

Paris, September 10, 2015

CSR

## Elior : official caterer of the COP21

On Thursday, September 10 at the Elysée Palace, as French President François Hollande introduces France's Climate team for the COP21, Elior announces its role as official caterer of the event, the 21<sup>st</sup> Conference of the Parties on Climate Change.

From November 30 to December 11, 2015, the Elior group will be putting its teams into action to provide catering services to the 45,000 daily conference participants at Paris-Le Bourget. For this major international event, Elior designed a variety of food service offerings combining taste, pleasure and convenience while demonstrating the Group's commitment to the environment: responsible sourcing, campaigns to develop awareness of climate change issues among employees, and initiatives to fight food waste.

International leader in the catering sector, every day Elior welcomes, feeds and cares for more than 3.8 million people working in such demanding sectors as healthcare, education, business, transportation and entertainment. In accordance with the Charter for Responsible Food Services, required under COP21 standards, Elior has introduced offerings designed to guarantee the best use of resources throughout the food chain.

### Varied, high-quality meals for all tastes

As the largest diplomatic event ever organized in France, the COP21 will offer Elior teams an operational challenge. To meet organizers' extremely exacting standards and welcome the 45,000 daily participants in the best possible conditions, Elior will rely on its central kitchens in Gonesse and Goussainville, and call on more than 300 employees to ensure optimum service throughout the event.

Designed by Elior, this large-scale catering plan will include:

- A restaurant featuring chefs from Elior's finest establishments (Louvre Museum restaurants, Les Ombres restaurant in the Musée du Quai Branly, Le Ciel de Paris restaurant in the Tour Montparnasse and more);
- Theme-based lodges offering soups and crepes, along with heartier fare such as raclette and tartiflette;
- A Paul bakery complete with a bread oven;
- Pop-up restaurants: Italian cuisine, Asian cuisine and sandwich bar;
- Three restaurants to highlight French regional specialties;
- A dozen coffee and snack carts.

### Responsible catering to rise to the climate change challenge

In accordance with the COP21 Food Service Charter, Elior designed a responsible offering focused on best practices for the planet:

- Reduction of the catering carbon footprint thanks to procurement initiatives favoring short supply circuits and local producers from the Paris Region;

- **Responsible product choices:** fish from sustainable fisheries, non-GMO foods, certified organic or fair trade products;
- An extensive **waste-sorting system** and a goal of “zero plastic” by reducing packaging to the bare minimum and opting for biodegradable receptacles;
- **No disposable cups**, use of reusable eco-cups;
- **Donation of all unsold products** to charities in the Paris Region, with the support of the “Chaînon Manquant” association.

### Elior's commitments to sustainability

For more than 10 years, Elior has been committed to socially and environmentally responsible practices. The Group signed the United Nations Global Compact in 2004. As a responsible caterer, Elior is particularly devoted to the following commitments:

- **Responsible sourcing**

Elior is committed to preserving fish populations by refusing to use protected species and promoting sustainable fishing practices.

Elior is a founding member of the Responsible Fishing Alliance (RFA), an organization dedicated to sustainable management of fish resources.

Elior also takes a geographic approach to procurement, supporting local supply initiatives and producers located in the regions where the Group is active. In particular, Elior has more than 11,000 referenced local producers in France.

- **A responsible employer**

To guarantee its clients receive a warm welcome and the finest service, Elior relies on the expertise and *savoir-faire* of 106,000 employees all over the world. All teams are trained in eco-friendly behaviors. Elior has also created a specific training program focused on climate change issues. The Group is the first catering company to develop and provide its teams with a carbon measurement tool.

- **Fight against food waste**

A signatory of the French National Pact to Prevent Food Waste, Elior ensures its teams follow best practices in every step of the food chain: in the kitchen, in restaurants and in the dishes they prepare. This means first and foremost guaranteeing healthy and delectable products, because “The better it is, the less gets wasted.” In the kitchen, it also means promoting responsible cooking practices. Finally, the restaurants, it means offering reasonable servings and raising awareness among guests (“*Antigaspi*” (No waste) workshops have helped to raise awareness among more than half-a-million children since 2010).

Elior is also committed to donating unsold products to charities through its partnership with the “*Tablee des Chefs*” association.

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#### About Elior

Founded in 1991, today Elior is a world leader in the field of contracted food and support services. In 2014, the Group generated revenue of €5,341 million in 13 countries. Every day, its 106,000 employees provide personalized catering and service solutions to 3.8 million customers. In 18,000 restaurants and points of sale, their mission is to welcome and take care of each and every person they serve in the worlds of business & industry, education, healthcare, leisure and travel, all in a spirit of passion and professionalism. Particularly mindful of its social responsibility, Elior has been a member of the United Nations Global Compact since 2004. Its teams' standards of professionalism and daily commitment to quality and innovation, responsible relations with others and with society as a whole, come through in the Group's slogan: “Because the whole experience matters.”

For more information: [elior.com](http://elior.com) / Twitter : @Elior\_France and @Elior\_Group

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