

LUX* Resorts & Hotels Raise Awareness for Food Waste in Mauritius



22 April 2022 – This Stop Food Waste Day on 28 April, [LUX* Le Morne](#) and [LUX* Belle Mare](#) are taking their food waste fight one step further by organising a series of zero waste workshops and activities every day between 24 and 30 April that aims to educate and inform guests on how they can reduce food waste whilst on vacation and even long after their holiday tan has faded.

According to [FWH Mauritius](#), **5,281 tonnes** of food are thrown away each year. Both hotels, certified this year by The PLEDGE™ on Food Waste, a Singapore-based third-party audited certification and benchmarking system, have pledged to reduce food waste in their respective establishments by an average of 20% with the remaining waste repurposed into animal feed and fertilisers at year end.

From Sunday 24th April, guests of LUX* Belle Mare will be able to participate in a zero-waste dessert workshop, learn to make body scrub from coffee beans which are known to reduce the appearance of cellulite and improve blood circulation as well as participate in tea watercolour painting at the Junk Art Gallery, using used leaves and root vegetables as colourants.



The team at LUX* Le Morne also brought the awareness campaign to the neighbourhood schools by organising a series of sustainable workshops.

Jérémie de Fombelle, General Manager of LUX* Le Morne Resort, firmly believes that the protection of the environment cannot be achieved without the involvement and participation of citizens. “Our mission extends beyond our hotel’s walls. We want to include the neighbouring communities in our



endeavours, by sharing with them the many tools and knowledge we have at our disposal. This begins with children, who, after all, hold the key to our future. It is our duty to sensitise them to the importance of sustainability and individual actions, to ensure they become environmentally aware and responsible adults.”

Guests at the hotel can also learn more about composting so they can continue using their newfound skill back home to create their own nutrient-rich soil for their home garden and reduce their environmental impact by taking control of their consumption and waste production.

Check out LUX* Le Morne’s zero food waste video [here](#).

For the latest updates, follow [LUX* Belle Mare](#) and [LUX* Le Morne](#) on Instagram. To find out more about LUX* Resorts &

Hotels sustainable initiatives, visit www.luxresorts.com

-END-

Media contact Grace Lee/ Vice President – Public Relations/ grace.lee@theluxcollective.com

About The Lux Collective

The Lux Collective is a global hotel operator headquartered in Singapore and manages brands LUX* Resorts, SALT, Tamassa, SOCIO and Café LUX*. Other properties managed by The Lux Collective include Hotel Le Recif, Reunion Island as well as Ile des Deux Cocos, Mauritius, a private paradise island.

Successful hospitality experiences are created through hard work, passion and the collaboration of people with diverse skills. The Lux Collective work together with some of the most passionate and creative thinkers and doers. Together with their team members, stakeholders, vendors and partners, they create and deliver some of the leading hospitality experiences in the world. Putting people first is the core of their culture as well as staying true to its values of being passionate, responsible and innovative in all that they do. The Lux Collective make each moment matter and cares about what matters. By providing comfort through thoughtful and exquisite designs, they create experiences that make each moment matter for all guests.

The Lux Collective is committed to operating in a considered and respectful manner that is mindful of future generations. An affiliate member of IBL, a major economic player in the Indian Ocean, and a leader of the “TOP 100” Mauritian companies, IBL is active in key sectors of the Mauritian economy, representing a portfolio of approximately 300 subsidiaries and associated companies.

The Lux Collective currently manages:

LUX* Resorts & Hotels

China: LUX* Tea Horse Road China (Lijiang, Benzilan, Stone Town, Peach Valley, Daju Village, Sangushui, Dali, Shangri-La – opening 2022, Pu'er – opening 2022 and Emei – opening 2022), LUX* Chongzuo, Guangxi, LUX* Liyang (opening 2023) and LUX* Luxelakes, Chengdu (opening 2025)

France: LUX* Marseillan, France (opening 2024)

Ile de la Reunion: LUX* Saint Gilles

Maldives: LUX* South Ari Atoll

Mauritius: LUX* Grand Gaube, LUX* Belle Mare, LUX* Le Morne and LUX* Grand Baie

UAE: LUX* Al Jabal Resort (opening 2023) and LUX* Al Bridi Resort (opening 2023)

Vietnam: LUX* Phu Quoc (opening 2024)

SALT Resorts

Mauritius: SALT of Palmar

Tamassa

Mauritius: Tamassa Bel Ombre

SOCIO

Mauritius: SOCIO Trianon (opening 2024)

About LUX* Resorts & Hotels

LUX* Resorts & Hotels helps people to celebrate life by delivering consistently on the promise of a different kind of luxury; hospitality that is Lighter. Brighter. LUX* stages exceptional experiences in different locales – whether on the Beach, in the City or in Nature – by banishing thoughtless patterns and being more simple, fresh and sensory for the benefit of all our guests.