



# What is the GDS-Index

A destination level programme that measures, benchmarks and improves the sustainability strategy and performance of meetings, events and business tourism destinations.

### It was founded by:











## **Our Purpose**







destinations to become more sustainable places to visit, meet in and thrive in.



# Leading Community of Destinations Committed to Sustainability and Regeneration

GLASGOW CONVENTION Zürich, BUREAU Switzerland.





























































































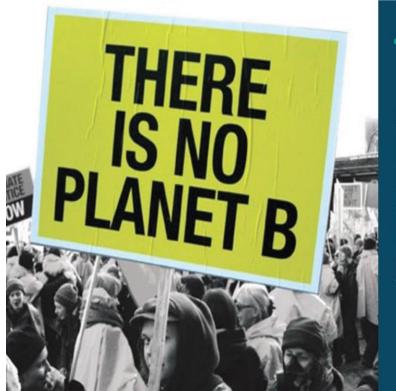
# **Sharing Key Insights and Trends**

Read more about how event destinations around the world are regenerating and improving the competitiveness of their destinations

www.gds-index.com
Launch - June 6th 2019













# Creating better places to live, meet & thrive in.

Sustainable Destination Management Trends Best Practices and Insights.

Featuring an analysis of the 2018 Global Destination Sustainability Index from the world's leading cities.







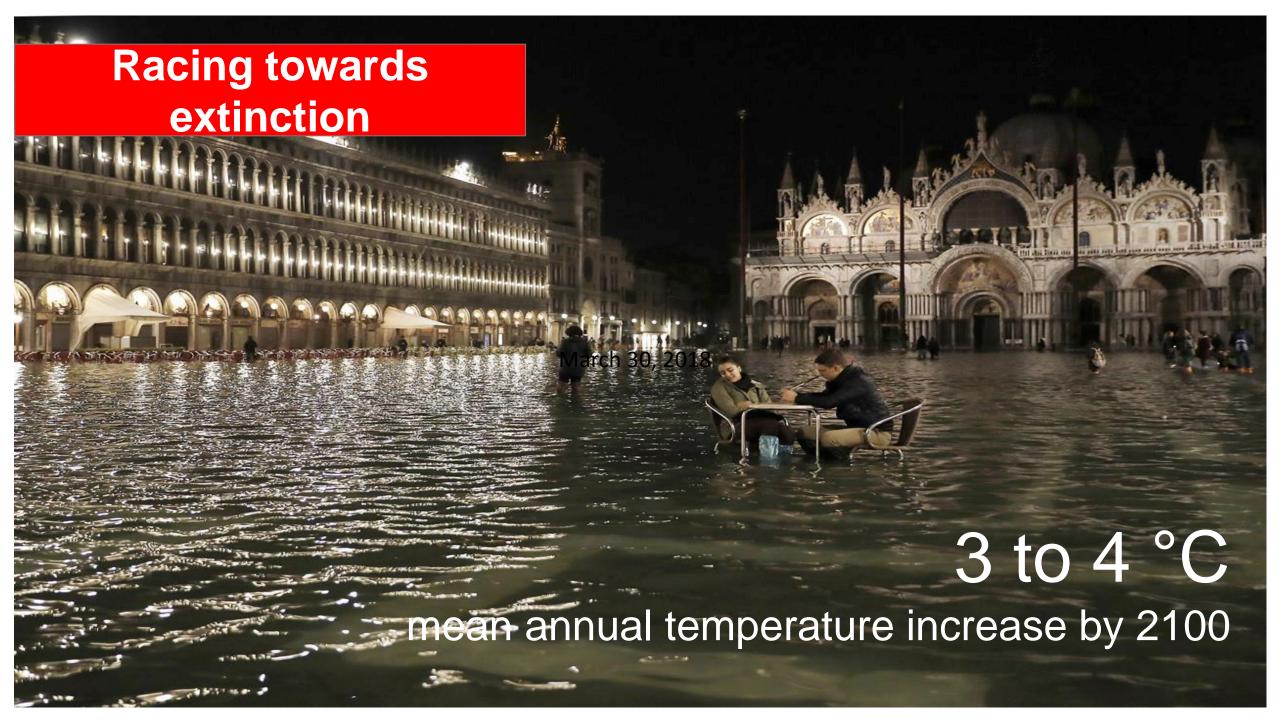




















How does that make you feel?











# A REVOLUTION IN HOW WE GET AROUND

220 million new electric cars to hit the streets by 2030



81% growth in US in 2018, 25% in UK

# A CIRCULAR REVOLUTION IN HOW THINGS ARE BEING MADE









# A GLOBAL REVOLUTION WITH A COMMON AGENDA





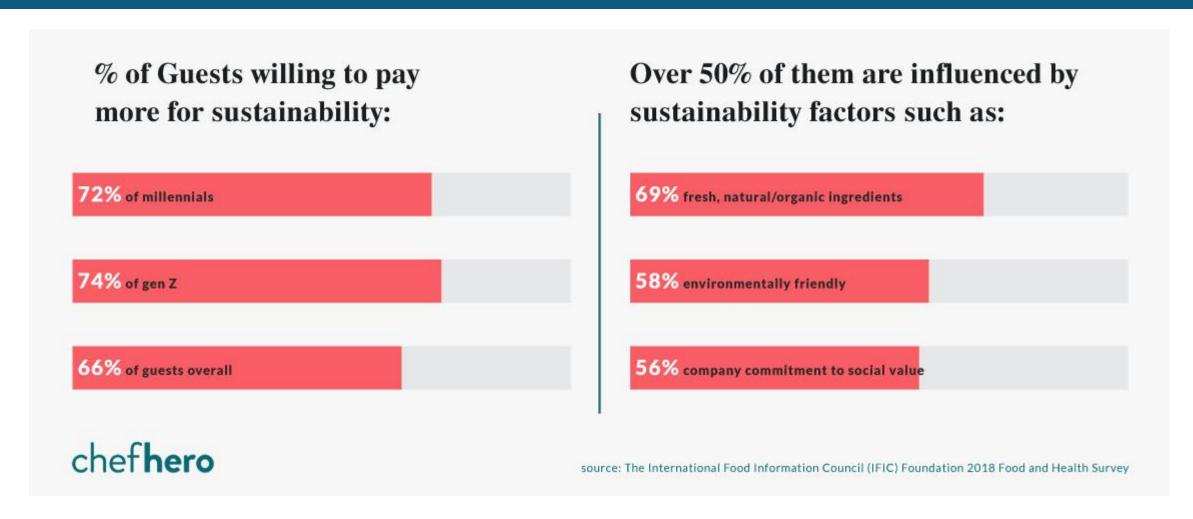
# A REVOLUTION IN HOW WE EAT

Vegan market grew 350% in UK, 400% in Portugal in last 10 years 600% in 3 years in the US





# Our guests are changing habits



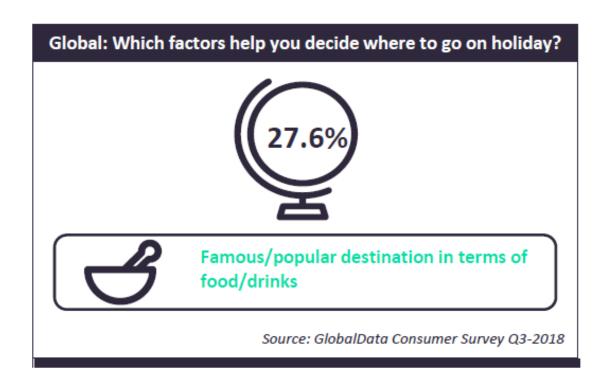
https://foodinsight.org/wp-content/uploads/2018/05/2018-FHS-Report-FINAL.pdf

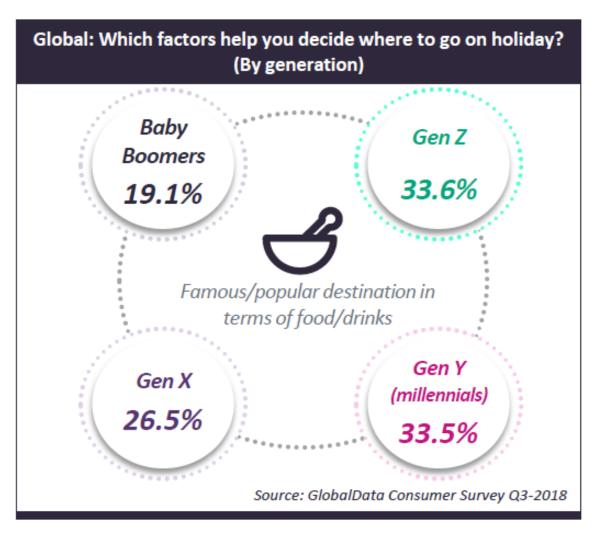






# Food is a signficant influencer of destination







79% are developing a food sustainability programme (GDS-Index)



# How are destinations reacting?

# **FLOSS**

Fair Local **Organic** Sustainable **Smart** 



















# **Fair Food Revolution**

How can we look better after our people, communities and planet













# **Local Food Revolution**





# Case Study: Ljubljana

### Locally Grown Food Exchange (Borza lokalnih živil)

Ljubljana Tourism biannually convenes a meeting between suppliers (farmers, producers) and buyers (hotels, restaurants).

The aim of the professionally moderated exchange was to facilitate inter-personal meetings and encourage new agreements.

3 events organised: Over 200 people

Won the Premik Naprej 2018 award





# Local: Beyond just growing locally



What is that hidden flavour or ingredient that defines our "place"?

What forgotten recipes and lost ingredients can we recover?





# **Case Study: Nordic Food Revolution**



Highlights

Destinations

Things to do

Accommodation

Plan your trip

### VISITCOPENHAGEN

EAT & DRINK

CITY AREAS

PLAN YOUR STAY

### World-Class Cuisine in a Bite-Sized Country

Denmark has led the way in Scandinavian gourmet cuisine for over a decade so what better place than here to dive in face-first and experience delicious and elegant New Nordic cuisine?



Denmark's 27 Michelin-starred restaurants

Get a taste of why Denmark is Scandinavia's gourmet food powerhouse at the 27 Michelin restaurants!



Bib Gourmand restaurants in Denmark

Gourmet food at reasonable prices? YES PLEASE! Next stop: Denmark's tasty Bib Gourmand restaurants.



noma - Four-time World's Best Restaurant!

You better book a table at noma before reading this! Because it might already be fully booked.

## 25% Growth in restaurant sales in 4 years Tourism doubled 10000 new Jobs in restaurants



### Copenhagen is a green city and that also reflects in the restaurants

Many of the Copenhagen restaurants go for an organic or largely organic menu. Whether you are into Italian, Nordic cuisine or just a Danish hot dog you have the option of treating yourself with an

We also recommend our guides to vegetarian restaurants and New Nordic restaurants in



### Gemyse Tivoli

Veggie wonderland in Tivoli Gardens It's packed with herbs from all over the world, and it belongs to Gemyse, Nimb's organic vegetable restaurant that's located right in the heart of Tivoli Gardens.



Out on Refshalegen, an edgy and lesser known part of Copenhagen's harbour area, you'll find the gourmet restaurant Amass, headed by former Noma Head Chef, Matthew Orlando. Amass serves contemporary,



Relæ, located in Jægersborggade in Nørrebro is a casual top-level restaurant delivering a, no nonsense gastronomic experience. Relæ has one star in Guide Michelin Nordic Cities 2019 and was ranked nu.



Entrepreneurial Claus Meyer has along with two other chefs opened Restaurant Radio in Copenhagen, close to the Lakes and the beautiful old Broadcasting House. Here you can get organic and Nordic food...

Neighbourhood



# Sustainable

ONE THIRD OF ALL FOOD PRODUCED IS WASTED





# Case Study: Bangkok

Thailand Exhibition and Convention Bureau developed a third party audited standard for food waste

Aligned with the United Nations' Draft Food Loss and Waste Standard.

An online tool helps hotels and venues to calculate, manage and reduce the amount of waste.

Piloted in 10 hotels, delivering over 530,000 EUR in cost savings and 383 tons carbon emissions reduction.



# The UK throws away an estimated 295 billion pieces of plastic every year











# Case Study: Sydney



# https://www.sustainabledestinationpartnership.com.au/ Who we are

The Sustainable Destination Partnership is a collaboration of hotels, backpacker hostels, serviced apartments, cultural institutions, entertainment venues and industry influencers working together to make Sydney a sustainable destination.

### Single-use items

Working to reduce single use items in our businesses.

### Food waste

Working to eliminate food waste and piloting a range of toolkits.

### Sustainable procurement

Aligning supply chains with our sustainability objectives.

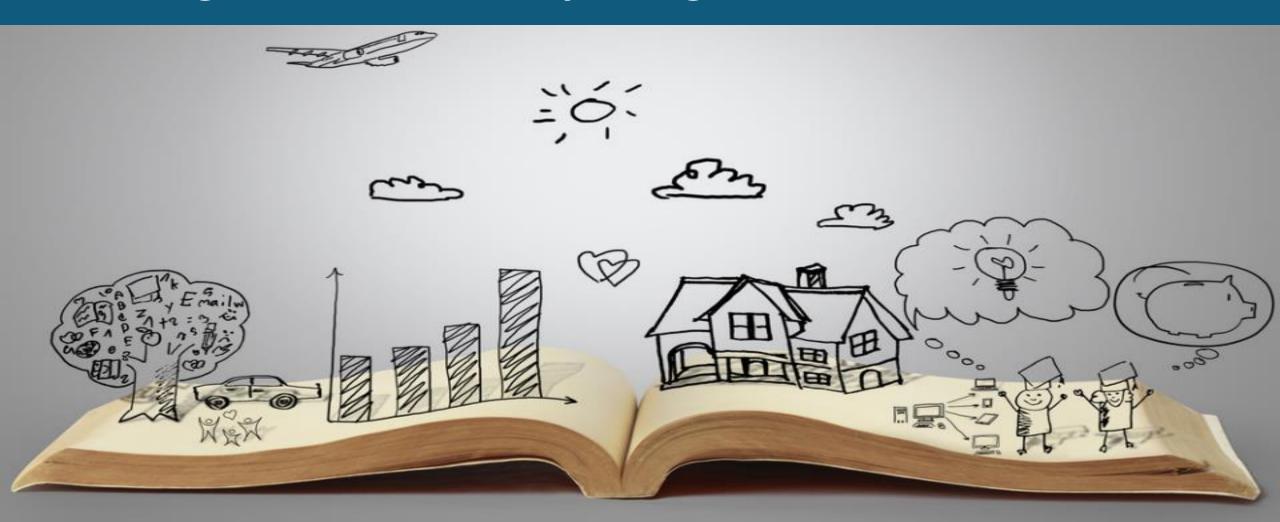
### Shared measurement

Developing shared targets and indicators to measure our progress.

# **SMART FOOD REVOLUTION**



# The magic is with the storytelling





# **Case Study: Monaco**

A global food revolution is underway. Modern tourists seek local, authentic, healthy and sustainable experiences.





### IN MONACO, GASTRONOMY, LOCAL AND SEASON ARE LINKED!

From urban gardens to organic restaurants, through the reasoned choice of products and the fight against food waste, the environmental approach is deeply rooted in the principles of the Monegasque restaurant.

Less transport, more taste, discover and savor the culinary creations of our Chefs.

https://www.mcgreenglam.com/en/savor









# **Download: Whitepapers**

Read more about how cities around the world are driving the regeneration and competitiveness of their destinations?

More Info: www.gds-index.com











# This is your wake up call...



# Join the world's leading cities in co-creating a brave new world.



Join 50 cities in the leading sustainability benchmarking & improvement programme for meetings & events destinations around the world.



If you have any questions or require more information, please contact:

<u>Guy.Bigwood@gds-index.com</u> #guybigwood To find out more about the GDS-Index, please visit: <a href="www.gds-index.com">www.gds-index.com</a>