

Sustainability concept 40 SECONDS BERLIN

The world is facing more and more global challenges. One guiding principle of this challenge is "everyone can do something good for the environment with small things".

So why should only individuals work for a better world? As a company in particular, we have an overriding role to play in overcoming a wide range of challenges and implementing sustainable concepts.

Our sustainability is based on three pillars:

- Environmental sustainability
- Social sustainability
- Economic sustainability

— **Ecological sustainability** in practice incorporates various environmental factors into the implementation of events in a way that conserves resources. For this reason, our building is equipped with three central ventilation systems, two for both conference halls on the upper floor and one for the production kitchen, which are equipped with heat recovery. The basic heating or cooling is provided by an energy-saving underfloor heating or cooling system.

The heating and hot water supply is provided by climate-friendly district heating.

— The systems are controlled via modern DDC technology, temperature sensors, timers and cloud-based AI-controlled air conditioning and heating technology. This allows us to ensure optimal use of energy and heating power at the WECC without large scatter losses.

Our kitchen also uses environmentally friendly, seasonal and regional products in the production of meals. In doing so, we work together with larger and smaller producers - if possible from the Berlin area. Products that have been genetically modified have no place in our kitchen.

Our principle applies to all our other restaurants and is even taken into account in the conception of star menus at GOLVET. For example, we grow our own herbs there, which provide a home for numerous insects.

But it is not only in the production of dishes that we live ecological sustainability. Leftovers from production, such as coffee or vegetables, are used to make cocktails or similar.

Thanks to these measures, we can proudly look back on the BIO certification of our in-house catering in the context of school supply.

We continuously optimise the resource efficiency of our production processes and pay attention to sustainable material ecology.



Our food and drinks are presented on porcelain and in glasses. If this is not possible, we make sure to use only recycled material. The disposal of this material is also strictly implemented and controlled.

Our environmentally friendly philosophy is also implemented on our buffet lines: We completely refrain from using fuel pastes or other chemical components to keep food warm. Our inductive K-Pots are exclusively electrically operated.

In addition, we do not use table linen at the buffets. This saves additional water and energy for laundry.

Our employees live our values every day. These values are regularly refreshed within the framework of **social sustainability**. For this reason, not only are apprenticeships offered in all areas of the company (production and administration), but employees are also regularly trained and sensitised to new social trends. This also involves (gender) equality as well as uniform, fair payment. In cooperative collaboration, we live a mission-oriented and transparent corporate culture.

However, training goes beyond social aspects. Within the framework of economic sustainability, even our youngest employees are involved.

In the area of school catering, we increasingly offer information days for children to approach the topic of healthy and environmentally conscious nutrition. Through practical examples (our own herb garden or a look behind the scenes in one of our various kitchens), we offer the children various extended learning opportunities.

Only through constant improvement and reflection can we create an environment worth living in for future generations.

If you notice something that can be improved at your event or in the course of our catering services - please feel free to contact us.

Because everyone can do something good for the environment with small things.

Berlin, August 2022