

LE MERIDIEN PHUKET

Le Méridien Phuket Beach Resort is committed to making sustainability part of everyday operations. As part of Marriott International and Le Méridien's sustainability policies, the resort is working to reduce waste while building a stronger culture of environmental responsibility.



FROM SUSTAINABILITY GOALS TO KITCHEN-LEVEL ACTION

In January 2026, the resort partnered with Lightblue to introduce FIT Food Waste Monitoring Tech in its Staff Kitchen & Canteen, establishing a baseline for food waste and creating a structured way to measure progress.

The Results



**Food
Saved**

6,900 KG



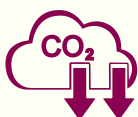
**Avg. Food Waste
Reduction**

49%



**Meals Equivalent
Saved**

13,900



**Carbon
Reduction**

17,300 kg



"Making the most of every ingredient is where sustainability begins. When we learn to see the value in ingredients that might otherwise be overlooked and find creative ways to give them a second purpose, even the smallest actions can create a meaningful impact on our planet."

Julian Lowry
General Manager,
Le Meridien Phuket Beach resort





FROM BASELINE TO 49% LESS FOOD WASTE

The programme began with an onsite FIT onboarding and training session in January 2026, establishing the baseline against which progress would be measured.

Lightblue provided hands-on training for 20 key team members across culinary, stewarding and HR functions, helping the team build the knowledge and ownership needed to integrate food waste monitoring into their daily routine. With FIT Tech, food waste became visible, measurable and easier to understand, giving the team data to support more informed food management.

DATA THAT CONNECTS PEOPLE TO IMPACT

Food waste is difficult to manage when it cannot be seen or measured.

FIT Tech gave the kitchen teams a simple way to make food waste visible, connecting everyday kitchen activities with measurable environmental impact.

At Le Méridien Phuket, the programme started in the Staff Kitchen & Canteen and demonstrated what can happen when data, consistency and team engagement come together.



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.

[Book A Call](#)


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