

IMPACT STORY

Industry trainer

"Other hotels and restaurants can adopt similar practices to reduce food waste and manage garbage efficiently."

- Tunee Lorvongxay



Image: Tunee Lorvongxay at the Tmark Resort Vangvieng

Credit: Swisscontact

Tunee Lorvongxay has been serving as a Human Resource Officer at the Tmark Resort Vangvieng for eight months. The hotel offers a range of amenities such as room service, meeting rooms, fitness, spa, function facilities, and a restaurant.

As with many similar facilities, the resort faces the issue of food waste, both in the preparation process and on customers' plates.

Prior to attending a food waste reduction training, the hotel had a system for managing waste but did not properly separate different types of food waste, nor weigh the garbage.

Through the training, Lorvongxay learned the significance of properly managing food supplies. She is now equipped with techniques like using the First-in-First-Out (FIFO) system and conducting stock checks before purchasing ingredients.

Lorvongxay also implemented the lessons learned

in main three departments: housekeeping, kitchen, and restaurant, as they directly involve customers. She trained the staff on how to properly separate waste before disposal in the appropriate bin and placed signs for their convenience. As a result of the training, Lorvongxay is now able to identify areas where food waste can be reduced even further.

"Food is now prepared based on customer averages, which has reduced waste."

- Tunee Lorvongxay

"I'm grateful for the opportunity provided by Swisscontact. The training is highly beneficial to the hotel, as it helps us identify the amount of each type of waste and address problems effectively," she said.

Waste to Value Project

Main objectives: to improve the environmental performance of service sector SMEs through access to green products and better waste management practices; and to enhance the business operations of informal waste pickers to improve their livelihood.

Project duration: February 2022 – December 2024

Project location: Xaysetha and Chanthabouly in Vientiane Capital, Vang Vieng in Vientiane Province

Project partners: Ministry of Natural Resources and Environment, Hotel and Restaurant Associations, Green suppliers and service providers, National University of Laos, Local district authorities.

Target Groups: Service sector SMEs and informal waste pickers

