



Sodexo's Work to Reduce Food Loss & Waste

Michel Landel joined Sodexo in 1984 as Operations Manager for Eastern and North Africa. In 1986, he was promoted to Director for Remote Sites operations in Africa. In 1989, he moved to the U.S. to manage Sodexo's North American operations. He became CEO for Sodexo in North America in 1999 and in February 2000, was named Vice-Chairman of the Group's Executive Committee. For 17 years, Michel Landel worked to build Sodexo's position in North America, including driving the 1998 merger between Sodexo and Marriott Management Services, then the number one foodservices company in the U.S. Under his leadership, Sodexo became the market leader in North America. In 2005, Michel Landel was appointed CEO of Sodexo Group. Since then, he has led Sodexo's transformation to become the global leader in Quality of Life services.

Under Landel's leadership, Sodexo was ranked #1 on the DiversityInc business index of Top Companies for Diversity & Inclusion in 2013. In addition, the Dow Jones Sustainability Index has named [Sodexo a Global Sustainability Leader](#) for twelve consecutive years.

Landel has received many distinguished honors including the CEO Leadership Award from Diversity Best Practices and the CEO Advocate of the Year award from Asian Enterprise magazine. In 2016, at the United Nations Women's Empowerment Principles awards, Michel Landel was awarded the CEO Leadership Award. He is a Chevalier of the French Legion of Honor, sits on the Catalyst Board of Directors, and plays a leadership role in the Women's Forum CEO Champions. Michel Landel figures on Harvard Business Review's 2016 ranking of The Best-Performing CEOs in the World (61 in the top 100 worldwide).

Since its founding, Sodexo has worked to contribute to the economic, social and environmental development of the communities, regions and countries where it operates. Sodexo promotes sustainable procurement practices, encourages reduction of water and energy consumption and fights against waste. As a major global food services company, Landel has always recognized the major role Sodexo has to engage and to act globally, and the impact the company has on preventing the creation of surplus food and waste. Below are highlights of some key initiatives:

Sodexo Fighting FLW in Schools and Senior Care Facilities

Sodexo has made a commitment to the Zero Food Waste to Landfills initiative. In 2014, Sodexo deployed WasteWatch, a comprehensive program to prevent and reduce food waste, at 75 U.S. campuses and achieved an average reduction of 48.5 percent in pre-consumer food waste.

CHAMPIONS 12.3

Before Food Waste was on the public agenda, as it is today, Michel Landel saw the need to tackle system-wide challenges of food waste via a value chain collaboration of like-minded organizations. An action orientated food waste Coalition focused on driving change via the adoption of best and new practices, delivered in a very practical and pragmatic way. His vision became a reality in April 2015 with the creation of the [International Food Waste Coalition](#), a collaborative farm-to-plate alliance against food waste throughout the food service industry. The Coalition promotes value chain collaboration, implements concrete actions and drives conversations around food waste prevention.

In October 2016, [Sodexo started to deploy the International Food Waste Coalition SKOOL program](#) to schools after a successful pilot phase in Europe. Working with the Food and Agriculture Organization and IFWC, the company tested an effective food waste management program that saved 2.5 tons of food waste—that's more than 4,500 meals.

In senior care facilities in France, Sodexo developed *Win Back the Taste of Life*, an innovation that aims to give seniors back enjoyment of meals. Sodexo believes this program will impact quality of life for not just senior-care residents and their families, but also for its staff who will know their efforts in preparing these meals are valued. And food that is more palatable will result in less waste.

Sodexo Fighting FLW Across the Supply Chain... With Support from the Local Community

At the production and supply chain level, Sodexo forms relationships with local farmers, growers and suppliers to provide closely sourced produce for its sites as one way to contribute to the solution of reducing food waste. These relationships remind the Company that addressing food waste not only helps protect the environment, it is also an important step in valuing the labor involved in planting, harvesting, preparing and serving the food on our plates.