

Operational Policy – General Policy

Oscar's French Steakhouse and Bistro are committed to strong sustainable values and principles. We aim to operate in a sustainable and effective manner and minimise our impact on the environment, in all aspects of our business. We work alongside our sister company (Aubrey Allen Limited) to implement goals and targets that align with the UN Sustainable Development Goals.

Our main value is to be transparent with customers, we aim to publicise our sustainability procedures/ goals and other changes within the business.

We have a number of environmental commitments currently in place, these include:

- Working with our waste collection firm to increase our recycling rates and track our progress by receiving our monthly weight reports.
- We only source sustainably reared British and Irish meat products, as well as local and seasonal vegetables.
- We work with suppliers who share the same sustainable values as us, ensuring we work together to reduce our impact.
- Track and monitor our electricity and water usage and put in place energy and water saving methods where possible.
- We aim to source all products from within the UK, when this is not possible we work with top end suppliers to ensure all environmental credentials are met.
- Reducing food waste implementing specialist bins and identifying areas of plate waste and adapting those dishes where possible.
- We not use disposable cutlery or table accessories, we aim to launder sustainably and reuse items no single used items are used in our service protocols.

Future goals/ targets we wish to implement:

- Set firm reduction targets for our water and electricity usage.
- Set goals for reduction of food waste, during preparation and plate waste.
- Actively measure the amount of food waste we produce, using a tracking and recording system.
- Work with suppliers to minimise packaging where possible.

The following policy will be updated annually, which ensures that staff and customers are aware of the current goals/ targets that have been set throughout the business.

Date: 21/04/2022