

## Operational Policy – Tea, Coffee, Sugar and Chocolate

*French Steakhouse & Bistro*

This policy applies to all operations that Oscar's French Bistro and Steakhouse undertakes. Also relevant to all suppliers including third parties that provide goods and services to the organisation whether new or existing.

Oscar's French Steakhouse and Bistro ensure all above products stated are sourced from a reputable supplier and hold the correct certifications. We feel this is essential in order to have full traceability of our products but also ensure production is achieved sustainably.

### Tea

We are aware that most tea production occurs outside of the UK and the safeguarding of the environment and people involved in the process is vital. We only purchase Fairtrade certified products.

We aim to ensure the following values are upheld:

- Improvement of working and living conditions
- Reduction of rural exodus in the main producing countries
- Fight against climate change and associated consequences, including increased droughts and pest infestations
- Reduction in the use of pesticides and synthetic fertilisers
- Conservation of resources required for the production of tea, which include water sources and soil fertility.
- Workers have access to financial means, not excluding technical equipment and materials
- Improvement in productivity
- Reduction of competition for land use with other resources

### Sugar

We are aware sugar cane production faces a number of serious social and environmental sustainability risks, which include forced and child labour, hazardous labour conditions, and conflict over land rights and loss of biodiversity which require addressing.

By purchasing sugar associated with an accreditation we aim to reduce the following and only source from sustainable production pathways;

- Halt native vegetation clearance for sugar cane production, leading to the degradation of ecologically sensitive areas.
- Protect biodiversity loss and preserve natural resources through appropriate land use planning.
- Minimize waste and effluents from sugar cane fields and mills, protection of ground and surface water management and reduce air pollution from field burning.

- Training should be provided for small hold farmers on good agriculture and harvest practices which will improve yields and livelihoods.

We always aim to purchase sustainable products where possible and work with our suppliers in order to achieve this. We also expect suppliers to work within their own supply chains in order to offer as many sustainable products as possible. We aim to look for certifications of products to ensure they have achieved official accreditations.

## Coffee

Where possible we aim to purchase sustainably grown and produced coffee. We understand it undergoes numerous stages to turn the raw commodity into the final product. We aim to outline social, environmental and economic standards order to address issues within this sector. All coffee served at the premises is certified Fairtrade.

By purchasing certified coffee with aim to uphold these values:

- Good soil management practices
- Improvement of water management
- Increased efficiency of water use
- Minimise impact of climate change where possible
- Improved working conditions
- Workers receive the correct rights and duties
- No child labour

We always aim to source Fairtrade products where possible, we work closely with our suppliers to ensure these certifications are in place for the products we purchase.

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