

# Checklist Food Procurement

Measure	Implementation?		
	++	+/-	--
We are introducing a more sustainable food policy step by step.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
We are not dependent on a single food supplier or retailer.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
We use supplier scorecards to assess suppliers not only from an economic (price) point of view but also take into account environmental, social, health and cultural factors.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
We use guides and apps to support the purchase decision, such as the fish guide from WWF.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Climate and biodiversity friendly food sourcing</b>			
We reduce climate and biodiversity damaging food (e.g., beef, air-transported produce, heated greenhouse-cultivated)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
An increasing number of imported goods have been substituted with local alternatives.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
We harvest at least some products (i.e., herbs) from our own hotel farm/garden.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Local and seasonal food</b>			
We adapt our menus to the season (e.g., a spring menu)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
We attend local food festivals or food fairs.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
We are in contact with local producers and we incorporate their local products into our daily menu planning.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
We occasionally organise seasonal campaign weeks to increase awareness of seasonal produce of guests.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
The proportion of seasonal produce is rising or has already reached a certain percentage in our food offer.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
We are increasingly buying old and rare varieties to promote biodiversity.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Organic food and fair trade</b>			
We look for fair trade and organic labels.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
We care about fair trade practices along the supply chain and assess our suppliers accordingly.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
The proportion of organic produce is raising or has already reached a certain percentage in our food offer.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b>Building local networks</b>			
We are part of a local network.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
We are searching for existing local food cooperatives and applying for membership.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
We organise study trips to best practice hotels and restaurants and try to benefit from their experience.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
We meet our network partners on a regular basis and have built strong relationships.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>