

Sustainable Catering Guidelines

2023

The World Economic Forum is committed to sustainability. As part of its Sustainability Policy and Sustainability Strategy 2022, the Forum aims to ensure that food and beverages served at its offices and meetings fulfil this commitment.

According to impact assessments, catering accounts for 5-10% of the carbon footprint at Forum meetings and 10% of Forum offices' environmental impact. Meat and eggs, dairy products and beverages (soft drinks and coffee) account for much of this. Social impact assessments have also highlighted the risks associated

with complex supply chains for certain product categories, as well as specific types of agricultural practices for local communities and workers. Engaging with suppliers and increasing the proportion of local, seasonal and unprocessed products, and ethical, certified products are ways to reduce these risks.

This document provides principles, guidelines and management rules applicable to catering services provided by suppliers to the Forum's offices and meetings, and for Forum visitors, participants, employees and sub-contractors.

Principles

The Forum's sustainable catering model is supported by a set of strong principles that aim to:

- Reinforce environmental sustainability and human health, in line with “Planetary Health Diets”.
- Support food systems that are compatible with the planet's limits for climate change, land use, freshwater use, nitrogen and phosphorus cycling and biodiversity loss.
- Foster physical and mental human health as well as social well-being.
- Adapt to customer preferences as well as ensure food is tasty and appetizing.
- Produce adequate quantities of food while minimizing loss and waste.
- Promote local menus and their different cultural context.
- Create positive value for local communities through engagement with producers or local suppliers.
- Support fair working conditions and employee well-being along the value chain.
- Create opportunities for engagement in sustainability practices with the Forum's stakeholders.
- Respond to the findings of Forum environmental and social impact assessment studies.
- Consider animal welfare in the sourcing of animal products.

Guidelines

Based on the principles outlined above, the Forum has defined guidelines that should be implemented as far as possible while also taking into consideration the risks and opportunities associated with each local context.

Balanced menus

Menus are prepared by the Forum's catering suppliers and validated by Forum teams against the following criteria:

- Menus must include diverse and sustainable protein sources. The following choices should be respected: one that includes meat at Annual Meetings, there is no red meat - only poultry is offered with the exception of the local "viande des Grisons"), one fish dish (sustainably sourced) and one vegetarian protein option. There should also be a vegan version of this option.
- Special arrangements should be put in place to cater for dietary restrictions such as gluten, lactose and nut free.
- There should be a 100% vegetarian day including vegan options at each Forum event and once per week at the Forum's cafeteria in Cologny.
- Buffet desserts must include the option of fresh fruit (smoothie, compote or whole fruit).
- Luxury products (red tuna, foie gras, caviar, lobster, truffles) should not be served; alternative products can be proposed.
- The Forum supports the "[Table for Two](#)" initiative with the mission to eliminate global hunger whilst reducing health issues related to unhealthy eating. The daily option is identified with a specific logo on the menu.

Responsible food sourcing

- Caterers should favour products with authentic labels that verify the sourcing (fairtrade, organic)
- Meat and dairy products must come from responsible producers, and either sourced locally or be organic.
- Wild fish and seafood must be either MSC-certified or green/blue-listed under [WWF sustainable seafood guides](#) or 1-2 rated by the [Marine Conservation Society](#).
- Farm fish must be [ASC-certified](#).
- Eggs should be organic or cage-free.
- Fruits and vegetables must be seasonal, locally sourced or organic.
- Cereals (rice, pasta, etc.) and bread should be local, with a wholegrain version offered.
- Chocolate must be organic or ethically sourced.
- Raw or fresh products are preferred over ready-made or frozen products.
- Avoid using ingredients that have been flown into the country. Replace them with local alternatives.
- Avoid using products that contain palm oil

Avoiding food waste

- New "[No Gaspi](#)" at the Forum HQ
- Protein must be served in reasonable portions: 120-140g.
- Communication between the Forum and its catering suppliers must cover the number of people to cater for and make it possible to adjust these quantities.
- To both reduce waste and for improved hygiene, and smaller portions options should be offered instead of buffets.
- Catering suppliers must provide solutions to food waste. One possible option is to offer excess food to the Forum's catering staff. At the Annual Meetings, the Forum, in partnership with a local initiative, distributes left over food that has not left the kitchen to third parties in the Davos community.
- Since 2020, kitchens at the Congress Centre have been equipped with artificial intelligence (AI) technology to analyse and reduce food waste.
- Organic waste is used for biogas production in Switzerland.

Sustainable beverages

- Local tap water must be offered to participants, visitors and employees when it is drinkable and of good quality.
- Tea and coffee should be organic or ethically sourced (e.g. Fairtrade).
- Alcohol shall be served occasionally and in reasonable quantities, and wines should be local.
- Catering services should not offer drinks in plastic bottles at Forum offices; since the Annual Meeting 2022, this is no more single-use plastics for beverages; and throughout the Congress Centre, local Davos spring water stations will be available for participants and staff.
- Single-use straws or stirrers must not be supplied.

Efficient resource use

- Kitchen operations should use eco-friendly cleaning products and make efficient use of energy and water.

Communication

- Food types and allergens must be highlighted on menus using official Forum icons (avoid using additional branding and logos). If these need to be printed, use recycled or certified paper.
- To avoid printed menus QR codes should be used to communicate menus in the event venue and at selected hotels.

Food packaging

- Products with little or no packaging should be used; packaging must be recycled.
- At the Forum HQ, plastic is replaced by glass containers and reusable material.
- We use “[Recircle](#)” for take away packaging
- Single-use food containers must be avoided; compostable, lighter alternatives shall be used when indispensable.

Staff and working conditions

- Legal requirements for the minimum working age and maximum working hours must be respected.
- Changing and break room facilities will be provided for catering staff employees. They will also be given quicker access to the venue, where needed, and events will be sufficiently staffed.
- Catering employees are expected to act in a professional manner, be aware of the sustainability guidelines, and able to inform others about the food and beverage proposed (notably allergens).

Management rules

Responsibilities

- The Forum’s Sustainability team is the owner of this document. Forum teams in charge of organizing catering services for Forum offices or meetings are responsible for sharing these requirements with their catering suppliers.
- The catering suppliers contracted by the Forum are responsible for ensuring that menus and ingredients comply with these guidelines and, in the case of any problems, will be expected to inform the Forum promptly.
- Where catering companies are directly contracted by third parties, efforts should be made to adhere to these guidelines.

Monitoring and reporting

- Catering suppliers must provide the following information regularly (timetable to be agreed with the Forum): the percentage of different protein sources served, the quantity of food ordered versus consumed, and feedback on the popularity of the different food items served. When required, suppliers must fill out a debrief document provided by the Forum.
- When required, the catering supplier shall provide data for environmental impacts assessment and performance monitoring, and collaborate with the Forum on other sustainable catering projects.
- The Forum defines objectives and targets for improvement in collaboration with its catering suppliers.

Any feedback on these guidelines should be addressed to sustainability@weforum.org.