

Beat: Health

BEHIND THE SCENES OF THE UN CLIMATE CHANGE CONFERENCE WITH ELIOR GROUP

PARIS COP21 OFFICIAL CATERER

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USPA NEWS - From November 30 to December 11, Elior Group, one of the world's leading operators in the contracted food and support services industry, is leveraging its expertise to serve the 21st Conference of the Parties (COP21), the United Nations Climate Change Conference....

From November 30 to December 11, Elior Group, one of the world's leading operators in the contracted food and support services industry, is leveraging its expertise to serve the 21st Conference of the Parties (COP21), the United Nations Climate Change Conference.

As official caterer of the largest diplomatic event ever organized in France, Elior Group will be putting its teams (300 employees) into action to provide catering services to the 20,000 daily conference participants and high-ranking dignitaries from across the world.

It is not by chance that Elior Group has been chosen to participate in this global conference for the preservation of the planet. For more than 10 years, Elior Group has been committed to socially and environmentally responsible practices in every step of the value chain.

Respecting the COP21 Charter for Responsible Food Services together with showcasing the French culinary tradition is an operational and environmental challenge for Elior Group. The Group designed a variety of food service offerings combining taste, pleasure and convenience while demonstrating its commitment to the environment :

- Reduction of the catering carbon footprint: with a responsible sourcing, short supply circuits and local producers from the Paris region

74% Made in France

- Responsible product choices: non-GMO foods, certified organic or fair trade products

100% French meat "" 'Bleu Blanc Coeur'

100% Labelled fish produced

100% Bio or fair-trade coffee

- An extensive waste-sorting system and a goal of 'zero plastic'

- Use of eco-cups

- Donation of all unsold products

COP21 is the ideal vehicle to highlight the gastronomic skills of French gourmet cuisine.

At the Etoile restaurant, 400 daily guests will be able to discover the menu created by Chef Sebastien Miller and the 12 top chefs from the Group's finest catering establishments (Les Ombres at Quai Branly museum, le Ciel de Paris at the Montparnasse tower, the Louvre museum restaurants, La Petite Venise at le ChÅteau de Versailles ...).

Within the context of its continuous improvement strategy, Elior Group is looking to strengthen these commitments even further. Respecting the COP21 Charter for Responsible Food Services is an opportunity for Elior Group to step up the development of new recipes and innovative concepts and to sustain these practices over the long term.

Source : Elior Group

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