

Operational Policy – Chocolate

French Steakhouse & Bistro

Oscar's French Bistro and Steakhouse source chocolate through a single supply chain. The Cocoa bean production faces a number of social and environmental sustainability risks, including hazardous labour conditions, forced labour, conflicts over land rights and the growing of cocoa in protected forest areas. We aim to work with our supplier to have the relevant certifications and procedures in place.

Oscar's French Bistro and Steakhouse has a minimum requirements when it comes to our expectations towards our supplier. Below are some of the main principles we implement when sourcing chocolate for the establishment:

- Our chocolate supplier commits to sourcing cocoa from a supply chain which complies with the Fairtrade agreement.
- The location that the cocoa is grown respects the land rights of farmers.
- Growing, handling, packing, storage and transportation of cocoa should be undertaken in a sustainable way and in line with the international health standards for food products.
- We request, where possible that all chocolate products are palm oil free.

We are aware that our current supplier already works to the above principles, we will continue to support and request up to date certification of these standards when required.

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