



# TOM CAFÉ

## OUR SUSTAINABILITY

### COMMITMENTS

**AS PART OF THE IOC SUSTAINABILITY STRATEGY, THE TOM CAFÉ HAS MADE CONCRETE COMMITMENTS TOWARDS INTEGRATING SUSTAINABILITY PRINCIPLES INTO ITS ACTIVITIES:**

- Our sourcing favours local and seasonal produce (at least 75% of seasonal fruits and vegetables) and excludes endangered species and genetically modified organisms
- Our menu uses fresh, healthily cooked products, without additives and taste enhancers, and offers a range of vegetarian dishes
- We guarantee the quality, traceability and transparency of our supply
- We inform our customers about potentially allergenic products
- We go beyond legal requirements with regard to food safety
- We implement various measures to reduce our energy and water consumption and our waste production, such as: LED lighting, motion sensors, highly efficient appliances, and restrictions on single-use packaging
- We have several renewable energy sources on site and 90% of our electricity comes from renewable sources
- We favour biodegradable cleaning products with recognised ecolabels
- Our staff receives training on sustainability
- We promote gender equality and a work-life balance, and encourage our staff to practise sport
- We make sure that a maximum amount of waste is recycled, including food waste, which is transformed into biogas and compost
- We offset the carbon emissions associated with our operations and purchases

**Thanks to its good practices and commitments, the TOM Café has obtained the highest level of ECOCOOK Sustainable Restaurant certification.**

## WHAT CAN YOU DO TO CONTRIBUTE?

- Help us limit food waste, for example by letting us know if you do not want bread or one of the side dishes, or by taking any leftovers home with you

**Did you know?** Each year, food waste and agricultural losses generate water wastage equivalent to three times the size of Lake Geneva, and needlessly take up one-third of the planet's agricultural surface area

- Opt for active and sustainable mobility: travel on foot, by bike or by public transport

**Did you know?** The Olympic Museum is served by three bus routes (8, 24 & 25) and is within 10 mins walking distance of the M2 Ouchy-Olympique metro station

- Opt for vegetarian dishes

**Did you know?** In addition to its health benefits, a vegetarian diet can help you reduce your carbon footprint by up to 10 times compared to an omnivorous diet

As we are continuously looking to improve our approach, we would like to engage with our customers on this topic. Do not hesitate to give us your opinion!

## INFORMATION ON PRODUCTS' ORIGINS

As part of the ECOCOOK certification, the TOM Café is committed to sharing the origin of its purchases in the interest of transparency. The table below presents the results of a procurement analysis carried out in 2017-2018 according to different sustainability criteria:

Seasonal fruits and vegetables	78 %
Swiss fruits and vegetables	38 %
Swiss meat	61 %
MSC-labelled fish (sustainable fishing)	24 %
Swiss dairy products	66 %
Swiss wines	86 %
Unprocessed foodstuffs*	91 %

\*For large events or banquets, some of the pastry products are supplied by our partner Aryzta