



## **Central Plaza Hotel Public Company Limited**

### **Waste Management, Food Loss and Food Waste Policy**

Approved by the Board of Directors Meeting No. 5/2025

On August 13 , 2025

Prepared by the Sustainability Development Department

**PUBLIC**

## **Waste Management, Food Loss and Food Waste Policy**

### **Central Plaza Hotel Public Company Limited**

Central Plaza Hotel Public Company Limited realizes the importance of waste management, especially in the operational processes of both the hotel and food businesses. The Company focuses on waste segregation at the source and efficient disposal management, or recycling for increased value and benefit. This includes promoting the reduction of unnecessary packaging, selecting reusable packaging, or returning packaging to suppliers to prevent waste. The Company also prioritizes food loss and food waste reduction, with a target of reducing waste to landfill by 20% in 2030, compared to the 2019 baseline.

#### **Objective**

1. To promote waste management systems in order to reduce the social and environmental impacts of business operations.
2. To support the target of reducing waste to landfills and enhancing recycling processes.
3. To ensure the Company has systematic operational procedures that lead to a reduction in food loss and food waste.
4. To create food security in both production and consumption, and to mitigate the impact on climate change

#### **Scope**

This Policy applies to the Company's hotel and food business units, suppliers and business partners.

#### **Definition**

"Company" refers to Central Plaza Hotel Public Company Limited and its subsidiaries.

"Employee" refers to employees of the Company, including executives, contract workers, and consultants

"Policy" refers to Waste Management, Food Loss and Food Waste Policy.

#### **Guidelines**

To comply with this Policy, the Company has established guidelines on biodiversity and no deforestation as a framework for operations for all executives and employees to acknowledge, understand, and implement, as follows:

## 1. Waste management guidelines

- 1.1. Establish effective waste management measures that cover the entire process, from source to destination.
- 1.2. Prioritize waste management hierarchy, starting with waste reduction at the source (Reduce), using reusable packaging or items (Reuse), and sorting recyclable materials to transform used materials into new products. Reduces the new resources and decreases waste to the environment (Recycle).
- 1.3. Provide waste segregation bins for each sort of garbage, including general waste, food waste, recyclable waste and hazardous waste. These bins should be placed in both operational and public areas. Bins should be placed according to the types of waste generated by the operations.
- 1.4. Implement a data collection and monitoring system for both hazardous and non-hazardous waste, including reporting operational data in compliance with internationally recognized standards.
- 1.5. Provide training and encourage employee participation in waste management to promote knowledge, understanding, and awareness of sustainable waste management.
- 1.6. Communicate information and promote waste management to all stakeholders, including employees, tenants, business partners, contractors, customers, and communities, to maximize the efficiency of waste management.
- 1.7. Collaborate with suppliers and business partners on waste management by sending or selling sorted waste to those who can manage it properly or create added value, in line with the circular economy concept.
- 1.8. Report on waste management performance and goals to all stakeholders through annual reports, sustainability reports, or other disclosure channels.

## 2. Food loss and Food waste reduction guidelines

- 2.1. Define goals and action plans for reducing food loss and food waste.
- 2.2. Reduce food loss, surplus food and food waste throughout the production process, transportation, sales channels and restaurants by means of effective production planning, quality control, production control, storage and inspection.
- 2.3. Create value or benefits for surplus food according to food safety standards to reduce the long-term impact of food loss.
- 2.4. Enhance sustainable consumption and production for all stakeholders, including employees, tenants, business partners, customers, and communities by implementing awareness projects or public relations campaigns.

- 2.5. Continuously report on performance, target and monitor progress in food loss, surplus food, and food waste reduction to achieve sustainable production and consumption.
- 2.6. Engage with expert partners to reduce food loss or surplus food, delivering value to society.

This Waste Management, Food Loss and Food Waste Policy 2025 was approved by the Board of Directors Meeting No. 5/2025 on 13 August 2025 and will be effective from the date of approval onwards.

-Signed-

Mr. Norachit Sinhaseni

Chairman of the Board

Central Plaza Hotel Public Company Limited