



2021 TOP 100 GOOD PRACTICE STORY

Title of the Story: Reduce Food Waste and Provide Local Ingredients

Destination Name: *(include any state, province or region)*

Nanao City and Nakanoto Town

Country: Japan

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Position: Chief clerk

Nomination Category: *(Please check the boxes that indicate the focus of your story)*

Please find detailed information for the categories below in the Top 100 training module 'Good Practice Story'.

- Localizing the destination supply chain
- Decarbonizing the destination supply chain
- Culture & Communities
- Environment & Climate
- Nature & Ecotourism
- Tourism Reset & Recovery

Find detailed instructions for submitting good practices in the Top 100 training module "Good Practice Story".

Should you have any questions on your submission please refer to our FAQ page or contact top100@greendestinations.org

DESCRIBE YOUR GOOD PRACTICE STORY

Address each aspect of your good practice story in the different sections being specific including relevant quantitative and qualitative information.

Issues faced

What was the problem/issue solved with the good practice? Click to add your text

Reduction and Effective Use of Food Waste

Even though the population trend is decreasing (30nanaoshinosugata.pdf, page 7), the annual total amount of waste generated continues to remain high (30nanaoshinosugata.pdf, page 17). This can be attributed to the large weight of tourism as a major industry in this area.

In addition to efforts to reduce food loss, food wastes from lodging facilities can be properly disposed of by strengthening cooperation between dischargers and recycling companies. In addition to efforts to reduce food loss, it is necessary to promote appropriate food recycling by strengthening the cooperation between dischargers and recycling companies.

Methods, steps and tools applied

How was the good practice implemented? Click to add your text

<A case study of Kagaya in Wakura Onsen>

A local NPO was asked to compost food residues.

Kagaya Co., Ltd. visited the developed area with NPO representative Mr. Maruyama, Nanao City Hall, Chamber of Commerce and Industry, and agricultural cooperatives.

A demonstration test of composting using food residues generated by Kagaya was conducted.

Mr. Maruyama, Chairman of the Board of Directors, and members of Nanao City Office selected a site for composting and started composting food residues.

<A case study at TADAYA in Wakura Onsen>

The conventional form of Kaiseki cuisine was abandoned and the number of menus was reduced.

In April 2021, the number of course menus for meals was narrowed down from the conventional five courses to only one course.

By narrowing down the number of course menus, the company was able to consolidate its food procurement and provide customers with meals that use local ingredients.

Key success factors

What helped you tackle the issues? Click to add your text

<A case study of Kagaya in Wakura Onsen>

The company could not tackle food loss and environmental issues on its own, but by working with an NPO to compost the residue, it was able to create a path for effective utilization of food waste.



<A case study of TADAYA in Wakura Onsen>

The period when the ryokan was closed due to the spread of coronavirus infection became a good time to implement this initiative.

The staff who had been dealing with guests, together with the kitchen staff, worked on the mission of reducing food loss, food inventory, and increasing the use of local ingredients.

In the past, meal courses were prepared according to the room grade. In order to reduce food residue, we decided to narrow down the number of courses from five to one. The fee schedule was also revised in line with this initiative.

It was also important to conduct a large-scale inventory of food and tableware to recognize the current situation.

Lessons learned

While implementing the Good Practice what challenges were faced, and how were they overcome? Click to add your text

< Case Study at Kagaya, Wakura Onsen >

Improvement in the awareness of Kagaya Group employees regarding waste separation.

Kagaya Group's method of separating food residues

(1) Cooking stage

Vegetable scraps, fish scraps, crustaceans and shells are separated into groups.

2) Meal stage (banquet halls, restaurants, guest rooms)

Leftover food is sorted according to the food residue separation standards set by the Kagaya Group.

3) Collection stage

Food residues that have been sorted in each part of the inn are finally collected in special containers for each residue group at the garbage collection point.

<A case study of TADAYA, Wakura Onsen>

A bold price revision was implemented to reduce the number of courses from five to one in accordance with the range of room grades. With regard to the narrowing down of the number of courses, Tada-ya held a dinner party and provided information on its website in order to have its main customers, such as repeat customers, understand and accept Tada-ya's new way of thinking about course meals.

Results, achievements and recognitions

What were the qualitative and quantitative results of the good practice? Has it received any rewards? Click to add your text

<A case study of Kagaya in Wakura Onsen>

The Kagaya Group used to incinerate food residues generated within the group, but by switching to composting, the group has substantially reduced its carbon dioxide emissions.

<A case study of TADAYA, Wakura Onsen>

By drastically reducing the number of dishes to be cooked, food waste from cooking residues was reduced. In addition, by unifying the course meals served, it became possible to cook according to the type and size of vegetables and fish, which are the ingredients, rather than according to the variations of the dishes. Even if the menu changes seasonally, it is modified a little each month to reduce the loss caused by large orders. Also, by reducing the number of variations in the dishes, we were able to reduce the number of garnishes. As a result of these efforts, a significant reduction in the amount of food waste generated on a daily basis has been achieved.



This initiative has also reduced the number of man-hours required for cooking, making it possible to serve guests freshly prepared food, and creating an environment that facilitates the provision of seasonal local ingredients.

Additional references

Provide links to further information. Pictures and videos should be available for download either from Youtube, Vimeo or other Cloud-based (Google/ One Drive) download URL.

<A case study of Kagaya in Wakura Onsen>

<https://www.city.nanao.lg.jp/soumu/aramashi/toke/documents/30nanaoshinosugata.pdf>

<A case study of TADAYA, Wakura Onsen>

<https://tadaya.net/detail.php>

<https://tadaya.net/cuisine/>

<https://www.city.nanao.lg.jp/soumu/aramashi/toke/documents/30nanaoshinosugata.pdf>

