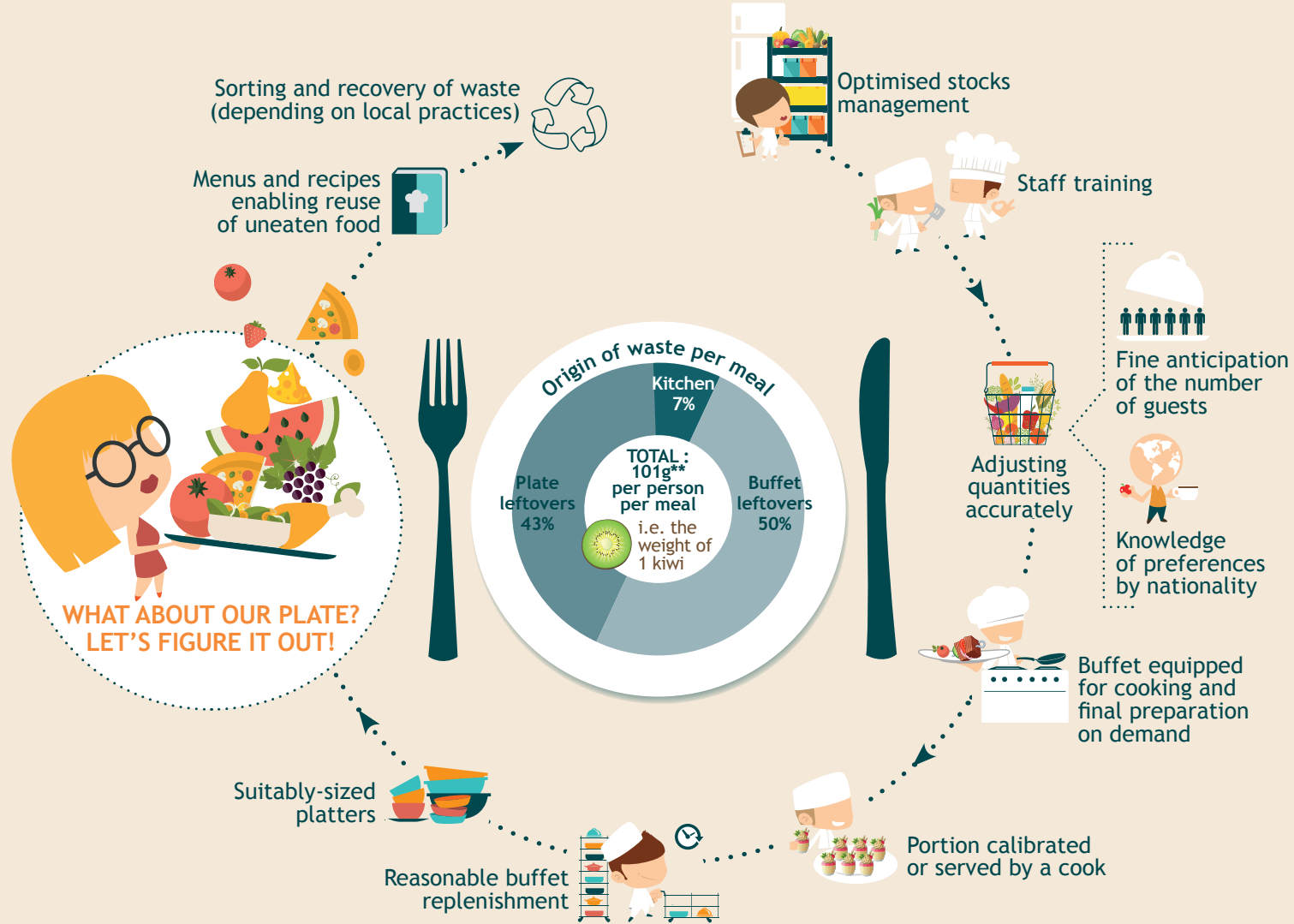




DID YOU KNOW?

Specialising in buffets for over 60 years, Club Med has always sought to limit the amount of food that is wasted. Club Med has therefore acquired specific know-how in order to make its buffets generous and tasty, yet reasonable, and is today one of the catering methods generating the least avoidable food waste*, while offering a service renowned for its quality and variety.

FOOD WASTE: LET'S REVIEW TOGETHER THE OPTIONS...



* Study of the French Ministry of Agriculture, Food, Fisheries, Rural Affairs and Spatial Planning - 2011

** Avoidable waste per meal and per person, from kitchens, buffets and plates - Inddigo and Club Med 2011-14 studies on 12 Resorts in Europe-Africa



To find out more:
www.clubmed-corporate.com

