

Copenhagen, March 2019

## Restaurant Høst receives The PLEDGE on Food Waste certification

*Cofoco's Restaurant Høst becomes the first restaurant in Europe to be The PLEDGE on Food Waste Certified, leading responsible gastronomy in the region.*

Designed from first-hand knowledge from sustainability experts and academics, [The PLEDGE on Food Waste](#) is a practical answer to the widely underestimated issue of Food Waste. In line with the United Nations' Sustainable Development Goals 2 (End Hunger), 12 (Sustainable Consumption and Production) and 13 (Climate Change), the third party audited standard is articulated around 9 key pillars: Staff Awareness, Food Waste Monitoring System Implementation, best practice at Food Waste Generation points, innovative financial KPIs and Guest Engagement in reducing plate waste.

The PLEDGE was first adopted by Høst, initiating change in their operations at the start of January 2018, and obtained impressive results:

- Food Waste per cover - 45% (per gæst)
- Food not wasted: 7.2 t (12 months)
- CO2 equivalent: 14.4 t. (12 months)
- Savings: 240,000 DKK (12 months)

### TESTIMONIAL

Christian Lytje, owner of Cofoco: "We believe that the PLEDGE is a good way to consolidate our initial commitment to responsible Nordic cuisine, and create a platform to engage not only our staff and suppliers, but our distinctive diners who are expecting the best from us. Our goal is to become a case study for the entire industry".

Benjamin Lephilibert, Managing Director of LightBlue Environmental Consulting and principal consultant on the PLEDGE "Cofoco has shown that even in already lean operations, opportunities to cut on food waste and improve its bottom-line is possible. We are honored to partner with Cofoco. "

After the success of the pilot implementation at Høst, Cofoco is now considering rolling out the PLEDGE to each of its 11 restaurants in Denmark, sending a clear message to the industry that being responsible is not only the only way forward for the planet, but will also create more opportunity to tie emotional bonds with its customers.

For more information about the PLEDGE or to sign up, please email [thepledgeonfoodwaste@gmail.com](mailto:thepledgeonfoodwaste@gmail.com) or visit [www.thepledgeonfoodwaste.org](http://www.thepledgeonfoodwaste.org).

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### About Cofoco

Cofoco is a collective of restaurants in Copenhagen. A great meal is at the heart of our restaurants and a part of this is the people welcoming you, the décor, the table setting and, of course, the atmosphere. At

Cofoco, we want to create wonderful experiences you will remember. At prices where you always get more than expected.

In 2018, we changed traditions by putting sustainability on the menu. We activated our solar park in Western Jutland, producing 30 percent more energy than we consume at Cofoco and at the same time you will find more organic and local produce on our plates. Get your taste buds ready for this!

### **About LightBlue Environmental Consulting**

LightBlue, a regional social enterprise based in Bangkok, was created with the vision to reconcile hospitality excellence with responsible practices. It offers expert auditing, consulting and capacity building services to organisations looking to improve performance and minimise their social and environmental footprint. Based on resources, needs and objectives, LightBlue delivers tailor made solutions to cut operational expenses, increase employees' efficiency and loyalty, as well as to improve the reputation of organizations operating more responsibly.

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