



THE ELIOR GROUP  
**POSITIVE  
FOODPRINT  
PLAN™**

October 2016

**eliorGroup**   
Time savored

# 2016 : A CSR STRATEGY FOR ELIOR GROUP



## WHERE ARE WE NOW?

A lot of good practices within the Group have allowed us to achieve the UN **Global Compact Advanced** status.

Thanks to the **materiality analysis**, we have identified our priority issues.

A **new strategy** taking into account external factors is launched.



## INCREASING EXPECTATIONS

**COP21**: global awareness of worldwide challenges.

Launch of the **United Nations Sustainable Development Goals** in 2015.

Clients, investors, NGOs and all stakeholders are **raising the bar**.



## WHO WE ARE AND WHO WE WANT TO BE

**As the caterer of choice, we want to be leaders regarding food matters.**

**One goal: to be a reference in terms of sustainability** and know that we are doing as much as can to have a positive social and environmental impact.

THE ELIOR GROUP  
**POSITIVE  
FOODPRINT  
PLAN™**

---

**To generate a positive foodprint,**  
from farm to fork, working with our  
suppliers, clients, guests and employees

---

**We want our Foodprint to be positive. From how we sustainably source our ingredients, to the innovative, healthy choices that we provide our guests. From how we minimise food waste to how we help our people fulfill their potential. We are dedicated to a better Foodprint, for the benefit of all.**



# 4 ISSUES, 4 COMMITMENTS



## Global issue

Rising global health problems with poor diet as a contributing factor

Environmental issues caused by agriculture

Increasing amounts of food waste

Unemployment, inequality and need for decent jobs

## SDG



## Elior Group response



HEALTHY CHOICES



SUSTAINABLE INGREDIENTS



A CIRCULAR MODEL



THRIVING PEOPLE AND COMMUNITIES



# 4 COMMITMENTS, 4 GOALS



## Elior Group response



### HEALTHY CHOICES

Help our guests to achieve good health through providing healthy choices and raising awareness.

**For 100% of our guests to be able to choose healthy and delicious food by 2025.**



### SUSTAINABLE INGREDIENTS

Through better procurement, increase the sustainability of our ingredients.

**For 10 of our major ingredients to meet our sustainable and local sourcing criteria by 2025**



### A CIRCULAR MODEL

Innovate and collaborate to reduce food waste and other waste through our value chain, working towards a circular model.

**Zero food waste to landfill by 2025.**



### THRIVING PEOPLE AND COMMUNITIES

Create and promote local jobs which are inclusive and help people to fulfill their potential.

**For 70% of managers to come from internal promotions, contributing to personal advancement and diversity, by 2025.**