

Food & Beverage (F&B) Services

Code of Good Practice

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





