



# Sustainability charter

## Who are we ?

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Eldora Traiteur is the catering service of the Eldora Group and the official caterer of the SwissTech Convention Center, located in Ecublens (VD). It represents one of Eldora SA's four business areas.

Eldora Traiteur's 5 missions are to :

- ❶ **Create unique and refined culinary experiences:** combine boldness, creativity and elegance to enhance each event and give it an unforgettable signature.
- ❷ **Offer tailor-made services:** offer a range of fully customisable services, designed to meet the specific expectations of each client.
- ❸ **Surround ourselves with committed partners:** collaborate with suppliers who share our values to guarantee exceptional ingredients while supporting the local economy.
- ❹ **Adopt an eco-responsible approach:** prioritise seasonal products from sustainable sources for environmentally friendly gastronomy.
- ❺ **Enhance each dish through careful presentation:** pay particular attention to the smallest details to combine aesthetics with culinary excellence.

## What are we doing about sustainability?

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Eldora Traiteur takes a global approach to sustainability by acting on its three essential pillars: preserving the environment and reducing the carbon footprint of our activity, ensuring the well-being and health of our employees, and promoting a responsible and sustainable economy.

### Preserve the environment

- ▶ At our customers' request, we offer culinary services without meat or fish, emphasizing refined, tasty and attractive plant-based cuisine.
- ▶ When necessary, use alternatives to animal proteins to ensure balanced and delicious dishes.
- ▶ Track and analyse food losses using our internal 4Kitchen solution to limit waste.



- ▶ Recover biowaste by transforming it into biogas thanks to our partner Transvoirie.
- ▶ Eliminate disposable tableware in favour of reusable and sustainable solutions.
- ▶ Install EcoPoints to collect incinerable waste and recover used coffee capsules for recycling.
- ▶ Prioritise suppliers who adopt ethical and socially responsible agricultural practices.

#### **Ensure the well-being and health of employees**

- ▶ **Rigorous training and supervision:** Eldora Traiteur managers regularly undergo training in Health and Safety at Work to guarantee a safe working environment that complies with current regulations.
- ▶ **Proactive awareness campaigns:** implementation of a prevention program aimed at informing and empowering Eldora Traiteur employees about occupational and non-occupational risks, in particular through newsletters, dedicated workshops and internal communication campaigns.
- ▶ **Evaluation and continuous improvement:** organisation of satisfaction surveys among Eldora Traiteur employees to collect feedback, identify areas for improvement and strengthen our actions in terms of safety and well-being at work.
- ▶ **Skills development:** implementation of a structured internal training programme to ensure continuous skills development, promote good practices and prevent occupational hazards.

#### **Promoting a responsible and sustainable economy**

- ▶ **Partner involvement:** encourage suppliers to adopt a social responsibility approach by integrating ethical and environmental criteria into their practices.
- ▶ **Transparency during events:** display the responsible procurement charter to raise awareness among customers and partners of Eldora Traiteur's commitments.
- ▶ **Monitoring and continuous improvement:** carry out an annual review of the list of prohibited products and recommendations to ensure more ethical and sustainable sourcing.
- ▶ **Training for Eldora Traiteur cooks:** raising awareness and training cooks in the principles of responsible purchasing to strengthen their positive impact on the environment and the local economy.
- ▶ **Seasonal supply:** prioritise the purchase of seasonal fruits and vegetables, based on an up-to-date calendar.
- ▶ **Rigorous product selection:** favour certified products guaranteeing standards of quality, sustainability and respect for producers.
- ▶ **Priority to short circuits:** give preference to regional purchases and short circuits, in accordance with the recommendations of the Eldora Group supply chain department
- ▶ **Customer support:** raising awareness and advising customers on the optimal calibration of their culinary service in order to limit waste and ensure responsible consumption.



## Do you have any questions?

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- ▶ For queries on catering services, please contact our Catering Manager, Mr. **Jean-Sébastien Pouch** by email at [jean-sebastien.pouch@eldora.ch](mailto:jean-sebastien.pouch@eldora.ch).
- ▶ For queries on sustainability, please contact our Eldora Impact + Manager, Ms. **Christelle Muraz** by email at [christelle.muraz@eldora.ch](mailto:christelle.muraz@eldora.ch).

### To find out more

Read Eldora's **Impact +** report by scanning the QR code opposite.  
<https://www.eldora.ch/fr/durabilite/les-publications/>

