

# Sustainable F&B Charter

## Challenges

- Food accounts for 28% of the environmental burden generated by the consumption of Swiss residents, ahead of housing (24%) and mobility (12%).
- Restaurant professionals’ daily choices, especially in purchasing, significantly affect food’s environmental impact.
- EHL, serving thousands of meals daily, plays a crucial role as a training institution in promoting sustainable F&B best practices

Environmental impact of Swiss population:



28%

Food



24%

Housing



12%

Mobility

## Objectives



Communicate EHL Group’s commitments to sustainable food services.



Align all F&B activities with EHL’s sustainability strategy and climate plan.



Provide recommendations for a sustainable approach in:

- Food product selection.
- Preparation and menu offerings.

EHL’S 2030 SUSTAINABLE F&B GOALS ARE :



33%

Reduce per-person GHG emissions related to purchased food products by 33% compared to 2023.



60%

Ensure that 60% of the food products purchased are labeled.

The proposed objectives and recommendations are aligned with the group’s sustainability strategy and its 2030 climate plan.



# Origin and seasonality

## Local products

- Favour products grown, raised, fished and made in a nearby area, ideally from the Vaud region or Switzerland.
- Avoid products transported by plane.
- Ensure the proper traceability of products and promote local supply chains.



By 2030, EHL is committed to:

- Increasing the share of products purchased from Switzerland to 55% of the total
- Increasing the share of products purchased from Europe to 25% of the total
- Continue to avoid the share of products transported by air at 0% of the total

### K P I s   C O N S I D E R E D

- Share of the products transported by plane
- Proportion of Swiss fruit and vegetables
- Percentage of products without traceability
- Share of Swiss meat
- Share of Swiss dairy products

## Seasonal products

- Favor local, seasonal fruits and vegetables while avoiding those grown in heated greenhouses.
- Limit the frequency of purchasing exotic fruits and refer to a seasonal calendar.



By 2030, EHL is committed to:

- Increasing the share of seasonal fruits and vegetables to 72%

### K P I s   C O N S I D E R E D

- Proportion of seasonal fruit and vegetables
- Share of labelled fruit and vegetables
- Share of labelled exotic fruits



### Labels

The labels put forward to pursue this commitment are:

- Suisse Garantie and regional labels (Terre Vaudoise, GRTA, Terroir Fribourg, etc.)
- Organic production (e.g. Bio Bourgeon and Demeter) or IP-Suisse
- For exotic products, Bio, Max Havelaar and UTZ Certified



*\* Note: Frozen, dried and canned Swiss fruits and vegetables can be considered «seasonal» because they are rarely grown in a heated greenhouse for this type of processing.*

# Food waste and single-use item

## Local products

- Actively offer different types of portions (small, medium or large) with an adapted price.
- Favor plate service rather than buffets.
- Measure the amount of food waste on a regular basis, identify its origin and set reduction targets.



By 2030, EHL is committed to:

- Measuring systematically the volume of food waste on campus
- Elaborating plan to reduce food waste

K P I s   C O N S I D E R E D

- Kilograms of food waste per outlet

## Single-use items

- Eliminate single-use consumables as much as possible.
- Provide reusable containers and cutlery for take-away products.
- Buy products delivered in bulk in reusable containers.
- Avoid products with unnecessary or excessive secondary packaging.
- If single-use containers are not avoidable, use as much paper/cardboard as possible, favoring FSC-certified and/or recycled



By 2030, EHL is committed to:

- Eliminating single-use cups for take-away

K P I s   C O N S I D E R E D

- Number of single-use cups per year                      - Number of outlets using reusable containers

# Homemade and ethical food

## Unprocessed products

- Favor the purchase of raw products.
- Limit the purchase of processed and ultra-processed food products to a minimum.
- Eliminate products containing palm oil.



By 2030, EHL is committed to:

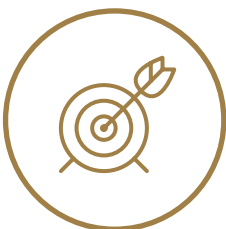
- Maintaining the share of homemade at more than 90%
- Eliminating products containing palm oil

### K P I s   C O N S I D E R E D

- Part of homemade
- Share of products containing palm oil
- Share of raw product purchased

## Non-endangered species and animal welfare

- Ban endangered species and opt for products from «sustainable» fishing.
- For animal products, give preference to products that have benefited from a respectful breeding program.
- Vary protein sources and exploit the great diversity offered by legumes.



By 2030, EHL is committed to:

- Increasing the share of non-threatened fish to 90%

### K P I s   C O N S I D E R E D

- Share of non-threatened fish
- Share of labelled meat
- Share of labelled dairy products
- Beelong Biodiversity Score
- Beelong «Animal Welfare» score



### Labels

The labels put forward to pursue this commitment are:

- Fishing: Marine Stewardship Council (MSC) and Aquaculture Stewardship Council (ASC) or Friend of the Sea
- Farming: Bio-Suisse or Suisse-IP Suisse

