

IMPACT STORY

Industry trainer

"Reducing food waste can result in cost savings."

- Somchin Souvannaseng



Image: Somchin Souvannaseng at the Silver Naga Hotel
Credit: Swisscontact

Somchin Souvannaseng, resident manager at the Silver Naga Hotel, has been managing staff and overseeing the hotel's operations for several years. And now, she enthusiastically provides training on food waste reduction.

In this position, Souvannaseng has gained valuable knowledge, teaching skills and has become more confident in public speaking. She recognizes the importance of decreasing food waste to reduce environmental pollution. This is especially significant for the tourism industry, where the garbage collection system is not well-organized.

When Swisscontact invited Souvannaseng to participate in a training program, she was initially hesitant, but upon reviewing the training structure she realized it would provide valuable information for the hotel. She was eager to participate and was particularly interested in the section on food preparation and managing supplies.

Souvannaseng acknowledges that following the new waste reduction system can be challenging and has implemented a food weight dispose system help track participation and compliance.

She also knows hotels and restaurants may find it difficult to adopt this practice, as it requires a commitment from owners and may incur some expenses. However, she wants them to learn the benefits of the system. She said, "Reducing food waste can result in cost savings." As an example, she explained that they started by discontinuing the use of small plastic bags at her hotel, and instead provide recycled bags upon request.

"Following the food waste reduction system is a good business decision."

- Somchin Souvannaseng

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

