

Tourism Food for Good: Private Sector Survey

Survey Flow

Standard: Sections A and B (8 Questions)

Standard: Section C - Your Organisation and its Food System Goals (9 Questions)

Standard: Section D – Upstream: Sourcing, Import Dependence, and Supply Chain Structure (8 Questions)

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Standard: Section F – Enabling Conditions, Investment, and Future Priorities (17 Questions)

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Start of Block: Sections A and B

Q1.1 Section A – Introduction and Consent

Data use and consent All survey responses are anonymised and stored securely through the Qualtrics platform. Data is encrypted in transit and at rest on secure servers, and can only be accessed by authorised members of the Food for Good research team housed at UN Tourism and the Centre for Resilience and Sustainable Development at the University of Cambridge. Individual names, roles, and organisational contact information are collected only to allow the project team to follow up with clarifying questions if required, or to invite you or your organisation to future consultations, workshops, or collaborative activities. Personal details will not be published or shared with external parties. By completing this survey, you confirm that you understand how your data will be used and consent to participate.

About Tourism Food for Good Tourism Food for Good is a joint global initiative by UN Tourism, the Centre for Resilience and Sustainable Development (CRSD) at the University of Cambridge, and TUI Care Foundation to redesign how food is produced, sourced, and consumed in tourism. Together with public and private stakeholders, the project is co-creating an impact roadmap for sustainable food systems that strengthen local economies, reduce food waste, contribute to food security through surplus redistribution, lower carbon footprints, and support resilient development. Addressing both development imperatives and the urgent need for food security, the project tackles policy gaps and supports innovation by co-creating new business models, operational pathways, and collaborative approaches. Systems mapping will guide the transformation towards sustainable food systems, beginning with a pilot in Cabo Verde and scaling to other destinations with committed industry actors. In doing so, Food for Good also identifies opportunities for tourism to contribute to the bioeconomy and foster diversified growth, especially in Small Island Developing States.

Who should complete this survey As a representative of a private-sector organisation operating within or connected to the tourism food value chain, your insights are important. This survey explores how your organisation currently engages with food sourcing, procurement, circularity, waste management, redistribution, sustainability strategy, and collaboration across the tourism food system.

Survey timelines The survey is structured around three timelines. Questions will refer either to your organisation's present state and current achievements, its goals and commitments for 2030, or, in the final section, its roadmap and longer-term ambitions moving towards 2040. Each question or section will clearly state the timeline to which it refers.

To learn more about the project or to contact the team, please visit: www.landecon.cam.ac.uk/page/food-good-co-creating-sustainable-food-systems-solutions-tourism Point of Contact: Professor Nazia M Habib: nsh29@cam.ac.uk www.untourism.int/circular-economy/food-for-good-initiative Point of Contact: Ms Virginia Fernandez Trapa: vftrapa@untourism.int

Q1.2

Before we begin, we ask for your consent to participate in this survey. Your responses will be used to support research and policy development within the Food for Good project. All data will be handled confidentially and may be summarised in aggregated form, without identifying individual respondents or countries unless explicit permission is granted.

- ☐ I consent, begin the survey (1)
- ☐ I do not consent, I do not wish to participate (2)

Skip To: End of Survey If Q1.2 = I do not consent, I do not wish to participate

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Q1.3 Please fill out the following:

☐ Your Forename (1) _____

☐ Your Surname(s) (2) _____

☐ Your Email (3) _____

Page Break _____

Q1.4 What is the name of your organisation? (e.g. Group, Company, Association, etc)

Q1.5 When answering this survey, which of the following best reflects your scope? (e.g. for what level of operations are you answering?)

- ☐ A single entity (single hotel, restaurant, cafe, vessel, etc) (1)
- ☐ Sub-national portfolio (2)
- ☐ National portfolio (4)
- ☐ Multi-country portfolio (5)
- ☐ Global Portfolio (6)

Display this question:

If Q1.5 = A single entity (single hotel, restaurant, cafe, vessel, etc)

Or Q1.5 = Sub-national portfolio

Or Q1.5 = National portfolio

Q1.6 You have indicated that your scope is at the national-level or lower; please indicate what country your portfolio is within.

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Display this question:

If Q1.5 = Multi-country portfolio

Q1.7 You have indicated that your portfolio is at a multi-national level; please list all countries in which you operate.

Display this question:

If Q1.5 = Global Portfolio

Q1.8 You have indicated that your portfolio is at a global level; please list all global regions in which you operate (e.g. APAC, EMEA, LATAM, etc)

End of Block: Sections A and B

Start of Block: Section C - Your Organisation and its Food System Goals

Q2.1 Which of the following best describes your organisation's primary role within tourism food systems? (Select one)

- ☐ Accommodation and hospitality provider (e.g. hotels, resorts, serviced apartments, cruise ships with onboard accommodation) (1)
 - ☐ Food and beverage service provider for guests/visitors (e.g. restaurants, cafés, bars within tourism settings) (2)
 - ☐ Transport operator with catering for passengers (e.g. airlines, cruise lines, rail, coach/bus) (3)
 - ☐ ~~Contract catering~~/food-service provider to tourism businesses (e.g. airline catering company, hotel catering contractor, destination-level caterer) (4)
 - ☐ Digital platform or intermediary (e.g. online travel agency, booking platform, food or experience platform) (5)
 - ☐ Sector coordination or membership body (e.g. hotel association, chamber of commerce, non-government destination management organisation, certification/accreditation body) (6)
 - ☐ Charities, food banks, platforms, involved in food surplus redistribution (7)
 - ☐ Upstream food producer/supplier/distributor (8)
-

Q2.2 Which of the following best describes your organisation's overall structure? (Select one)

- ☐ Independent single-site business or SME (1)
 - ☐ National chain or group (2)
 - ☐ International or multinational group (3)
 - ☐ Trade association or membership body (4)
 - ☐ NGO / non-profit organisation (5)
 - ☐ Public-private partnership (6)
 - ☐ Other (please specify) (7)
-

Display this question:

If Q2.2 = Other (please specify)

Q2.3 Which of the following best describes your organisation's overall structure? (You selected other; please type your response)

Q2.4 How does your organisation engage with food within tourism? (Select all that apply)

- ☐ We directly handle or prepare food for guests/visitors (e.g. kitchens, buffets, F&B outlets, onboard catering) (1)
- ☐ We procure food for tourism-facing entities (e.g. central purchasing, contract catering, group-wide procurement) (2)
- ☐ We influence or coordinate food-related standards, policies, or practices (e.g. association guidelines, platform standards, certification schemes) (3)
- ☐ We are a charity, food bank, or platform, involved in food surplus redistribution (4)
- ☐ We operate in tourism but do not directly engage with food systems (5)

Q2.5 Thinking about your organisation over the past 12 months, to what extent are food system activities (e.g. food waste, surplus redistribution, local sourcing, circular economy solutions) integrated into your organisation's strategies or plans? (Select one)

- ☐ Not at all integrated (1)
 - ☐ Very limited – mainly ad-hoc activities or pilots (2)
 - ☐ Some elements included in certain departments or brands (3)
 - ☐ Moderately integrated across several parts of the organisation (4)
 - ☐ Strongly integrated, with clear targets and responsibilities (5)
 - ☐ Fully embedded as a strategic priority across the organisation (6)
 - ☐ Unsure (7)
-

Q2.6 Which of the following areas are currently a focus of your organisation's food-related goals and programmes (over the past 12 months)? (Select all that apply)

- ☐ We do not currently have specific food-related goals (1)
- ☐ Reducing food waste in our operations (2)
- ☐ Redistributing safe surplus food to people (3)
- ☐ Transforming unavoidable food waste into other uses (e.g. animal feed, compost, bioenergy, bio-based products) (4)
- ☐ Increasing local and regional sourcing of food (5)
- ☐ Strengthening linkages with local and small-scale producers (e.g. smallholder farmers, MSMEs) (6)
- ☐ Improving the nutritional quality and sustainability of menus and offerings (7)
- ☐ Improving traceability and transparency in food supply chains (8)
- ☐ Reducing the environmental footprint of our food-related activities (e.g. emissions, water, packaging) (9)
- ☐ Other Please Specify (10)

Display this question:

If Q2.6 = Other Please Specify

Q2.7 You selected "other" regarding the following question: "Which of the following areas are currently a focus of your organisation's food-related goals and programmes (over the past 12 months)?" **Please specify below:**

Q2.8 Based on your organisation's current trajectory, commitments, and resource allocation, please indicate how strongly you agree or disagree with the following statements about tourism food systems in your organisation by 2030. **Scale for each statement:** 0 = strongly disagree; 1 = disagree; 2 = somewhat disagree; 3 = somewhat agree; 4 = agree; 5 = strongly agree.

0 1 2 3 4 5

"Food waste reduction is one of our top strategic priorities." (1)	
"Local and regional sourcing of food is commercially viable for our organisation." (2)	
"Investing in circular solutions for food (e.g. valorisation, redistribution) will improve our profitability." (3)	
"Regulation is a key barrier to changing how we manage food in tourism." (4)	
"Our current commitments on food sustainability are backed by sufficient resources." (5)	
"Partnerships with local suppliers and social organisations are essential to our food-system strategy." (6)	

Q2.9 Please briefly describe up to three key food-related initiatives, programmes, or partnerships your organisation is currently involved in, based on your current operations or most recent reporting period (e.g. food waste reduction projects, local sourcing schemes, surplus redistribution partnerships, circular economy pilots). Where possible, include names of partners and links to public information or reports.

End of Block: Section C - Your Organisation and its Food System Goals

Start of Block: Section D – Upstream: Sourcing, Import Dependence, and Supply Chain Structure

Q3.1 Section D – Upstream: Sourcing, Import Dependence, and Supply Chain Structure

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Q3.2 Thinking about the food used in the tourism-related part of your organisation, what proportion is imported rather than sourced domestically?

- ☐ Nearly all imported (1)
- ☐ Mostly imported (2)
- ☐ A balanced mix of domestic and imported (3)
- ☐ Mostly domestic (4)
- ☐ Nearly all domestic (5)
- ☐ Too variable to answer (6)
- ☐ Unsure (7)

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Q3.3 Based on your organisation's data and patterns over the past 12 months, how would you describe the main geographic origin of the food used in your tourism-related operations?

- ☐ Mostly sourced within the same destination or local area (1)
 - ☐ Mostly sourced from other regions within the same country (2)
 - ☐ Mostly sourced from other countries in the same broader region (3)
 - ☐ Mostly sourced from other world regions (4)
 - ☐ Too variable to answer (5)
 - ☐ Unsure (6)
-

Q3.4 As of today, does your organisation have specific goals or targets related to increasing local and/or regional sourcing of food by 2030?

- ☐ Yes – formal targets or commitments at the corporate/regional level (1)
 - ☐ Yes – informal goals or initiatives, but no formal targets (2)
 - ☐ No specific goals or targets (3)
 - ☐ Under development / we plan to introduce them by 2030 (4)
 - ☐ Unsure (5)
-

Q3.5 Based on your organisation's experience in its current tourism-related operations over the past 12 months, which of the following barriers make it difficult to increase local or regional sourcing of food? (Select all that apply)

- ☐ Limited availability or capacity of local suppliers (1)
- ☐ Inconsistent quality or food safety compliance (2)
- ☐ Price and cost constraints (3)
- ☐ Contractual or procurement rules (e.g. group contracts, long-term agreements) (4)
- ☐ Logistics and distribution challenges (5)
- ☐ Lack of information or transparency on local options (6)
- ☐ Lack of supporting government programmes or incentives (7)
- ☐ **No significant barriers** (8)
- ☐ **Other (please specify)** (9)

Display this question:

If Q3.5 = Other (please specify)

Q3.6 You selected "other" for the following question: *"Based on your organisation's experience in its current tourism-related operations over the past 12 months, which of the following barriers make it difficult to increase local or regional sourcing of food?"*. **Please specify below:**

Page Break

Q3.7 Does your organisation currently participate in any initiatives to support local food producers or MSMEs supplying tourism (e.g. capacity building, long-term contracts, etc)?

- ☐ Yes – we have structured programmes or partnerships (1)
 - ☐ Yes – we engage occasionally or informally (2)
 - ☐ No (3)
 - ☐ Under development / planned by 2030 (4)
 - ☐ Unsure (5)
-

Q3.8 Please briefly describe how your organisation’s main food supply chains for tourism are currently structured, based on your current operations or most recent reporting period (e.g. 6 key types of suppliers, use of intermediaries or central purchasing, any deliberate steps to shorten or localise supply chains). Where possible, include examples or links to public information.

End of Block: Section D – Upstream: Sourcing, Import Dependence, and Supply Chain Structure

Start of Block: Section E – Downstream: Food Waste, Surplus Redistribution, and Circular Solutions

Q4.1 Section E – Downstream: Food Waste Prevention, Surplus Redistribution, and Circular Solutions Definitions and references: For this section, we use the following working definitions (from UN Tourism's Global Roadmap for Food Waste Reduction in Tourism): **“Food waste”** food intended for human consumption that is discarded or not eaten **“Food Surplus”** edible food still safe for consumption, but not consumed

Q4.2 In your organisation, which description most closely matches the definition of “food waste” that is used?

- ☐ Food originally intended for human consumption that is discarded or not eaten (1)
 - ☐ Food diverted from human consumption to composting, animal feed, or energy recovery (2)
 - ☐ The term “food waste” is used interchangeably with “food loss” or “food surplus” (3)
 - ☐ Food rejected for aesthetic or quality reasons (4)
 - ☐ Unsure (5)
 - ☐ My organisation does not employ any definition of “food waste” (6)
-

Q4.3 In your organisation, which description most closely matches the definition of “food surplus” that is used?

- ☐ Edible food that remains safe for consumption but is not sold or eaten (1)
 - ☐ Food approaching its “best before” or “use by” date (2)
 - ☐ The term “food surplus” is used interchangeably with “food loss” or “food waste” (3)
 - ☐ Food that is intentionally redirected for redistribution, donation, or discounted sale (4)
 - ☐ Unsure (5)
 - ☐ My organisation does not employ any definition of “food surplus” (6)
-

Q4.4 Based on the previous questions, does your organisation have different definitions for food waste and food surplus? If so, how do you treat them as separate concepts?

Q4.5 Which of the following most closely reflects your organisation's current practice for measuring or tracking food waste in your tourism-related operations over the past 12 months?

- ☐ We do not measure or track food waste (66)
- ☐ We are required to measure and report food waste (67)
- ☐ We voluntarily measure and track food waste (68)
- ☐ We are developing food waste measurement systems and plan to implement them by 2030 (69)
- ☐ Not applicable (we are not involved in generating food waste) (70)
- ☐ Unsure (71)

Display this question:

If Q4.5 = We are required to measure and report food waste

Or Q4.5 = We voluntarily measure and track food waste

Or Q4.5 = We are developing food waste measurement systems and plan to implement them by 2030

Q4.6 For those parts of your organisation's operations that measure food waste, approximately what share of your tourism-related portfolio is currently covered?

- ☐ Nearly all operations at this level (1)
 - ☐ Most operations (2)
 - ☐ Some operations (3)
 - ☐ Only a few sites or pilots (4)
 - ☐ Unsure (5)
-

Q4.7 Which types of food waste are currently addressed by your organisation's efforts in its tourism-related operations (both prevention and diversion from landfill/valorisation)? (Select all that apply)

- ☐ Kitchen preparation waste (e.g. trimmings, over-production before service) (1)
- ☐ Buffet and service waste (e.g. unsold items from displays) (2)
- ☐ Plate waste (leftovers from guests' plates) (3)
- ☐ Storage and inventory waste (e.g. expired or spoiled stock) (4)
- ☐ Upstream supplier waste influenced by our specifications (e.g. cosmetic standards) (5)
- ☐ None – we do not currently address specific types of food waste (6)
- ☐ Other, please specify (7)

Display this question:

If Q4.7 = Other, please specify

Q4.8 You selected "other" to the following question: "*Which types of food waste are currently addressed by your organisation's efforts in its tourism-related operations (both prevention and diversion from landfill/valorisation)*"? **Please specify below:**

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Q4.9 Based on your organisation's experience over the past 12 months, please rank the following causes of food waste from the largest contributor (1) to the smallest contributor (9) within your tourism-related operations.

- Overproduction / poor demand forecasting (1)
 - Menu design and portion sizes (2)
 - Food safety rules and compliance (3)
 - Limited staff skills or training (4)
 - Storage and inventory management gaps (5)
 - Consumer behaviour and guest expectations (6)
 - Supply chain or procurement constraints (7)
 - Limited infrastructure for valorisation (e.g. composting, bioenergy) (8)
 - Limited mechanisms for the redistribution of surplus food (9)
-

Q4.10 Does your organisation currently redistribute safe surplus food for human consumption from its tourism-related operations? (select all that apply)

- ☐ Yes – through social organisations (e.g. NGOs, food banks, community groups) (1)
 - ☐ Yes – through commercial channels or apps (e.g. discounted surplus platforms) (2)
 - ☐ Yes – through both social organisations and commercial channels (3)
 - ☐ We are developing redistribution arrangements and plan to have them in place by 2030 (4)
 - ☐ No (5)
 - ☐ Unsure (6)
-

Q4.11 Which entities collect surplus food from your organisation? (Select all that apply)

- ☐ NGOs or food banks (1)
- ☐ Private redistribution companies or apps (2)
- ☐ Municipal or public services (3)
- ☐ Internal redistribution within our group (e.g. to staff, internal canteens) (4)
- ☐ We do not currently redistribute surplus food (5)
- ☐ Other (please specify) (6)

Display this question:

If Q4.11 = Other (please specify)

Q4.12 You selected "other" to the following question: "*Which entities collect surplus food from your organisation*"? **Please specify below:**

Q4.13 Which of the following uses apply to unavoidable food waste from your organisation's tourism-related operations? (Select all that apply)

- ☐ Animal feed (9)
- ☐ Composting (10)
- ☐ Anaerobic digestion or biogas (11)
- ☐ Waste to energy (12)
- ☐ Other bio-based products (e.g. fermentation, insect protein, bio-materials) (13)
- ☐ **None** – unavoidable waste is not currently used in circular ways (14)
- ☐ Unsure (15)
- ☐ Other (please specify) (16)

Display this question:

If Q4.13 = Other (please specify)

Q4.14 You replied "other" to the following question: "Which of the following uses apply to unavoidable food waste from your organisation's tourism-related operations?" **Please specify below:**

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Q4.15 Please describe any noteworthy examples of how your organisation prevents food waste, redistributes surplus food, or converts unavoidable food waste into other uses. Where possible, include names of partners and links to public information.

End of Block: Section E – Downstream: Food Waste, Surplus Redistribution, and Circular Solutio

Start of Block: Section F – Enabling Conditions, Investment, and Future Priorities

Q5.1 Section F – Enabling Conditions, Investment, and Future Priorities

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Q5.2 Is your organisation subject to any food waste-specific regulation in your main tourism markets (e.g. requirements to measure, report, separate, or reduce food waste)?

- ☐ Yes (1)
 - ☐ No (2)
 - ☐ Varies significantly between markets (3)
 - ☐ Unsure (4)
-

Q5.3 In your organisation's current operating markets, to what extent do food-related regulatory requirements (including food safety and food waste rules) affect your operational costs?

- ☐ Significant increase in costs (1)
 - ☐ Moderate increase in costs (2)
 - ☐ Minimal impact on costs (3)
 - ☐ No impact on costs (4)
 - ☐ Unsure (5)
 - ☐ Not Applicable (6)
-

Q5.4 Across the locations covered by your answers, which of the following food waste management services are generally available to your organisation? Please answer based on your average perception across locations. (Select all that apply)

- ☐ Basic mixed waste collection only (1)
- ☐ Separate organic waste collection (2)
- ☐ Recycling services (e.g. plastics, papers, and metals) (3)
- ☐ Animal feed repurposing (4)
- ☐ Anaerobic digestion or biogas generation (5)
- ☐ Waste-to-energy (6)
- ☐ Food surplus donation or redistribution services (7)
- ☐ Segregated collection with multiple streams (8)
- ☐ None (9)
- ☐ Unsure (10)
- ☐ Other (please specify) (11)

Display this question:

If Q5.4 = Other (please specify)

Q5.5 You answered "other" to the following question: "Across the locations covered by your answers, which of the following food waste management services are generally available to your organisation?" Please specify below:

Q5.6 How dependable are the food waste management services available to your organisation across your operations?

- ☐ Highly dependable and consistently available (1)
 - ☐ Generally dependable and regularly available (2)
 - ☐ Moderately reliable or somewhat regular (3)
 - ☐ Occasionally available or inconsistent (4)
 - ☐ Rarely available or highly unreliable (5)
 - ☐ Other (please specify) (6)
 - ☐ Too variable across locations to answer (7)
 - ☐ Unsure (8)
-

Q5.7 Based on your organisation's experience over the past 12 months, which of the following barriers has it faced in implementing circular economy practices, related to food? (Select all that apply)

- ☐ Lack of awareness or competing priorities (1)
- ☐ Lack of funding or access to finance (2)
- ☐ Limited technical capacity or expertise (3)
- ☐ Weak coordination with partners (e.g. suppliers, municipalities, NGOs) (4)
- ☐ Regulatory uncertainty (5)
- ☐ Lack of a clear mandate or responsibility within the organisation (6)
- ☐ Lack of enforcement or enforcement inconsistency (7)
- ☐ High cost or limited availability of relevant technologies (8)
- ☐ No major barriers (9)
- ☐ Other (please specify) (10)

Display this question:

If Q5.7 = Other (please specify)

Q5.8 You answered "other" to the following question: *"Based on your organisation's experience over the past 12 months, which of the following barriers has it faced in implementing circular economy practices, related to food?"* **Please specify below:**

Q5.9 Which of the following technologies are currently used by your organisation in relation to food systems in tourism (onsite or via contractors)? (Select all that apply)

- ☐ Digital inventory management systems (1)
- ☐ AI-based demand forecasting for food production (2)
- ☐ Smart scales or bin-tracking systems for food waste (3)
- ☐ Food waste analytics platforms (4)
- ☐ Digital platforms for surplus redistribution (5)
- ☐ On-site composting units (6)
- ☐ On-site anaerobic digestion or biogas systems (7)
- ☐ Technologies for circular valorisation of by-products (e.g. insect protein, fermentation) (8)
- ☐ Waste to energy (9)
- ☐ None (10)
- ☐ Unsure (11)
- ☐ Other (please specify) (12)

Display this question:

If Q5.9 = Other (please specify)

Q5.10 You selected "other" for the following question: *"Which of the following technologies are currently used by your organisation in relation to food systems in tourism (onsite or via contractors)?"* **Please specify below:**

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Q5.11 As of today, does your organisation plan to adopt additional technologies related to food waste prevention, local sourcing, or the circular economy in its tourism-related operations by 2030?

- ☐ Yes (1)
- ☐ No (2)
- ☐ Under consideration but not yet decided (3)
- ☐ Unsure (4)

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Q5.12 In the past 3 years, has your organisation made significant investments related to food systems in tourism (e.g. capital expenditure, operating budgets for new programmes, technology, or partnerships)?

- ☐ Yes – major investments (1)
 - ☐ Yes – modest investments (2)
 - ☐ Yes – only at the pilot level (3)
 - ☐ No (4)
 - ☐ Unsure (5)
-

Q5.13 If yes, in which of the following areas has your organisation invested most to date in its tourism-related operations? (Select up to three)

- ☐ Food waste monitoring and prevention in operations (1)
 - ☐ Surplus food redistribution partnerships (2)
 - ☐ Circular valorisation solutions (e.g. composting, biogas, bio-based products) (3)
 - ☐ Local and regional sourcing initiatives (4)
 - ☐ Supplier development and MSME support (5)
 - ☐ Data and analytics for food systems (e.g. traceability, forecasting) (6)
 - ☐ Consumer engagement and communication on food choices (7)
 - ☐ Other (please specify) (8)
-

Display this question:

If Q5.13 = Other (please specify)

Q5.14 You answered "other" to the following question: "If yes, in which of the following areas has your organisation invested most to date in its tourism-related operations?" **Please specify below:**

Q5.15 For the food-related initiatives you have mentioned, which of the following best describes the approximate annual financial commitment of your organisation?

- ☐ Less than USD 50,000 per year (1)
- ☐ USD 50,000–250,000 per year (2)
- ☐ USD 250,000–1 million per year (3)
- ☐ More than USD 1 million per year (4)
- ☐ We do not allocate a specific budget for these initiatives (5)
- ☐ Prefer not to say / unsure (6)

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Q5.16 Looking ahead to 2040, which areas should be prioritised to improve circularity and sustainability in tourism food systems within your organisation? Please rank from highest (1) to lowest (12) priority

- _____ Food waste prevention (1)
- _____ Local sourcing of food (2)
- _____ Capacity building for agrifood producers (3)
- _____ Composting and organic waste infrastructure (4)
- _____ Recycling and recovery infrastructure (e.g. anaerobic digestion) (5)
- _____ Capacity building for SMEs and local suppliers (6)
- _____ Improved consumer education and engagement (7)
- _____ Improved regulation and enforcement (8)
- _____ Enabling the donation of surplus food to people (9)
- _____ Enabling repurposing into animal feed (10)
- _____ Waste to energy (11)
- _____ Transforming unavoidable food waste into bio-based inputs and products (12)

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Q5.17 Based on your organisation's current context and experience, please share any promising initiatives, partnerships, or support mechanisms (current or desired) that could significantly improve tourism food systems (e.g. regulatory reforms, new business models, financing mechanisms, public–private initiatives). Where possible, include names of organisations and links.

End of Block: Section F – Enabling Conditions, Investment, and Future Priorities

Start of Block: Section G – Closing

Q6.1 Section G – Closing Thank you for your valuable contribution. Your responses will remain anonymous and will directly support the Tourism Food for Good: Co-Creating Sustainable Food Systems in Tourism project, a joint initiative between UN Tourism and the University of Cambridge's Centre for Resilience and Sustainable Development (CRSD). The insights gathered will inform ongoing research and the development of the 2040 Impact Roadmap for Sustainable Food Systems in Tourism, helping to advance practical, evidence-based pathways for more sustainable, resilient, and inclusive tourism food systems. **Join the Movement** Governments, businesses, and civil society organisations are invited to partner with Tourism Food for Good to co-design the 2040 Impact Roadmap for Sustainable Food Systems in Tourism and host pilots at the destination or business level. If you are interested in learning more or joining the initiative, please contact: Centre for Resilience and Sustainable Development (CRSD): crsd@landecon.cam.ac.uk UN Tourism: irp@untourism.int **Our websites:** www.landecon.cam.ac.uk/page/food-good-co-creating-sustainable-food-systems-solutions-tourism www.untourism.int/circular-economy/food-for-good-initiative

End of Block: Section G – Closing
