S3A ScopeThreeAction

2025 SWITZERLAND

HOTEL FOOD SUSTAINABILITY SCORECARD

INTRODUCTION

The food system is responsible for 28–34% of all human-caused greenhouse gas emissions, making it a critical sector for climate action. Shifting towards plant-rich eating in line with EAT-Lancet recommendations would reduce emissions more than other major interventions. This approach would reduce emissions more than halving food waste, increasing crop yields by 50% above current maximum potential, or reducing greenhouse gas emissions per unit of food by 40% through methods like precision fertiliser application or additives to ruminant feed.

For hotels specifically, the food supply chain plays a pivotal role in their overall carbon footprint. Of all food system emissions in the hospitality industry, the largest contributor — over 62% — is food sourcing, far exceeding kitchen operations (19%), food waste (17%), and plastic packaging (2%).

That's why leading hotel groups in Switzerland and around the world are increasingly leveraging plant-forward menu strategies to reduce this key source of emissions significantly. However, some hotels that once led by including more plant-based meals have rested on their laurels. As offering plant-based options has become the bare minimum, companies demonstrating genuine commitment to emission reduction are moving forward with measurable policies and targets.

Plant-forward menu policies and protein diversification targets are now essential for hotels to remain current with evolving food sustainability expectations. Forward-thinking hotels use these goals not only to cut emissions and attract a wider range of guests, but also to reduce costs, improve margins, and decrease exposure to price-volatile ingredients.

This scorecard evaluates clear, measurable, and publicly disclosed plant-forward policies and protein diversification targets, the hallmarks of hotels genuinely committed to reducing their Scope 3 emissions. Performance on this scorecard signals industry leadership to guests, investors, and sustainability-conscious customers, demonstrating tangible, measurable action to reduce Scope 3 emissions.

CONTACT

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Rating	Criteria
A	Has set a public target with a specific deadline (e.g. by 2030) to make at least 30% of meals offered plant-based or vegetarian, or to achieve a specific protein-split procurement target (e.g. 40% animal-based : 60% plant-based protein). Alternatively, has already surpassed this target without having set a prior deadline.
B	Has publicly committed, without a specific deadline, to make at least 30% of meals offered plant-based or vegetarian, or to achieve a specific protein-split procurement target (e.g. 40% animal-based : 60% plant-based protein).
C	More than 25% of the hotel group's venues publicly report offering at least 30% of their meals as plant-based.
D	Fewer than 25% of the hotel group's venues publicly report offering at least 30% of their meals as plant-based.
F	None of the above criteria applies.

This publication is part of a series of country-specific scorecards covering hotels across North America and Europe.

Hotel Group	Policy & Target Overview	Rating
ACCOR	Global commitment to offering 50% vegetarian or plant-based dishes across all menus by 2030, with an additional target for Novotel hotels to reach 25% plant-based menu offerings by 2026.	A
RADISSON HOTELS	Target for the EMEA region to offer 35–40% of its menu options as plant-based or vegetarian. The chain has surpassed this target, currently offering 30–40% plant-based and 60–65% vegetarian meal options across its properties.	A
Best Western Hotels & Resorts	No Policy	F
BOAS HOTELS	No Policy	F
Hilton	No Policy	F
fassbind hotels.ch	No Policy	F
IHG HOTELS & RESORTS	No Policy	F
MANOTEL HOTEL GROUP GENEVA	No Policy	F
Marriott INTERNATIONAL	No Policy	F
Sorell	No Policy	F
Sunstar SWISS HOTEL COLLECTION	No Policy	F