



## Code of Good Practice



Food & Beverage (F&B) Services

As part of our commitment to advancing sustainable tourism, we encourage our tourism partners to improve their sustainability performance by providing them with the guidance below.

- Ensure applicable food safety & hygiene permits are in place
- ✓ Ensure insurance is in place for guests and team
- ✓ Identify health & safety risks, implement management systems, and apply appropriate hygiene & safety measures
- ✓ Ensure there are enough team members available in case of emergency
- ✓ Create an ambience in the dining venue that reflects local culture and / or nature
- ✓ Offer menu options typical of local / regional cuisine
- ✓ Maximise local economic benefits through employment & purchasing
- ✓ Use locally produced, healthy, organic, Fair Trade (or similar ethical / sustainable / beneficial) ingredients
- Avoid single use & disposable items, including alternatives to plastic bottled water, provide adequate waste collection facilities for safe disposal, and collect waste in the area
- ✓ Avoid packaging waste, including for take-away meals
- ✓ Minimise food waste through careful procurement & meal planning
- ✓ Be waterwise and take pro-active measures to use water sparingly
- ✓ Minimise energy used in the activity as part of a climate action strategy
- Request **group orders** to be coordinated so food preparation can happen at the same time, minimising energy / fuel consumption
- ✓ Brief participants before the F&B experience begins about any do's and don'ts, safety, what to expect, applicable etiquette / conduct / customs to be respectful of, logistical considerations, and waste collection and disposal
- ✓ Communicate sustainability benefits of your menu offering to diners
- ✓ Share information about cultural significance / history of the menu offering
- Provide opportunities for travellers to observe or participate in meal preparation, especially for traditional meals or cooking techniques





