

Sustainable Tourism Objective

reduce resource use and waste

Reduce resource use and waste from tourism businesses and reuse and recycle wherever possible

Reason for focus

Making Things Last

Scottish Government
circular economy strategy



By 2025,
reduce food waste
by one third



Safeguarding
Scotland's Resources

Reduce all waste
by 15% by 2025

Good Food Nation

reducing food and packaging waste, improving food security and reducing greenhouse gases

Where we are



1 in 6
meals
wasted*

2kg* total
daily waste
per tourist



Food waste costs*

Tourism sector
£100 million
to produce



£460 per
household

What's next?

Our 2020 Target

Food Waste
down by 10% by 2020

Project Champion: Zero Waste Scotland



Available Support:

Food waste audits
Grants to help reduce waste
Destination-based pilot programme
Staff engagement support
Love Food Hate Waste support
Support for community engagement
Monitoring and measuring support

What's
already
happening

Call to
Action



What you can do

- book a food waste audit
- monitor and measure your waste
- buy local where possible
- incentivise staff to prevent waste

* approximate figures

Sources: Scottish Government, VisitScotland, SEPA, WRAP, Zero Waste Scotland

Reducing Resource Use and Waste

Reducing resource use and waste from tourism businesses and, where possible, reusing and recycling is a [key objective](#) in building Scottish tourism's sustainability.

Sustainability is an underpinning principle of the national strategy for Scottish tourism growth, [Tourism Scotland 2020](#). Collectively we aim to grow visitor spend to at least £5.5bn by 2020 but we need to do that in a way that works long term, will enhance Scotland's communities and improve our natural environment so that it can benefit us now and in future generations.

Reducing resource use and waste features in our [strategic sustainability framework](#) to support this sustainable growth. With global population growth and rising standards of living in developing countries, coupled with climate changes, our food sources are under increasing threat as demand increases. Our national policies, plans and regulations recognise these impacts and look to remember that one person's trash may be another's treasure and encourage us all to work to combat these global shifts. With each tourist to Scotland producing approximately 2kg of waste per day¹, there is a lot of room for improvement.

MAKING TOURISM MORE RESOURCE EFFICIENT

Scottish tourism will focus especially on reducing food waste, which costs our industry around £100 million per year¹ to produce and has the same effect as putting one meal in every six straight in to the bin. A target has been set to reduce the sector's food waste levels by 10% by 2020, based on 2016 figures. This is roughly in line with the Scottish Government target of 33% reduction by 2025, based on its 2012 data.

This isn't an easy task but a lot of activity is already underway that will inspire and support you to take the initiative and reduce food waste, which costs the average hotel almost £1 per meal² when all costs are considered. Imagine having that back on your bottom line. Free advice, support and funding is available through the [Resource Efficient Scotland](#) and [Love Food Hate Waste](#) programmes and [Green Tourism](#) also recognised food waste reduction its accreditation criteria.

DO ONE THING

A lot of good work is already underway – but we still need to do more. Sustainability starts with assuming greater *personal* responsibility for change so why not commit to doing a minimum of one thing? Here are a few suggestions:

- Book a [free food waste audit](#) so that you can identify where you can make savings
- Begin to monitor and measure your waste. As the saying goes, you can't manage what you don't measure
- Buy local produce where possible – join the [Taste Our Best](#) accreditation scheme to show that you are promoting all that Scotland has to offer
- [Get your staff involved](#) by providing incentives and training for preventing waste

¹ Zero Waste Scotland estimates based on data from Scottish Government, ONS and VisitScotland

² WRAP (2013) "The True Cost of Food Waste Within Hospitality and Food Service"