

The Constance Project

Constance Hotels Resorts & Golf is the first hotel group to adopt the FIT Food Waste Tech solution on this ambitious scale. Their commitment to sustainability and reducing food waste in the hospitality sector spans across **3 countries**, **7 properties**, and **34 recording kitchens** in the vast Indian Ocean.



The Background

Constance Hotels & Resorts partnered with Lightblue to scale food waste reduction across its 7 properties in the Indian Ocean. The initiative supports UN SDGs 2, 12, and 13 while advancing Constance's True by Nature sustainability commitments.

The Results From May 2023 to Dec 2025



**Savings
Equivalent**

\$3.2M USD



**Food
Saved**

213,360 KG



**Meals
Equivalent**

427,300



**Carbon
Reduction**

534 TONNES



After consistent performance reviews with Lightblue's consultants and using FIT Tech, we're able to see the pattern of food waste. The crucial data brought consciousness & awareness. Therefore we became more focused on reducing food waste and know-how to optimize our operations

Djaved Fareed
Corporate Sustainability Manager





Their Achievements

Through the deployment of FIT Food Waste Tech across 34 kitchens (23 restaurants, 7 staff canteens, and 4 production kitchens), Constance Hotels gained real-time visibility into waste streams. This enabled chefs and managers to identify recurring patterns, optimize preparation and portioning, and repurpose ingredients effectively.

- 385 F&B staff were trained in FIT usage and waste reduction practices, while finance executives were equipped with new financial KPIs to integrate sustainability into business performance.
- Weekly performance reports combined food waste metrics with cost analysis, helping teams address specific weaknesses and drive continual improvements.

The Challenge

Despite Constance's strong sustainability commitments, food waste remained a pressing operational challenge across its diverse kitchens, from high-end restaurants to staff canteens. Without consistent data, it was difficult to pinpoint where and why food waste occurred, making it hard to create targeted interventions.

To tackle this, Constance needed a solution that combined accurate measurement, cultural change, and financial accountability, ensuring teams at all levels could act on food waste prevention as both an environmental and business priority.



This initiative not only delivered substantial environmental and financial impact but also strengthened a culture of awareness, accountability, and innovation across Constance Hotels' operations.

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