

FOSH SUSTAINABILITY

LOCAL PROXIMITY AND SEASONAL PRODUCT

In order to apply Sustainability criteria in the Fosh Catering kitchen, a key factor is to take into account the origin of the ingredients used. In this sense, we take into account:

-Location of the origin of the product: the purchase of local products or Km0 is encouraged to reduce the environmental impact involved in transporting products from abroad and products not in season.

-Method for obtaining the product: whenever possible, we opt for products that have undergone a production process that is as aggressive and intensive as possible, with minimal impact on the environment and ecology.

REDUCTION OF WASTE AND PLASTICS

With the application of good practices in purchases and the cooking process, our objective at Fosh Catering is to reduce the waste generated as much as possible, especially plastic waste.

We buy products in bulk or large containers whenever possible to reduce plastic container waste. If single-use products are needed at an event, those that are more easily recyclable are chosen and, whenever possible, made with biodegradable materials.

GOOD SUSTAINABILITY PRACTICES

At Fosh Catering, good sustainability practices are applied in the production process and service provision:

- * Minimize food waste
- * Use products with as little packaging as possible
- * Choose seasonal foods that are produced in nearby areas.
- * Opt for products from organic farming or sustainable livestock.
- * Avoid ultra-processed foods whenever possible. Instead, opt for simple foods cooked with traditional and efficient techniques.
- * Prepare the right amounts to avoid food waste.
- * Consider those dishes that can have a second life and do not go directly to the garbage, but we can make other dishes that take advantage of those leftovers.
- * Properly recycle all waste generated in the kitchen (containers, organic, reject, glass, cardboard)
- * Use cleaning products and disinfectants as sustainable as possible
- * Do not waste water in the production process
- * Not wasting energy in the production process

CORRECT WASTE MANAGEMENT

In the Fosh Catering facilities and at events, waste containers are available to proceed with the separation of waste by type (organic, rejection, packaging, glass, and cardboard).

