OKADA GREEN HEART
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Beyond World Food Day: A Year-Round Commitment to Food Rescue and Community Welfare

Okada Manila continues its partnership with Scholars of Sustenance Philippines, combining responsible food management with meaningful community support.

Observed every October 16, World Food Day draws attention to food security, reducing food waste, and making food available to communities in need.

For Okada Manila, World Food Day 2026 provided an opportunity to highlight a commitment that extends throughout the year. Through its partnership with Scholars of Sustenance (SOS) Philippines, the resort continues to turn surplus food into a resource for communities while encouraging team members to take an active role in responsible hospitality.

From January to September 2026, Okada Manila donated 2,019 kilograms of rescued food through SOS Philippines, equivalent to 8,480 meals. The commitment continued in October through a World Food Day initiative in Sta. Ana, Manila, where team members helped prepare and distribute 250 meals to beneficiaries.

Sustaining Support Throughout the Year

Okada Manila's food rescue partnership with SOS Philippines connects responsible resource management with efforts to address food insecurity.

Throughout the year, the resort's food donations have supported communities in Malambing, Pook Malinis, and Project PEARLS Batia, as well as persons deprived of liberty at Camp Karingal. Food rescue activities also took place at the Guadalupe Viejo Community Complex in Makati City and Universidad de Manila.

The initiative also delivers measurable environmental benefits. According to SOS Philippines, the January to September food rescue efforts represented an estimated reduction of 5,108 kilograms of carbon dioxide equivalent (CO_2e).

Guided by the Security, Safety, & Welfare pillar of Okada Green Heart, the initiative supports community well-being by helping address the daily need for food. Through regular donations and team member participation, Okada Manila's partnership with SOS Philippines sustains this support beyond World Food Day.

Bringing the Commitment to Life on World Food Day

In observance of World Food Day, Okada Manila's Food and Beverage Division led team members in a hands-on activity alongside SOS Philippines at the National Shrine of Our Lady of the Abandoned in Sta. Ana, Manila.

Through the Food Rescue Kitchen Program, participants prepared ingredients, cooked, packed, and distributed 250 meals to beneficiaries, including people experiencing homelessness and persons deprived of liberty from Precinct Station 6.

Team members also assisted with meal service and kitchen cleanup, contributing their professional skills and time to support the activity.

For the Food and Beverage team, the initiative was an opportunity to extend the care, teamwork, and attention to service practiced within the resort to people beyond its doors.









"Hospitality is ultimately about caring for people, and we believe that responsibility can extend beyond the resort. Through our partnership with SOS Philippines, rescued food can help provide meals to communities that need them. Seeing our team members prepare and distribute these meals in Sta. Ana brings that commitment to life and makes community support part of how we practice hospitality,"

Andreas Balla
Vice President of the Food and Beverage Division



IMPACT IN NUMBERS

2,019 kilograms
of rescued food donated through SOS Philippines from January to September 2026

8,480 meal equivalents
represented by those donations

5,108 kilograms of CO_2e
in estimated emissions reduction reported by SOS Philippines for the same period

250 meals
prepared and distributed in Sta. Ana in observance of World Food Day

Why This Matters:

Food rescue serves both an environmental and a social purpose. By making better use of available food resources, organizations can help reduce waste while supporting the daily needs of people in vulnerable communities.

For Okada Manila, the continuing partnership with SOS Philippines demonstrates how responsible hospitality is reflected in everyday operations, resource management, and the willingness of team members to contribute their skills beyond the workplace.

World Food Day provides an occasion to recognize these efforts, but their significance comes from the commitment to sustain them throughout the year.

Join the Okada Green Heart Movement

Reducing food waste begins with everyday choices. Plan meals carefully, take only what you can finish, and store food properly to make better use of available resources.

Discover more about Okada Manila's sustainability initiatives at www.okadamanila.com/okada-green-heart.

Scan the QR code to know more

Thank You for Caring!

Together, let's build a greener future—one action at a time.

OKADA MANILA®