

FOOD. THOUGHTFULLY SOURCED. CAREFULLY SERVED.

Food. Thoughtfully Sourced. Carefully Served. is Hyatt's food philosophy, built on the foundation of hotels providing food and beverages that are good for people, communities, and the planet. To Hyatt this means supporting hotels in the following areas by integrating certain criteria into brand standards, making guidance materials available, and identifying areas where best practices can be implemented.

1. Advocating for Healthier Eating

Eating a healthful diet can be a challenge, particularly while traveling.

Hyatt hotels often strive to offer balanced meal options including making fresh fruits and vegetables available, and offering dishes or modification opportunities to guests with dietary restrictions.

2. Showcasing Local, Seasonal Flavors

Local cuisines not only showcase culture and heritage, they often feature ingredients that can be readily grown in the area.

Hyatt hotels often design dishes that celebrate local traditions, fresh and seasonal harvests, and local businesses. In some cases, hotels may even grow herbs and vegetables on site!

3. Providing Plant-Forward Options

Raising animals is associated with concerns related to both animal welfare and greenhouse gas emissions.

When possible, in addition to offering vegetarian or vegan dishes, Hyatt hotels work to provide menu options that embrace fruits, vegetables, nuts, and legumes.

4. Considerations of Animal Welfare

Roughly 90 percent of global fish stocks are overfished or fished to their capacity. Sustainable practices are important so we can continue to benefit from the diverse varieties of seafood species.

We encourage hotels to strive to offer high-quality animal protein with considerations to animal treatment by identifying suppliers that have strong animal welfare practices.

5. Sourcing Seafood Responsibly

How food is grown and harvested can have a big environmental impact, so it's important to understand where our food comes from and how it was produced and processed.

We encourage hotels to prioritize purchasing seafood with credible certifications like Marine Stewardship Council (MSC) or Aquaculture Stewardship Council (ASC) and work to avoid endangered species.

6. Working with Responsible Business

Working with responsible businesses is critical for caring for people so they can be their best.

We strive to work with businesses that embrace similar values to ours. When practicable, we select suppliers that help uplift their community members and advance environmental best practices.

7. Understanding Product Origins

Supply chains are complicated.

Many products rely on the global supply chain with limited traceability. We encourage hotels to strive to gain visibility into practices at the source by requesting information, visiting sites, or seeking well-regarded certifications particularly with chain of custody.

8. Preventing Food Waste

Each year, roughly one-third of the food produced worldwide goes to waste.

We encourage Hyatt hotels to focus on the most effective way to reduce food waste – prevention – by limiting overproduction, matching purchases closely with expected demand, managing portion size, and composting or donation excess food waste when possible.

9. Limiting Single-Use Disposables

Both natural resources and waste streams are under tremendous strain.

We encourage hotels to identify where reusable options are possible. When disposable items are used, we provide guidance to identify options that are locally recyclable or compostable, or have lower upstream environmental impacts.

10. Conserving Energy and Water

Preparing food can be energy and water intensive.

We strive to conserve energy and water. Hyatt hotels are encouraged to turn on kitchen equipment only when necessary, ensuring refrigerators are not left open, and use energy and water efficient kitchen equipment whenever possible.

