



Food Waste Policy

Cofoco Høst 2018



Høst's policy on Food Waste

- Our clear goal is to work consciously towards reducing food waste, reduce our co2 footprint, and reduce the consumption of energy and generally work consciously with waste management for the benefit of nature.
- To do so we have in 2018 invested in a solar cell park that produces more than the total electricity consumption of all 13 restaurants in Cofoco.
- In all 13 restaurants by the end of 2018 waste separation is being done – divided in organic and non organic products as a minimum. In Høst we also separate glass and cardboard.
- Leftovers from the plates are being offered to guests to take home or it is being offered to staff.
- Weekly meetings between the restaurant manager and the kitchen manager is being held, to prevent unpopular dishes or food that is being left uneaten. Actions are being taken in these cases to reduce plate waste.

Høst's policy on Food Waste

- Our policy is to serve an amount of food that fits the need of the guest. This means that we carefully observe if any dishes or food items are undpopular and left uneaten. And also adjust the amount of food served, so we don't serve too large portions or vice versa.
- Training of staff is essential – all student chefs in our restaurant are being taught how to reduce waste by using the right tools and techniques.
- Eatable leftovers from production is being used as staff food.
- Our goal is to increase awareness on the subject.

THE PLEDGE

Restaurant Høst confirms our commitment to sustainable development by embracing the Pledge on Food Waste Program.

Following consideration of the importance of environmental sustainability and concerned with its “Food Print”, Restaurant Høst is committed to creating a food waste conscious environment within our FnB operations. Thus, all chefs, student chefs and floor personnel will join in the Cut on Food Waste Policy.

Restaurant Høst has acknowledged its food waste generating issues within its own operations. These are:

- 1. A lack of awareness regarding food waste among employee
- 2. A lack of awareness regarding food waste among guests
- 3. A large amount of plate waste
- 4. A large amount of production waste

CUT ON FOOD WASTE POLICY

We commit to implementing actions to address the above issues. Restaurant Høst genuinely commits to preventing food waste by complying with the following 9 points:

- 1. The Cut on Food Waste Policy is drafted, signed by top executives, distributed to stakeholders, and is displayed on site.
- 2. A permanent Food Waste Monitoring System is instated
- 3. Basic KPIs are used to track the financial impact of the program
- 4. Best practices are implemented at critical food waste generating points
- 5. The Food Lovers' Committee holds regular meetings to establish new approaches aimed to reduce food waste
- 6. Employees undergo regular training regarding how to creatively cut food waste
- 7. Internal and external communication is used to keep momentum high
- 8. Staff awareness raising campaigns are run regularly
- 9. Options for redistribution and/or transformation of food leftovers are adopted