



**MOSIMANN'S**

*London*

## SUSTAINABILITY AND SOCIAL RESPONSIBILITY POLICY 2023

Mosimann's strives to incorporate environmental and social considerations into our purchasing, production and delivery of our events and catering services. We endeavour to source locally, purchase sustainable and organic ingredients wherever possible, whilst always giving thought to financial sustainability. We encourage our suppliers and contractors to minimise negative environmental and social effects associated with the products and services they provide. Our commitment to environmental sustainability runs throughout our company, and we remain committed to long term sustainability in every area of our business.

### The Importance of Sustainability

The sourcing, producing and consuming of food has a wide range of impacts on health as well as the environment, and as a premium caterer, we also have a responsibility to create benefits for our guests, employees and suppliers

### Our Goals

- Raise awareness on both the environment and health benefits of eating more vegetables through transparent menu labelling and enticing descriptions. Actively training our sales team to steer our guests towards these dishes.
- Work with our suppliers to ensure our sustainability targets and goals are implemented (see our Environmental Management Systems Policy) at all levels of the supply chain.
- To purchase local and seasonal food and organic wherever possible to support our local economy and environmental protection.
- Continue to look for new initiatives to reduce our environmental footprint and other resources such as water, waste reduction.
- To use only seasonally available ingredients wherever possible, to minimise energy used in food production, transport and storage.
- To work with all our suppliers to use reusable delivery crates when supplying ingredients.

### How we are achieving our goals

- Continue to reduce the amount of meat and dairy used and increase the number of vegetarian and vegan dishes available to our guests.
- Increase the use of seasonal vegetables and fruits wherever possible.
- Only use fish from sustainable sources on our menus as identified by the Marine Stewardship Council (MSC) (see our fish welfare policy).
- Ensure that our meat comes from local suppliers who demonstrate the highest standards of animal welfare and ensure that livestock are fed on traceable foodstuffs which are sustainable (see our animal welfare policy).
- We use only free range that are Red Lion Code Accredited and RSPCA Assured.
- We create and following recipes with an exact weight and measure to ensure no over production and minimise waste in the production of dishes.
- During preparation of food, any vegetable trimmings and offcuts/peelings are used to make our rich and flavoursome sauce.
- Any leftover food from events is used to feed our employees and we have also worked closely with Plan Zheroes, a food charity, where we have donated any leftover consumable food.
- Waste cooking oil is collected and recycled.

- We suggest to our clients to drink tap water at all of our events as opposed to bottled water.
- We never use any GM foods within our business.
- We only offer ethically traded teas and coffees in our catering events.
- We suggest to all our staff working at our events to “bring your own bottle” so they can refill water without the need for plastic bottles or cups.
- For staff meals at events, we use stainless steel or wooden cutlery avoiding plastic altogether.
- Since 2018 we have eliminated plastic straws across the entirety of our business.
- Ensure that all our marketing and printed material is kept to a minimum, but when needed is printed on eco-friendly paper and from forestry renewable source paper stocks.