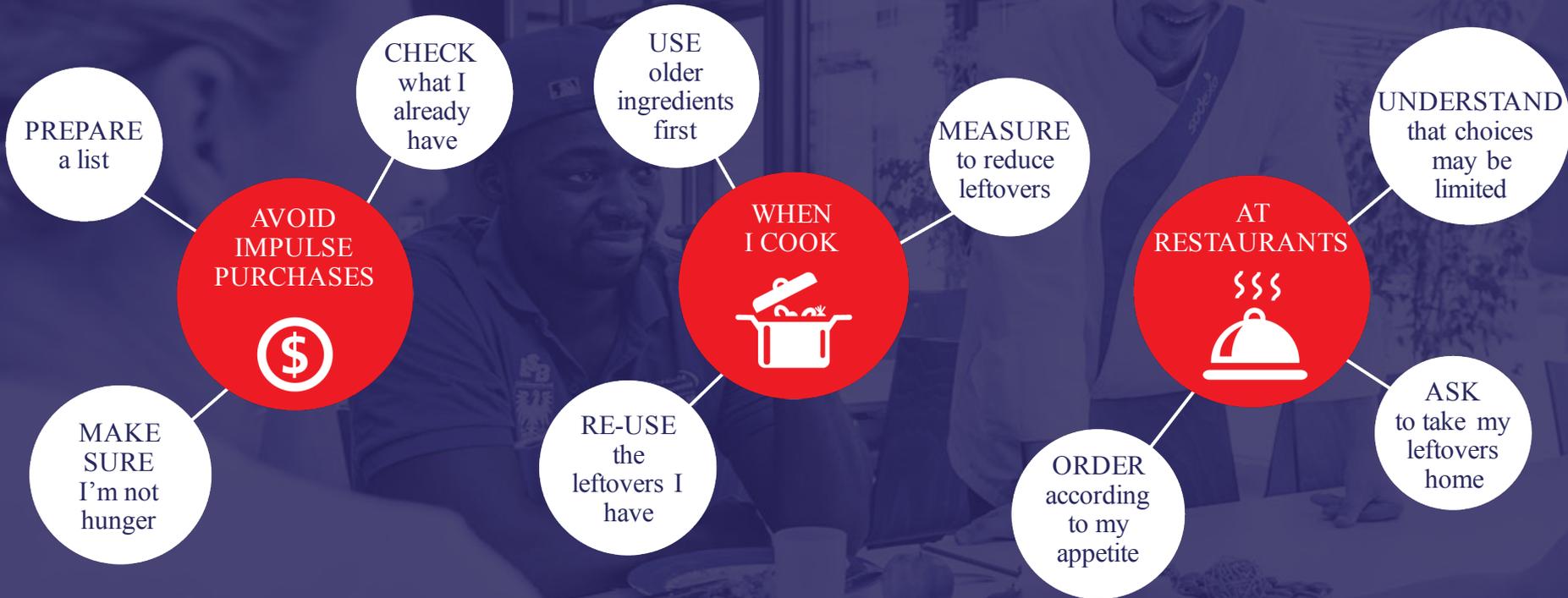
RAISING AWARENESS and influencing the behaviors of our customers and employees

In 2015, **82%** of Sodexo North America sites separated organic and non organic waste.



*in North America in 2015

What can YOU do?



promote to customers the importance of reducing food waste and simple actions they can take, including initiatives like **WasteLESS Week**.

Over 1,200 accounts*

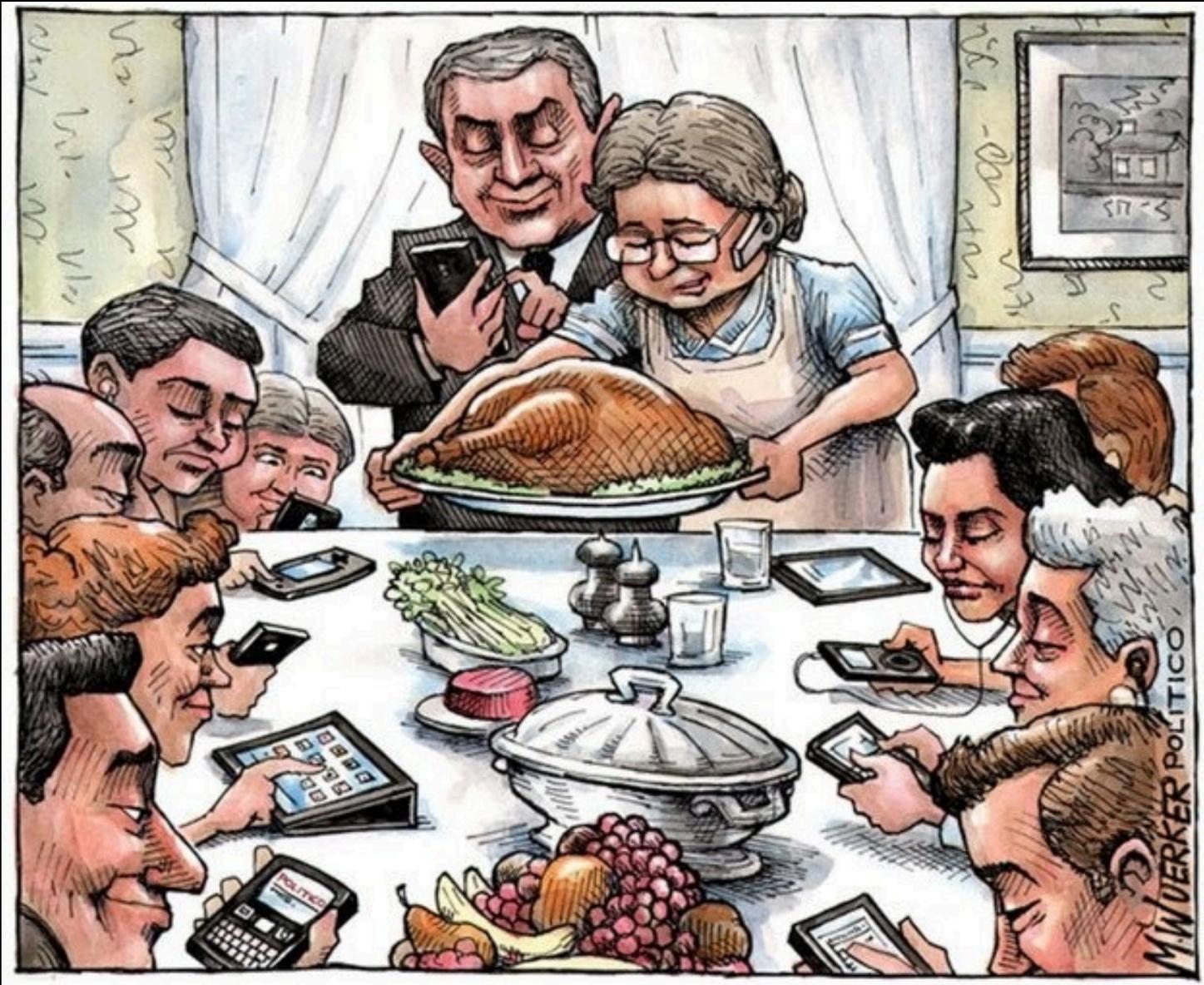


Freedom From Want
by Norman Rockwell.

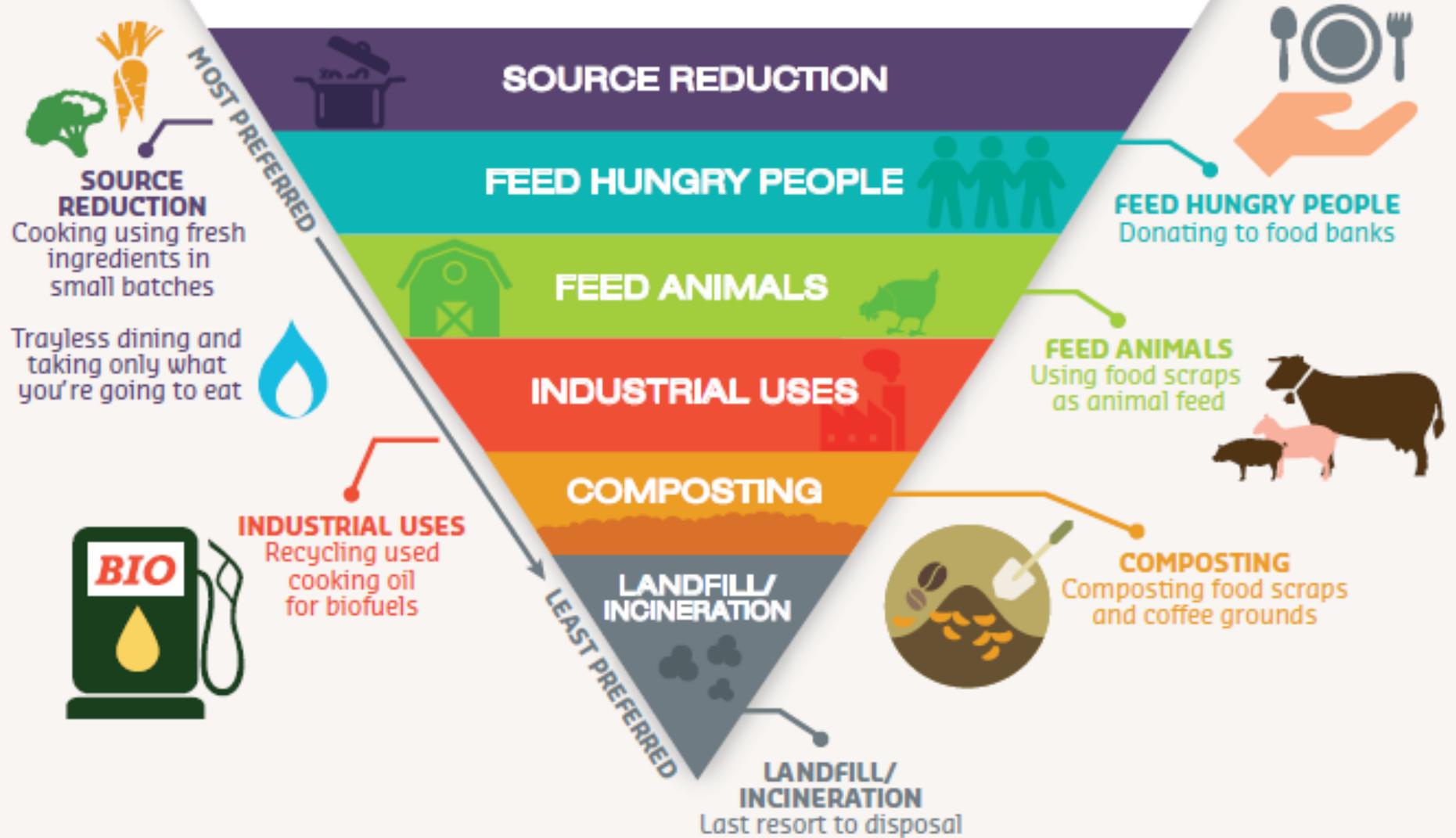


Lunch break on a skyscraper, 1932, photograph by Charles C. Ebbets





FOOD RECOVERY HIERARCHY



SODEXO REDUCES FOOD WASTE BY:

IMPROVING PROCESSES and upgrading equipment in the kitchen

In 2013, **81%** of sites reduced organic waste through equipment and processes changes – ex. tracking kitchen waste.



82% of accounts*

are recovering used cooking oil, giving it a second life as sustainable biofuel.

92% of accounts* reduce food waste with better portion control and improved meal production forecasting.

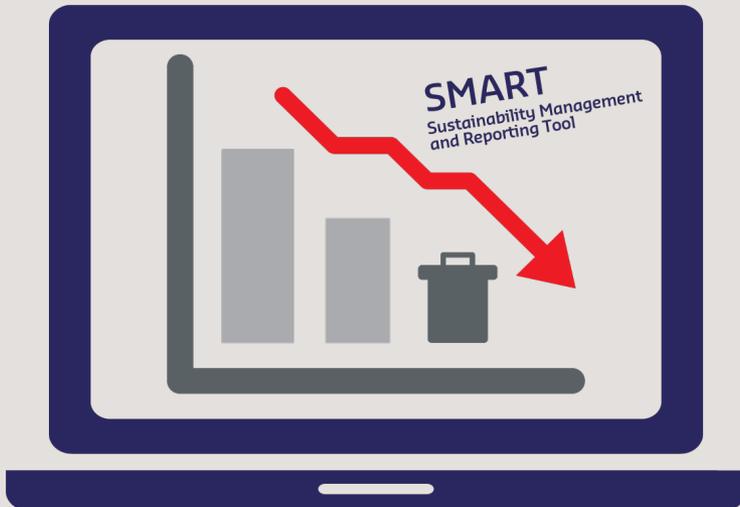
*in North America in 2015

SODEXO REDUCES FOOD WASTE BY:

MEASURING OUR IMPACT

to determine where we can improve

Our proprietary SMART dashboard tracks sustainability performance towards 125 best practices, guiding managers with the best opportunities for continuous improvement.



SODEXO HAS DONATED 4.7 MILLION POUNDS OF FOOD through our partnerships with **Food Recovery Network** and **Campus Kitchens Project**.

SODEXO REDUCES FOOD WASTE BY:

SHARING OUR EXPERTISE

to reduce food waste throughout our communities

Sodexo partners with external organizations, sharing our industry experience and best practices to drive fundamental change on the issue of food waste.

**FOOD
RECOVERY
NETWORK**



**THE
CAMPUS
KITCHENS
PROJECT™**

sodexo
QUALITY OF LIFE SERVICES

IS A PROUD SUPPORTER OF



ReFED

Rethink Food Waste
Through Economics and Data



FOOD WASTE
REDUCTION ALLIANCE

U.S.

zerowaste
BUSINESS COUNCIL

**FEEDING
AMERICA™**



To learn more go to:

http://sodexousa.com/usen/corporate_responsibility/corporate_responsibility.aspx

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