



Scenery and sustainability

I RECENTLY had the pleasure of hosting a group of cruise line executives on the stunning shores of Norfolk Island.

Representatives from Princess Cruises, Holland America Line, Seabourn, Carnival, Royal Caribbean, Silversea and Viking experienced the island's spectacular scenery, rich heritage, immersive shore excursions, and the warmth of its cruise-ready community.

But Norfolk isn't just a pretty port - it's also operationally robust.

The island's purpose-built Passenger Transfer Vessels (PTVs), developed by Australia's Birdon Group, have been a game changer.

Designed to handle local maritime conditions, these vessels can transfer up to 90 guests at a time, safely and efficiently.

With three vessels shuttling guests to and from ships, cruise operations are significantly enhanced, making for an outstanding tender destination.

It was fitting that our visit coincided with World Environment Day, given Norfolk Island is something of a recycling powerhouse - now diverting 80% of the island's waste from landfill.

This local commitment to sustainability mirrors the global efforts of the cruise industry.

Norfolk Island truly represents the future of cruising: beautiful, welcoming, operationally sound, and deeply committed to a sustainable future.

Carnival clears its plate

CARNIVAL Corporation says it has reduced its per-person food wastage by 44% compared to 2019 levels, beating its target of 40% a year early, and is well on its way to achieving a 50% reduction by 2030.

The reductions come as part of the cruising giant's 'Less Left Over' food management strategy, an ongoing process aimed at ensuring food and ingredients don't go to waste and its brands reduce the amount of uneaten food going into the rubbish.

In the six years since its launch, Carnival Corporation has managed to save US\$250 million through more finely tuned food provision, preparation, and service practices for the 13.5 million pax who sail on its ships each year.

This has been done by using real-time analytics and insights for more targeted ingredient purchasing, dynamic menu planning and "prep-to-plate operational precision".

Chief Executive Officer Josh Weinstein said the result is great for the planet and also great for Carnival's bottom line.

"[Our strategy] is powered by dozens of large and small programs and technologies across our cruise lines to cut food waste 50% by 2030," Weinstein said.

"More than that, it's also a global rallying cry that is turning everyday actions into lasting impact by nurturing a shared



mindset among our 160,000 talented team members - a mindset that values creativity in delivering amazing meals for our guests and crew while getting the most out of our resources."

Crew training has been increased to empower them to take ownership in minimising food waste and serving "just right" portions, so guests can fill their plate without overindulging.

Extra ingredients are also being donated to a growing network of community food banks.

Additionally, Carnival said it is embarking on an upcycling element, creating new products from uneaten food.

This includes transforming used coffee grounds into vegan soap products and converting used cooking oil into biofuels, which are being used on its land-based tour operations in Alaska.

Further wastage is minimised via the use of more than 90 food dehydrators and 630 biodigesters installed across the global fleet.

These devices use natural bacteria to liquify uneaten food and break down more difficult items by up to 90%, which can be used as garden mulch, compost, or offloaded. *ML*

Lindblad's 60 years

A MILESTONE is on the horizon for National Geographic-Lindblad Expeditions, which will be celebrating 60 years of expedition cruising - see more on **page 6**.

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