# Sustainability and Waste management at the Fairmont Royal York





Master of Science in Sustainability Management UofT

# About the Fairmont Royal York ———

The Royal York opened in 1929, the iconic royal York hotel is located in the heart of Toronto. The hotel has 1339 rooms over 1.5 million annual visitors and approximately 1500 employees. The Fairmont Royal York is part of the hotel group Accor and is owned by Kingsett Capital.

Accor is a world-leading augmented hospitality group offering unique and meaningful experiences in almost 4,800 hotels, resorts, and residences across 100 countries. Accor has been pioneer-ACCORing sustainability. The Planet 21

program and historical efforts have allowed has to led the way toward responsible hospitality.



**FAIRMONT** hotels span the globe, from Austin to Zimbali, Fairmont's exceptional destinations are highly appreciated by travelers who value authentic and memorable expe-

riences. The grandest experience is a promise to the guest of this luxury brand.



Sustainability tourism is a necessity according to Accor CEO

"Our industry relies heavily on the worlds resources and the environments we operate in. If we don't take action NOW, we are jeopardizing the future of our industry, and our planet. Investors, partners and our employees are demand that companies implement high CSR standards, in particular regarding the reduction of plastic pollution. "

#### Industry SDG Challenges



10% of the total global workforce is employed by the tourism industry

Tourists use more water than locals (pools, fresh sheets daily, etc).

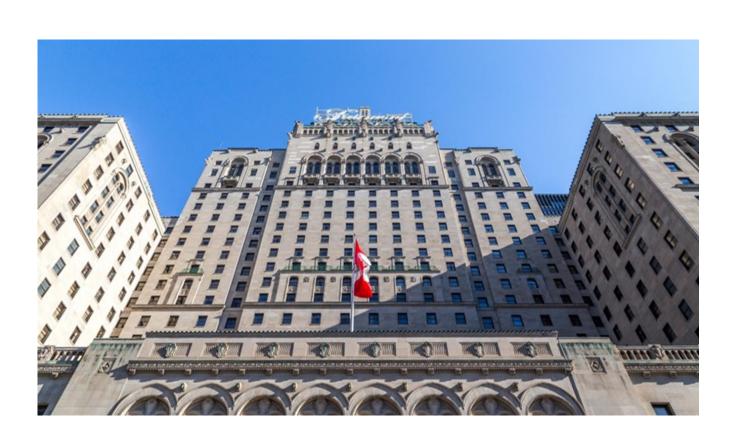


14 Locals unable to use spaces due to privatization or crowds; extreme pollution of beaches

Tourists use lots of single-use plastics (shampoo containers, snorkels used once, etc)

## Sustainability is focus across the whole industry

Most hotel groups and new hotels around Toronto have goals and commitments on Single-use plastic, carbon reduction, waste diversion, food sustainability, food waste, social equity, energy efficacy, and circularity.



# Projects

## Single-use Plastics

**GOAL: ELIMINATING ALL GUEST-RELATED** SINGLE-USE PLASTIC ITEMS IN ALL HOTELS BY END

**Approach:** My jobs was to help find solution, implement solutions and document progress.

Assessing each solution –for each single-use plastic item, alternatives are available in the market and are fully reviewed, taking into consideration their entire lifecycle, from extraction through to their end of life.

Accomplishment: During my internship, I assisted the royal York to get 24/43 items implemented. I have assisted in selecting solutions for 39/43 items.

I have also worked with waste haulers and manufacturers to ensure that all items are being disposed of properly and most efficiently.

**Reduce** Items that have or will be eliminat-



**Reuse** Items that have or will be replaced with reusable products



**Recycle** Items that have been or will be replaced

with recyclable or compostable options

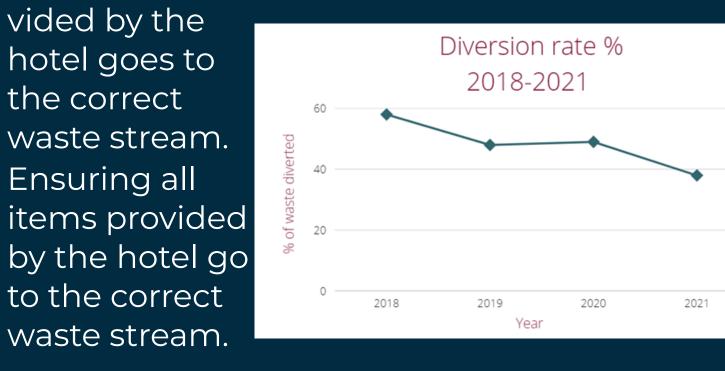


### **Waste Management**

#### **GOAL: Diverting 65% of our waste** created from landfill

Approach: reviewed past diversion trends of the last 10 years to review trends Worked with haulers to ensure all items pro-

vided by the hotel goes to the correct waste stream. Ensuring all items provided by the hotel go to the correct



#### **Accomplishment:**

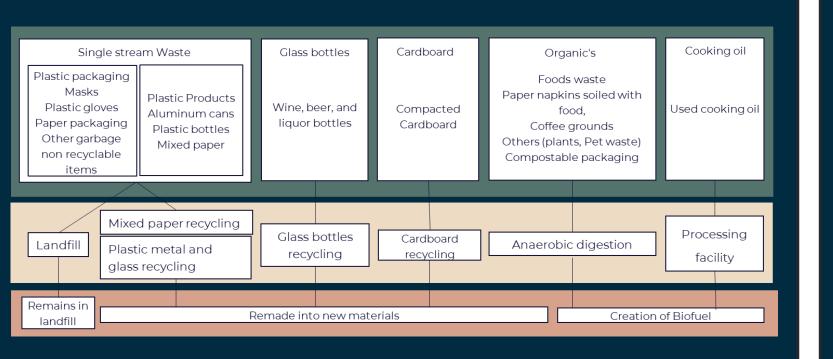
- Assisted with setting up the Recycling Nespresso program once the Nespresso is installed in the hotel.
- •Created a plan for improving the sorting of food waste in the staff cafeteria.
- •Create staff combinations about goals and sorting methods.

•Helped eliminate some SUP items to replace them with more circular options. food waste in the staff cafeteria. Create staff commination about goals

and sorting meth-

By diverting 65% of Waste created by the hotel we can reduce the amount of garbage headed to landfill by 1250 Metric tons which is Equal to the weight of 6 Blue whales each year.

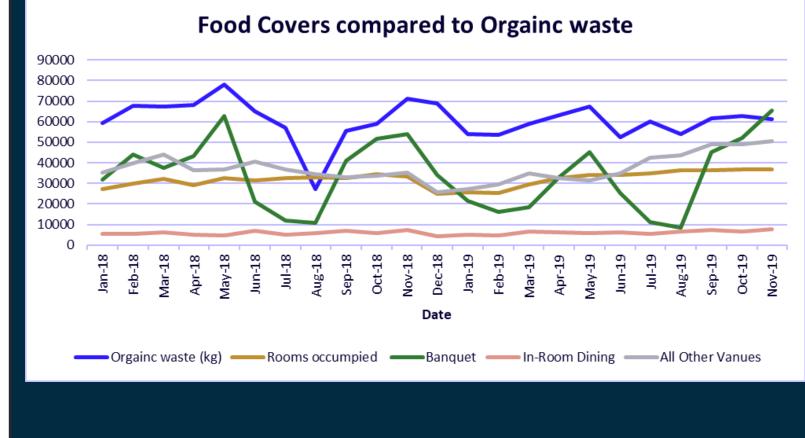




## **Food Waste**

GOAL: Reducing food waste by 30% Starting with heartists actions

**Approach:** Research on best food waste strategies and analyze previous food waste information to look at the Royal Yorks biggest area of opportunity.



Food waste in cafeteria methods is to measure, communicate, and redesign.

Reducing Food waste by 30% we can

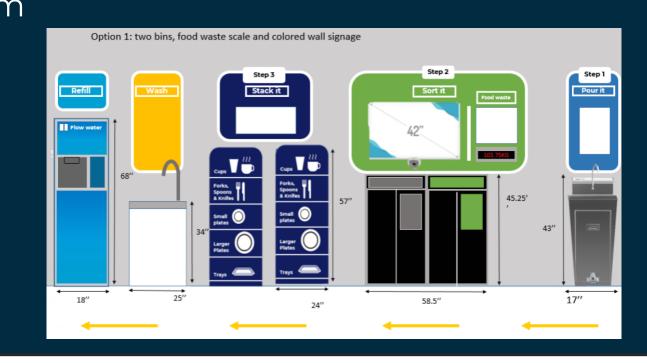


#### Accomplishment:

.Created a plan for improving the sorting of food waste in the staff cafeteria. .Documenting the staff cafeteria food waste due to overproduction of food.

.Communicated with food waste technologies to help asses food waste

·Visited the Montreal Fairmont to view the food disposal



# Roles and Responsibility

My position was to work directly with the hotel manager on the aspects of the hotel's sustainability, single-use plastics, waste streams, and food waste.

Single-use plastics- to help find and manage all the Single-use plastic replacements with a 3 R's mindset to get the most sustainable options alternatives.

Waste streams -Access waste streams and work with haulers about all products and introduce new streams where appropriate.

Food waste- Research on best food waste strategies and analyze previous food waste information to look at the Royal Yorks biggest area of opportunity.

Lastly, I was tasked to create presentations and content for employees to foster joint action and sustainability awareness.

# Key Takeaways

- The Covid-19 pandemic created scars in most industries, especially the hospitality industry. Identifying what changed during the pandemic and what the current situation is very helpful in creating a workable plan.
- Understanding how the hotels or companies operate is critical in being able to influence change. Taking time to get to the company culture is critical.
- . Communication and buy-in are key and knowing that there are a lot of different people who have different working styles and education levels.
- There are many things different projects and directions in sustainability but focusing on key goals and directions helps manage actions.