

LUX* Le Morne Resort affirms its commitment to operating as a responsible business, to reduce our impact on the environment and to adopt sustainable practices by embracing the PLEDGE™ on Food Waste Certification.

Following consideration of the importance of environmental sustainability and concerned with its “Food Print”, LUX* Le Morne is committed to creating a food waste conscious environment within its food operations. Thus, The Kitchen Restaurant will partake in the PLEDGE™ on Food Waste certification.

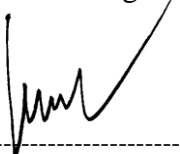
Aware of the challenges that we are facing, such as staff buy-in, measurement of food waste, lack of specific SOPs, engagement of diners and overall circularity models or solutions, we commit to designing an action plan and implementing change to address the above issues.

LUX* Le Morne Resort genuinely commits to preventing food waste by complying with the 6 Pillars that The PLEDGE™ guides by:

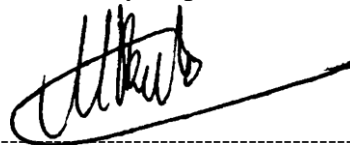
1. Envisioning the path to take, planning actions to minimize food waste and reporting the result to our internal and external community.
2. Engaging the whole team and establishing a Food Lover’s Committee that aims to raise awareness by conducting regular trainings and meetings.
3. Installing a food waste monitoring system that tracks, records, and compares food waste data that is to be analysed and give action to.
4. Reviewing, improving, and implementing the best processes and policies to minimize food waste generating points.
5. Improving and observing best practices to be implemented in kitchen operations.
6. Inspiring our diners by regularly communicating our actions towards sustainable food waste practices.
7. Adopting circular solutions such as redistributing and/or transforming food leftovers.

Please do not hesitate to ask questions, make a comment, offer ideas or suggestions, and join us in encouraging food waste prevention and reduction.

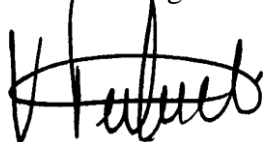
Mr. Jérémie de Fombelle
General Manager



Ms Medha Budoo
Sustainability Representative



Mr. Hurvind Teeluck
Food & Beverage Manager



Mr. Suraj Boguban
Executive Sous Chef

