



The Food Co.

Corporate Social Responsibility

Many people talk about sustainability but at Sueco we have quietly gone about our business in a manner that is ethical and sustainable for a number of years; well before it became fashionable to be so.

Sueco have fully embraced the principles and working practices of having an operational Corporate Social Responsibility policy. This is based on our desire and determination to address the inherently wasteful aspects of our business and to influence venues, clients and suppliers to work with us on this strategy. We have therefore instigated the following operational procedures to address these important concerns:

Within the hospitality industry supply chain there are a number of stakeholders who rely on the caterer to trade in an ethical and fair manner. That is why we use fair-trade or Forest Certified coffee, tea, sugar, bananas and chocolate as standard.

We source the majority of food and drinks locally or from sustainably responsible suppliers.

As standard we source our bottled water from FRANK, whose profits go towards clean water projects in developing countries.

We aim to annually nominate a charity that we support through direct fund raising activities and fund raising events at reduced costs.

At Sueco, we also have a giving side and we look to support our clients' preferred charities wherever possible in the spirit of partnership and altruism. For example, in the past, we have sponsored drinks on arrival, provided considerable raffle prizes and subsidised menu costs.

We use a waste recycling refuse company who recycle cardboard, glass and paper from our kitchen and event venues.

When organising /setting up and clearing events we aim to restrict the journeys "to and fro" to minimise our carbon footprint.

As standard, all marketing material and stationery is printed on FSC (Forest Stewardship Council) certified, "sustainably managed" materials.

We aim to use locally sourced staff, selected and trained, where possible.

We offer apprenticeships in our kitchens to students from the local college of Further Education.

Our long-established principle of using fresh, local and seasonal produce has meant that we have been unwittingly championing low food miles and supporting British farmers for over 30 years. We are committed to support local suppliers as far as reasonably possible, given the restrictions of island living.



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Our CSR policy is divided into the following sections;

Community

Involves employee, client and charity support within the communities we operate in. Sueco likes to get actively involved within the communities that our sites operate in.

Health and Wellbeing

Sueco via their Cookery school aim to use their culinary skills and expertise to promote health and wellbeing to customers and surrounding communities. The company has a corporate fitness club membership for key staff.

Environment

Minimising our environmental impacts through sustainable waste management, use of innovation and technology to reduce energy consumption, water consumption awareness, ensuring a healthy working environment, reduce transport and food miles wherever possible and work in partnership with clients to reduce our carbon footprint.

Sustainable procurement

Sustainable sourcing practices ensure minimal environmental impact; consider animal welfare and ethical credentials.

Our Team

Sueco is a well-established family business, with a close knit team. This encourages and promotes diversity, equal opportunities, learning and development, employee engagement and recognition.

Commitment to Waste

As caterers we are a significant producer of food and general waste; it is our responsibility to help minimise waste and maximise recycling and responsible food waste disposal. We work closely with Public Services, to ensure we follow and promote best practice, taking part in any relevant campaigns that will influence the Guernsey public.