

HMD Solutions

<u>Team Member Name</u>	<u>Year</u>	<u>Major</u>
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Advisor: Dr. Keith Whittingham

Topic: Improving Sustainable Food Efforts in the Travel Industry

Audience: LSG Sky Chefs North America Board

Sustainable Development Goal

SDG #3: Ensure good health and well-being for all at all ages.

SDG #12: Ensure sustainable production and consumption patterns.

SDG #13: Take urgent action to combat climate change and its impact.

SDG #17: Strengthen the means of implementation and revitalize the global partnership of sustainable development.

Executive Summary

Over the past two years, the COVID-19 crisis has had a profound impact on the travel industry. The coronavirus pandemic has caused a shift in flyers moving from commercially scheduled flights to chartered flights. With the increased urgency and consciousness surrounding industry impacts to climate change, it is imperative that LSG Sky Chefs evaluate how to mitigate its impact. There is additional pressure from consumers to act on climate change and consumer health. LSG Sky Chefs is a global airline catering and hospitality company with 26% market share and services over 300 airlines. Their current environmental efforts are limited to efficient appliances and recycling but fail to mention the sustainability of their supply chain. Consumers are increasingly demanding sustainable options, in addition to an increased awareness of sustainable consumption practices. Given the target demographic and their respective food choices, we urge LSG Sky Chefs to work closely with suppliers to sustainably source raw materials and incorporate sustainable food in its supply chain.

We recommend LSG Sky Chefs execute a two-tiered approach to addressing the issue of sustainability within food sourcing that aligns with SDG 12, to ensure sustainable production and consumption patterns. The first solution to this is the implementation of vertical farming locations near flight hubs in New Jersey, Florida, and Texas. The second is to partner with local farmers in New Jersey, Florida, and Texas to source fruits and vegetables grown in season, supporting the local economy. With a focus on local sourced fruits and vegetables either through a vertical farm or a local farm, LSG Sky Chefs empathizes its commitment to quality food offerings. As one of the largest catering companies in the world, LSG Sky Chefs has the opportunity to create effective and lasting change within the airline catering services industry. If LSG Sky Chefs implements these suggestions, LSG Sky Chefs will strengthen its sustainability efforts while continuing to provide high-quality service to its clients.