

S HOTELS & RESORTS

S Hotels & Resorts has set a new benchmark for hospitality by integrating FIT Food Waste Tech at Hard Rock Hotel Maldives, CROSSROADS Maldives, and SAii Lagoon Maldives. This partnership demonstrates that large-scale luxury destinations can lead in environmental stewardship by connecting high-level sustainability pledges with daily kitchen operations.



DATA-DRIVEN KITCHEN WORKFLOWS

The program utilized a hands-on approach, mapping ingredient flows to place recording stations exactly where waste occurs. This strategic setup ensured that logging remained quick and intuitive even during the busiest rushes, maintaining an impressive 95% data consistency rate. By capturing high-quality data at 15 key points, culinary teams gained the insights needed to make smarter production decisions without slowing down the line.

The Results



**Savings
Equivalent**

\$438,427



**Average Food Waste
Reduction**

-16%



**Meals Equivalent
Saved**

168,284



**Carbon
Reduction**

210,355 kg



“At SAii Lagoon Maldives and across CROSSROADS Marina, sustainability is not a department—it’s a mindset. Reducing food waste is one of the most impactful actions we can take as a resort community. The FIT programme has empowered our chefs and stewards with real data, real insight, and real ownership. We are proud of how quickly our teams embraced the system, and we are committed to leading the way for more sustainable hospitality in the Maldives.”

Alexander Traeger
General Manager, SAii Lagoon Maldives





CULTIVATING A SUSTAINABLE CULTURE

Implementation focused on real-time coaching for over 40 team members, moving beyond manuals to build lasting habits among chefs and stewards. This shift in culture empowered staff to analyze waste patterns and adjust purchasing, turning sustainability into a celebrated daily practice. By connecting individual actions with measurable results, the program turned the kitchen rhythm into a proactive engine for responsible tourism.

Significant Reductions in Food Waste

Performance data from October 2025 to February 2026 revealed a major shift in efficiency, with average food waste per cover dropping 16%. Total daily food waste was slashed by 13% across the properties. These figures represent a fundamental change in resource management, significantly lowering the operational footprint of these premier island resorts.

The cumulative impact of the initiative underscores the power of data-led sustainability, with 84,142 kg of food saved—the equivalent of 168,284 meals. This massive reduction prevented 210,355 kg of CO2 emissions while protecting the fragile Maldivian ecosystem. Furthermore, the program proved that environmental care is fiscally responsible, resulting in total financial savings of 438,427 USD.

A Scalable Blueprint for Luxury

The success at CROSSROADS Maldives serves as a scalable blueprint for the future of responsible hospitality in sensitive environments. By aligning production with actual demand, S Hotels & Resorts has protected the marine ecosystem while improving cost control and culinary creativity. This partnership demonstrates that data-driven efficiency is the key to balancing world-class guest experiences with long-term operational sustainability.

About Lightblue

Lightblue is a UN-awarded Food Waste prevention tech and consultancy firm reconciling sustainability with business performance. Since 2012, we have developed unique skills, technologies and methodologies to minimize food waste and boost profitability of food service operations.

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We ran over 500+ projects for International Hotel Groups (Marriott, Hyatt, Accor), Government Agencies, Development Agencies, Business and Culinary Schools (Polytechnic Singapore, ESCP Europe, Ferrandi) and restaurant groups in 30+ countries