Transforming tourism
Transition to 2030: Webinar

Sustainable food - Transforming tourism by transforming our food system
Oct 14th 13-14h UTC
Our agenda

- Introduction to the webinar ‘sustainable food’ (Elke Dens) – 5 min
- Hospitality impact on our foodsystem (Anna Drozdowska) – 20 min
- What a difference one restaurant makes (Caroline Baerten) – 10 min
- Panel debate about sustainable food led by dr. Allessandro Galli - 15 min
- Q & A from the audience – 10 min
The problem: gaps in our sustainable food future

1. The Food Gap
   - 10 billion people to feed by 2050
   - 50% more food needed by 2050

2. The Climate Gap
   - How to produce more whilst reducing emissions to pre-2010 levels?

3. The Land Gap
   - No net expansion in area of agricultural land
   - How to produce more food without more land
The Food Gap

How will we feed 10 billion people by 2050?

• The problem is not as simple as shortage of supply

• It is about how we can do this within planetary boundaries

“when implementing dietary changes, reducing food loss and waste, …and applying ambitious changes in food production practices, up to 10 billion people could be fed within planetary boundaries.” (WWF)
The Climate Gap
**Climate Impact:**

**Meat vs Plant-Based**

How cool is your food?

<table>
<thead>
<tr>
<th>Food</th>
<th>Impact (GHG emissions per gram of protein)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wheat</td>
<td></td>
</tr>
<tr>
<td>Corn</td>
<td></td>
</tr>
<tr>
<td>Beans, chickpeas, lentils</td>
<td></td>
</tr>
<tr>
<td>Rice</td>
<td></td>
</tr>
<tr>
<td>Fish</td>
<td></td>
</tr>
<tr>
<td>Soy</td>
<td></td>
</tr>
<tr>
<td>Nuts</td>
<td></td>
</tr>
<tr>
<td>Eggs</td>
<td></td>
</tr>
<tr>
<td>Poultry</td>
<td></td>
</tr>
<tr>
<td>Pork</td>
<td></td>
</tr>
<tr>
<td>Dairy (milk, cheese)</td>
<td></td>
</tr>
<tr>
<td>Beef</td>
<td></td>
</tr>
<tr>
<td>Lamb &amp; goat</td>
<td></td>
</tr>
</tbody>
</table>

*Note: GHG emissions per gram of protein*

*Note: Lighter shade shows emissions from production, darker shade emissions from land-use change. Source: WRI (2016)*
At the crux of inefficient uses of land, water and soil is the fact that over 50% of the world’s crops are currently used to feed animals and not people.
Solutions:

- Dietary choices
- Meal planning and procurement
- Better food loss and waste management

What can the hospitality sector do?

Check out:
Our workshop on sustainable food & many tools and practical tips on: www.thetravelfoundation.org.uk
Check out:
Examples on sustainable food
www.thetravelfoundation.org.uk

Hotel Buffet

Hotels and resorts participating in the Cyprus Breakfast Program offer a unique Cyprus Breakfast Buffet, which is traditionally set within a specially designated area of the hotels' breakfast room. The
• Agritourism linkages
• Hotel composting systems
• Agricultural composting of hotel food and garden waste
• Partnerships with farmers for anaerobic digestion
• Training for chefs on low-carbon menus
Today we look at the whole food system
Transforming tourism
Transition to 2030: Webinar speakers
Sustainable food
Oct 14th 13-14h UTC

Caroline Baerten, Co-owner, chef, nutritionist & sommeillier, humus x hortense

Anna Drozdowska, Brand Strategist and Tourism Consultant

Alessandro Galli, Senior Scientist and Director, Global Footprint Network
HOSTS FOR LIFE
How Hospitality can positively impact Food Systems
Anna Drozdowska,
October 2022
CLIMATE CHANGE – HOW TO STOP IT?

• GHG emissions are rising at the alarming level,
• To prevent average global temperatures exceeding 1.5 C, we must stop generating CO2 emissions
• Agriculture is responsible for 24% of GHG emissions globally

IPCC 2019
GHG EMISSIONS BY NASA– START OF AGRICULTURE SEASON
SOIL HOLDS THE KEYS TO CHANGE
THE SOLUTION IS WHAT WE CALL REGENERATIVE FARMING
REGENERATIVE AGRICULTURE IS NOT NEW
REGENERATIVE FARMING BENEFITS

• sequesters large amounts of CO2
• produces nutrient-dense food - free from chemicals
• enhances food safety (produces crops resilient to extreme weather and pests/diseases)
• restores soil health (less droughts, floods)
• restores ecosystem health
• restores biodiversity
HOSTS FOR LIFE

An Idea to integrate Regenerative Food, Farming and Hospitality in ways that optimise human and planetary health.

Hospitality can contribute to nature-positive food systems
A POWERFUL MARKETING CONCEPT FOR HOSPITALITY AND TOURISM
REGENERATIVE VITICULTURE
Who will benefit:
- Hosts
- Local communities
- Guests & visitors
- Farmers
- Ecosystems
FROM WELLNESS TO REGENERATION
SUCCESS STORIES
MALAMA HAWAII
SPIER WINE FARM SOUTH AFRICA
AGROVIA COFFEE PLANTATION, MEXICO
Transforming tourism
Transition to 2030: Webinar speakers

Sustainable food
Oct 14th 13-14h UTC

Caroline Baerten, Co-owner, chef, nutritionist & sommeillier, humus x hortense

Anna Drozdowska, Brand Strategist and Tourism Consultant

Alessandro Galli, Senior Scientist and Director, Global Footprint Network
humus x hortense
Brussels, Belgium
Sustainable Fine Dining
Botanical gastronomy

By
Caroline Baerten x Nicolas Decloedt

www.humushortense.be
@humushortense
humus x hortense timeline

- Since 2008 Botanical Gastronomy concept in combination with sustainability research
- 2016 opening humus x hortense in Brussels
- 2018 Best Vegetable Chef by Gault & Millau
- 2019 Best Vegan Restaurant of the world
- 2020 Green Michelin Star
General sustainable policies

- Waste reduction
- Micro filtered water
- Reusable incentive program
- Chemical/air pollution reduction
- Water efficiency policy
- Energy efficiency policy
- Sustainable design and objects
Circular thinking/zero waste
Botanical gastronomy

- Plant-based ingredients to decarbonize the menu
- Soilmates from soil to plate: 100% regenerative, bird and bee-friendly farming
- Local (< 100 km radius from restaurant)
- The tasting menu follows 24 microseasons
- Reducing food loss in the field and food waste in the restaurant
Sustainable beverage policy

- From solid to liquid: zero waste and cuisine inspired botanical drinks
- Fair coffee, from small-scale, non-industrial farmers
- Biodynamic, natural and organic Belgian/EU wines
- Promoting artisanal spirits and beers from Belgian and Brussels microbreweries
Soilmates, a non profit project

More than 10 years of collab with organic/regenerative farm Le Monde des Mille Couleurs in Belgium

www.soilmates.be

Video You Tube : https://youtu.be/LCZIoH7HcNQ
www.humushortense.be
office@humushortense.be
Transforming tourism
Transition to 2030: Webinar
speakers

Sustainable food
Oct 14th 13-14h UTC

Caroline Baerten, Co-owner, chef, nutritionist & sommeillier, humus x hortense

Anna Drozdowska, Brand Strategist and Tourism Consultant

Alessandro Galli, Senior Scientist and Director, Global Footprint Network
Transforming Tourism: Sustainable Food

Alessandro Galli, PhD
Global Footprint Network
THIS YEAR, EARTH OVERSHOOT DAY FELL ON JULY 28

Earth Overshoot Day marks the date when humanity has used all the biological resources that Earth regenerates during the entire year.

We have just hit the half year mark & we have already used up all the natural resources that the Earth can regenerate during 2022.

Many are used to produce the food we never eat.

Everyone can do something to make NotWasting a way of life & help MoveTheDate!

It’s Earth Overshoot Day.

We are just halfway through the year, and humankind has already used up all the resources the Earth can renew in 2022.

This is a wake up call. We MUST MoveTheDate and reconcile with nature to help save our biodiversity and planet.

#ForNature

It’s Overshoot Day 🌍.

According to @EndOvershoot, by today we’ve used more natural resources than our planet can renew for 2022. Solutions exist to boost our ecosystems’ health & the planet’s capacity to regenerate resources. How will you MoveTheDate? bit.ly/3oy39ce

We must urgently rethink the way we produce and consume - making sustainable choices that will add up to the change we need.

#EarthOvershootDay

Act Now | United Nations

ActNow is the United Nations’ global call to individual action on climate change. The campaign is a critical part of the UN’s coordinated effort.
Our Daily activities leave a Footprint on the planet
What is the role of Food?

Food systems use resources and emit GHGs during each stage of their life cycle.

Alessandro Galli | Global Footprint Network | alessandro@footprintnetwork.org
What is the role of Food?

HALF the Earth’s biocapacity is used TO FEED US
Why is that the case?

- Unhealthy and resource-demanding diets
- Intensive Agricultural Practices
- Food Waste
- and ... long food chains
Why is that the case?
POWER OF POSSIBILITY

We are entering a storm of climate change and biological resource constraints. The earlier companies, cities, and countries plan ahead and prepare themselves for the predictable future, the better their chance of thinking.

There is immense power of possibility in the many existing solutions (below) that are ready to be deployed at scale. With them, we can make ourselves more resilient and #MoveTheDate of Earth Overshoot Day.

Leading up to Earth Overshoot Day and stemming from 100 Days of Possibility, the Power of Possibility platform highlights many ways we can improve our resource security in five key areas (healthy planet, cities, energy, food, and population).

https://www.overshootday.org/power-of-possibility/

Alessandro Galli | Global Footprint Network | alessandro@footprintnetwork.org
FIGURE 3  THE FOOD SYSTEM DEVELOPMENT PARADIGM

Poverty reduction → Food security → Nutrition

Return on assets → Salary income → Consumer benefit

Some become “entrepreneurs” → Most find jobs → Better food supply

Multiplier loop → More decent jobs

Investment loop → Wealth accrual

SFS → Externalities loop → Progress loop

Catalytic support → Socio-cultural and natural environment

Taxes → Social support

Catalytic support

Source: Adapted from FAO, 2014.