Sharp Travel Service

Sustainability Code of Good Practice

Food & Beverage (F&B) Services

As part of our commitment to advancing sustainable tourism, we encourage our tourism partners to improve their sustainability performance by providing them with the guidance below.

- ✓ Ensure applicable **food safety & hygiene permits** are in place
- ✓ Ensure **insurance** for participants & team is in place
- ✓ Identify **health & safety** risks, implement management systems & apply appropriate hygiene & safety measures
- ✓ Ensure enough team members are available in case of **emergency**
- ✓ Create an **ambience** in the dining venue that reflects local culture & / or nature
- ✓ Offer menu options typical of **local / regional cuisine**
- ✓ Maximise local **economic benefits** through employment & purchasing
- ✓ Use **locally produced, healthy, organic, Fair Trade** (or similar ethical / sustainable / beneficial) ingredients
- ✓ Avoid single use & disposable items, including alternatives to plastic bottled water, provide adequate **waste** collection facilities for safe disposal & collect waste in the area
- ✓ Avoid **packaging waste**, including for take-away meals
- ✓ Minimise **food waste** through careful procurement & meal planning
- ✓ Be **waterwise** & take pro-active measures to use water sparingly
- ✓ Minimise **energy** used in the activity as part of a climate action strategy
- ✓ Request **group orders** to be coordinated so food preparation can happen at the same time, minimising energy / fuel consumption
- ✓ **Brief participants** before the F&B experience begins about any do's & don'ts, safety, what to expect, applicable etiquette / conduct / customs to be respectful of, logistical considerations & waste collection / disposal
- ✓ Communicate **sustainability benefits** of your menu offering to diners
- ✓ Share information about **cultural significance / history** of the menu offering
- ✓ Provide opportunities for travellers to **observe or participate** in meal preparation, especially for traditional meals or cooking techniques

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