



CAP NEGRET, S.A.

HOTEL
cap negret

Food Waste Reduction Policy

➤ **CAP NEGRET, S.A.** affirms its commitment to operate as a responsible business, to reduce its impact on the environment and to adopt sustainable practices by embracing The PLEDGE™ on Food Waste Certification.

➤ **CAP NEGRET, S.A.** acknowledges the importance of environmental sustainability and is concerned about its "Food Print". Thus, **CAP NEGRET, S.A.** is committed to creating a food waste conscious environment within its operations and will partake in The PLEDGE™ on Food Waste Certification.

➤ Staff commitment, consistently measuring food waste, integrating new SOPs, engaging diners and implementing circular models are challenges that we are aware of. However, **CAP NEGRET, S.A.** is committed to deal with these issues and will design, then implement an effective action plan.

➤ **CAP NEGRET, S.A.** genuinely commits to preventing food waste by complying with the 7 pillars that The PLEDGE™ on Food Waste evolves around:

- Envisioning the path to take, planning actions to minimize food waste and reporting the result to the internal and external community.
- Engaging the whole team and establishing a Food Lover's Committee that aims to raise awareness by conducting regular trainings and meetings.
- Installing a food waste monitoring system that tracks, records and compares food waste. The data is analyzed and action is taken accordingly.
- Implementing, reviewing and improving the processes and policies to minimize food waste.
- Improving and implementing the best practices to reduce food waste in the kitchen operations.
- Inspiring the customers by regularly communicating about sustainable food waste practices that are in place.
- Adopting circular solutions such as redistributing and/or transforming food leftovers.



Please do not hesitate to ask questions, make a comment, offer ideas or suggestions, and join us in encouraging food waste prevention and reduction.



Signature of GM

Signature of Executive Chef

Signature of F&B Director

Ricardo Sancez

Rafael Campos

Rafael Iván Guzmán

25/06/2025

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