

FOOD CHARTER 2024

Working towards a
sustainable food system



TRIGON
HOTELS





Our values

- We recognise that food waste is a significant contributor to climate change globally
 - We focus on seasonality & customise our menus accordingly
 - We prioritise the provenance of our ingredients from our region and country
 - We commit to using meat which is fully traceable to the farmer & sustainably caught seafood, both delivered daily to our kitchens
 - We engineer our menus to minimise food waste
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Our goal

- We want to embrace new ways of doing things for our guests, for them receive the same level of high quality experiences but in a more sustainable way
 - We will gradually transform and implement new systems and procedures to become a “greener” hospitality partner
 - We have made 10 COMMITMENTS, that in time, will become part of our daily working life and make us proud to play our part for our cherished environment
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Our team

- From the executive team right through to our trainees, we take pride in playing our part in taking a more sustainable approach to our guests experiences.
- We meet monthly to establish and monitor our “green actions”.
- Our employee diversity & equal opportunities is at the heart of what we do and we are “ONE” team on a path of positive environmental changes.

OUR 10 COMMITMENTS

FOR HEALTHY AND SUSTAINABLE FOOD BY END 2024

<p>1</p> <p>TO REDUCE FOOD WASTE BY 20% OR 0.12 LTR / COVER</p>	<p><i>How? By monitoring closely our waste and its source & using every element of a product where suitable.</i></p>
<p>2</p> <p>TO SUPPORT LOCAL FOOD SUPPLIERS</p>	<p><i>How? By dealing directly with over 25 local growers / producers to create our menus & always searching for new partners.</i></p>
<p>3</p> <p>TO USE SEASONALITY AS OUR MAIN CONCERN</p>	<p><i>How? By changing menus across all of our food outlets as the season changes.</i></p>
<p>4</p> <p>TO ENGAGE WITH LOCAL CHARITY PARTNERS</p>	<p><i>How? By partnering with food organisations to supply us with edible produce such as Cope foundation gardens.</i></p>
<p>5</p> <p>REDUCE OUR NON ORGANIC LANDFILL WASTE BY 15%</p>	<p><i>How? By working closely with suppliers to reduce packaging & providing ongoing training on waste segregation to avoid systematic waste.</i></p>
<p>6</p> <p>TO ELIMINATE SINGLE-USE PLASTIC</p>	<p><i>How? By switching from cling film to reusable hard plastic to cover food, switching to biodegradable bags & avoiding single portion packaging across our hotels.</i></p>
<p>7</p> <p>TO REDUCE THE USE OF PROCESSED FOODS.</p>	<p><i>How? By making all elements of our dishes from scratch with ingredients coming from verified sustainable sources.</i></p>
<p>8</p> <p>TO OFFER NO WASTE DISHES</p>	<p><i>How? By creating specific dishes which do not generate organic nor non organic by-product waste.</i></p>
<p>9</p> <p>TO INCREASE SUSTAINABLE SOURCES OF PROTEIN</p>	<p><i>How? By identifying where we can substitute animal based proteins with alternative sources. By increasing the use of beans and pulses through our food menus by 20%.</i></p>
<p>10</p> <p>TO REDUCE OUR ENERGY IN OUR KITCHEN BY 20%</p>	<p><i>How? By adhering to a strict equipment timetable and replacing defective equipment with new energy efficient equipment.</i></p>



MORE INFORMATION ON TRIGON HOTELS SUSTAINABILITY JOURNEY :

[HTTPS://WWW.TRIGONHOTELS.COM/](https://www.trigonhotels.com/)



**GREENING &
SUSTAINABILITY
COMMITTEE**