Alpine Elements
Environmental Policy for Catering Operations

1. Policy Statement

At Alpine Elements, we believe that exceptional hospitality, culinary excellence, and environmental responsibility belong together. Our catering services are designed to deliver high-quality food experiences while minimizing environmental impact across sourcing, production, logistics, service delivery, and waste management.

As a **certified organic caterer** and, to the best of our knowledge, **the only organic caterer in the federal state**, Alpine Elements positions sustainability not as an add-on, but as a core business principle. Our environmental approach is further strengthened by in-house **ESG expertise**, enabling us to align culinary operations with internationally recognized sustainability expectations and responsible business practices.

We are committed to continuous improvement, transparent decision-making, and measurable actions that support climate protection, biodiversity, circular resource use, animal welfare, and healthy nutrition.

2. Scope

This Environmental Policy applies to all Alpine Elements catering activities, including:

- Event catering
- Corporate catering
- Private catering
- Buffet, plated service, flying service, and finger food formats
- Menu planning and procurement
- Food preparation and transport
- On-site service and post-event waste handling
- Cooperation with suppliers and selected partners

3. Our Environmental Principles

3.1 Organic Quality and Responsible Sourcing

We prioritize ingredients from responsible and sustainable production systems and place organic quality at the center of our culinary identity. Alpine Elements publicly positions its catering as **Bio-Genussküche** and states that ingredient origin and regionality are transparent.

Our sourcing principles are:

- Preference for **certified organic products**, wherever available and suitable.
- Preference for **regional and seasonal ingredients** to reduce transport distances and strengthen local value chains.
- Cooperation with **sustainable producers and small-scale farms** that share our quality and environmental standards.
- Selection of ingredients with attention to **traceability, biodiversity, soil health, and responsible farming practices**.

3.2 Regionality and Seasonal Planning

We believe regional and seasonal sourcing is one of the most effective ways to reduce environmental impact while improving freshness, authenticity, and resilience in supply chains. Alpine Elements states that it works primarily with products from the Alpine region and emphasizes regional resources, local cycles, and seasonal culinary planning.

We therefore commit to:

- Designing menus around **seasonal availability**.
- Favoring suppliers from the **local and regional catchment area**.
- Reducing dependency on long-distance procurement where practical.
- Communicating seasonal flexibility to clients as part of responsible event planning.

3.3 Plant-Forward Culinary Approach

We regard plant-forward cuisine as a key lever for improving environmental performance. Alpine Elements explicitly presents plant-based cuisine as part of the future of hospitality and links it to **animal welfare, biodiversity, and guest wellbeing**.

Our commitments include:

- Expanding and promoting **vegetarian and vegan offerings** across event formats.
- Designing menus in which plant-based dishes are not a compromise, but a high-value culinary choice.
- Using animal products more consciously and selectively.
- Supporting healthier and more climate-conscious food choices for guests.

3.4 Whole-Product Utilization and Waste Prevention

We are committed to using food resources responsibly.
Alpine Elements states that it aims to process ingredients as completely as possible, guided by **“nose to tail”** and **“root to leaf”** principles.

We therefore aim to:

- Maximize **whole-product utilization** in kitchen operations.
- Reduce avoidable food waste through accurate forecasting, menu engineering, and production planning.
- Reuse suitable by-products safely and creatively where legally and operationally appropriate.
- Monitor waste streams and identify recurring causes of surplus.

3.5 Natural Food Production and Clean Label Standards

We value craftsmanship and nutritional quality. Alpine Elements states that it avoids **industrial additives** and **convenience products** and stands for handcrafted cooking based on expertise and product quality.

Our operational standards therefore include:

- Avoiding unnecessary industrially processed inputs where possible.
- Prioritizing **fresh preparation** and culinary craftsmanship.
- Choosing ingredients and preparation methods that support both **quality and digestibility**.
- Maintaining high standards for food safety alongside environmental responsibility.

3.6 Sustainable Event Execution

Environmental responsibility in catering extends beyond the plate. We integrate sustainability into event planning, service logistics, and operational execution.

We commit to:

- Optimizing logistics to minimize transport-related emissions.
- Planning staffing, equipment, and delivery routes efficiently.
- Selecting reusable service ware whenever venue conditions allow.
- Reducing single-use materials and avoiding unnecessary packaging.

- Working with clients to align catering concepts with the sustainability goals of the event and venue.

Alpine Elements also highlights that professional event catering must integrate **efficiency, timing, sustainability, and guest structure** into execution.

3.7 Waste Separation, Recycling, and Circular Thinking

We apply circular thinking wherever feasible and seek to keep materials in productive use for as long as possible.

This includes:

- Separation of waste fractions in accordance with local regulations and venue capabilities.
- Preference for reusable, recyclable, and lower-impact packaging solutions.
- Avoidance of unnecessary disposable items.
- Responsible handling of organic waste, recyclables, used cooking materials, and secondary packaging.

3.8 Animal Welfare and Conscious Use of Animal Products

Where animal-based products are used, we seek sourcing that reflects high standards of quality, traceability, and responsibility. Alpine Elements publicly links its culinary philosophy to **animal welfare** and a broader understanding of sustainable nutrition.

Our approach includes:

- Using animal products with restraint and purpose.
- Favoring suppliers that reflect strong standards in husbandry and production.
- Respecting the ingredient through whole-product use where possible.
- Expanding attractive plant-based alternatives to reduce unnecessary environmental burden.

3.9 Supplier Engagement and Standards

We expect our suppliers and partners to support our environmental values.

We therefore seek to work with suppliers who:

- Demonstrate compliance with applicable environmental and food safety regulations.

- Provide transparent information on origin and product quality.
- Support regional value creation where possible.
- Show commitment to responsible farming, processing, packaging, and delivery practices.

Where appropriate, environmental and social criteria are considered in supplier selection and review.

3.10 ESG Governance and Continuous Improvement

As a **certified ESG expert**, the company leadership integrates environmental responsibility into strategic and operational decision-making. This supports a structured approach to sustainability governance, risk awareness, and continuous improvement.

We aim to:

- Review environmental practices regularly.
- Set practical sustainability objectives for catering operations.
- Improve data quality regarding sourcing, waste, and logistics where feasible.
- Align client-facing sustainability communication with actual operational performance.
- Support tender and client requirements through transparent documentation and credible implementation.

4. Compliance

Alpine Elements commits to complying with all applicable environmental, food safety, hygiene, labor, and procurement-related legal requirements in the jurisdictions in which we operate.

Where client, venue, or hotel-group standards exceed legal minimum requirements, we aim to meet those standards whenever contractually agreed and operationally feasible.

5. Training and Awareness

We recognize that environmental performance depends on people. We therefore promote sustainability awareness among employees and collaborators involved in procurement, kitchen operations, transport, setup, service, and cleanup.

This includes awareness in the areas of:

- Waste prevention and separation
- Resource-conscious food preparation
- Responsible handling of ingredients
- Packaging reduction
- Sustainable event execution standards
- Client-specific environmental requirements

6. Communication and Transparency

We communicate our environmental approach openly and aim to make sustainability visible through action, not claims alone. Alpine Elements publicly emphasizes **transparent origin**, **regionality**, and a sustainability-led culinary philosophy.

For clients and partners, this means:

- Clear communication on our sourcing philosophy
- Honest discussion of seasonal and operational limitations
- Sustainability-oriented menu development
- Cooperation on environmentally responsible event concepts

7. Review of This Policy

This Environmental Policy will be reviewed periodically and updated as needed to reflect operational developments, legal requirements, client expectations, and evolving best practices in sustainable catering and hospitality.

8. Approval

Approved by:
Dietmar E. Fröhlich / Alpine Elements

Version: 1.0
Effective date: 01.01.2025