



Daxton Hotel: Food Waste Policy

Daxton Hotel 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.

In recognition of the importance of environmental sustainability and importance of minimizing our waste footprint, **Daxton Hotel** is committed to creating a waste-conscious environment within its food and building operations and thus will partake in the PLEDGE™ on Food Waste certification.

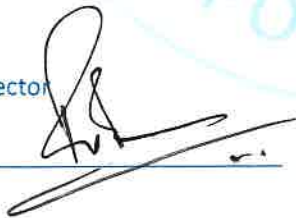
Aware of the challenges, we commit to designing an action plan and implementing change to follow our commitment to the PLEDGE™ on Food Waste certification.

Daxton Hotel commits to preventing food waste by complying with the 6 Pillars that The PLEDGE™ adheres to:

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 analyzed 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 guests by regularly communicating our actions towards sustainable food waste practices.
7. Adopting circular solutions such as redistributing and/or transforming food leftovers.

The following signatures demonstrate our commitment to this program.

Raj Radke
Managing Director



Rece Hogerheide
Executive Chef