

## Nourishing Smiles

<u>Team Member Name</u>	<u>Year</u>	<u>Major</u>
Adriana Ruiz Oliva	2024	Marketing
Roberto del Prado Garces	2025	Business Administration
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**Advisor(s):** Viviana Macias Vences

**Topic Title:** Food waste in Mexican companies

**Audience:** Sanborn's Board of Directors

### Sustainable Development Goal

SDG #2: End hunger; achieve food security and improved nutrition and promote sustainable agriculture.

SDG#12: Ensure sustainable consumption and production patterns.

### Executive Summary

One of the biggest problems in Mexico is the lack of nutrition in the population, currently 41.5 million Mexicans suffer from malnutrition due to extreme poverty. Another problem worth highlighting is food waste in Mexico, around 25,000 tons of food is wasted in the country per year. This is having an impact on the inequality of accessibility to food resources in Mexico and poor nutrition can therefore lead to poor quality of life in the future of many Mexicans, resulting in a much bigger health issue for the country.

Sanborns is a famous department store located all around Mexico. Since its opening in 1903, Sanborns has become one of the most loved and well-known restaurants that accurately represent Mexican culture and values. Sanborns is known for keeping the same traditions and etiquette since the first restaurant opened. We chose Sanborns because its restaurant chain is one of the largest in the country and for the reputation that it represents for all Mexicans, making it the perfect target.

In order to achieve our sustainable development goals, we designed a program in conjunction with Sanborns, where food that will not be consumed in the restaurants will be donated and sent to the nearest canteens to avoid food waste and provide nutrient-rich food to Mexicans living in extreme poverty. We have carefully created a strict plan with the restaurant and the canteens that include certain regulations and policies to prevent misuse of food and ensure food quality all the way to the people.