

FOOD CHARTER 2026

Working towards a
sustainable food system



TRIGON
HOTELS



Our Values

- We assume responsibility, act proactively & are deeply committed to doing what's right guided by our chosen 6 United Nations Sustainable Development Goals.
- We recognise that food waste is a significant contributor to global climate change & we engineer our menus to minimise food waste while focusing on seasonality & prioritising provenance.
- We are focused on supporting the growth of our people & we are dedicated to growing and learning together as we shape our own path in diversity & inclusion.



Our Goal

- Our teams are trusted to deliver positive change, take thoughtful risks & look at new ways of doing things.
- Our teams are encouraged to grow within a welcoming and curious working groups that helps them strive.
- We will gradually transform and implement new systems and procedures with our teams to become a more “sustainable” hospitality partner.
- We have made 10 COMMITMENTS, that in time, will become part of our daily working life and make us proud to play our part for our cherished environment.

Our Team

- From the executive team right through to our trainees, we take pride in playing our part in taking a more sustainable approach to our guests experiences.
- We meet monthly to establish and monitor our “green actions” and report on KPI's.
- We Empower Champions, We listen & We Evolve together as a TEAM.
- Our employee diversity & equal opportunities is at the heart of what we do and we are “ONE” team on a path of positive environmental changes.

OUR 10 COMMITMENTS

FOR A MORE SUSTAINABLE FOOD SYSTEM BY END 2026

<p>1</p>	<p>FAD76G578AA6 I 3EF74K3 8GDF: 7D \$. FA "25 >FD!5AH7D 2025 baseline : 0.24l/cover</p>	<p>How? By monitoring closely our waste, by using every facet of a produce when suitable, by adopting ingredient repetition systems across menus, by controlling our food portions & designing menus that minimise waste through flexible ingredient use across multiple offerings.</p>
<p>2</p>	<p>TO HAVE 50% OF OUR SUPPLIERS SOURCED IN MUNSTER</p>	<p>How? By prioritising Irish growers & producers to create our menus & by increasing the proportion of Bord Bia certified products across all menus.</p>
<p>3</p>	<p>TO OFFER 25% OF OUR FOOD OFFERING AS VEGETARIAN & PLANT BASED DISHES</p>	<p>How? By focusing on responsible menu planning, by changing menus across all of our food outlets as the season changes highlighting the versatility of produce across the four seasons reducing environmental impact.</p>
<p>4</p>	<p>TO BUILD OUR SUSTAINABLE CONFERENCE & EVENTS BUSINESS BY 500 COVERS</p>	<p>How? By extending our current hotel practices to our event dining experiences, incentivising delegates to bring their own drink cup, encouraging people to use the water refill stations, by informing delegates of their sustainable options prior to arrival.</p>
<p>5</p>	<p>TO ACHIEVE BEST PRACTICE OF 85% WASTE DIVERSION FROM LANDFILL WASTE</p>	<p>How? By providing our staff with training on waste segregation, by engaging with waste champions to ensure accountability & by engaging the team through a recognition program.</p>
<p>6</p>	<p>TO REDUCE SINGLE-USE PLASTICS BY 75% ACROSS THE F&B DEPARTMENT IN ALL TRIGON HOTELS</p>	<p>How? By switching from cling film to reusable hard covers, by switching to biodegradable bags & avoiding single portion packaging across all our food & beverage outlets, by adhering to our procurement policy & by engaging with suppliers who favour plastic packaging reduction at source.</p>
<p>7</p>	<p>TO ACHIEVE BEST PRACTICE OF 65% DRY RECYCLING</p>	<p>How? By ensuring clear bin separation, staff training, and consistent contamination-free sorting of paper, cardboard, plastics, tins, cans, and glass and by tracking waste data monthly.</p>
<p>8</p>	<p>TO COLLABORATE WITH OUR CHARITY PARTNERS</p>	<p>How? By collaborating with change makers organisations to transform surplus food into opportunities and partnering with food led charity organisations to supply us with fresh homegrown seasonal produce.</p>
<p>9</p>	<p>TO LOWER OUR ENERGY USAGE BY 10%</p>	<p>How? By using our new energy management system data to make informed decisions and goals, by applying batch cooking procedures, by taking actions from Failte Ireland audit & by adhering to a strict switch on/off equipment timetable</p>
<p>10</p>	<p>TO USE OUR KITCHENS FOR INTENTIONAL INCLUSION & FOCUS ON OUR STAFF WELLBEING</p>	<p>How? By dispensing in our canteens, varied & nutritious food, by delivering on all aspects of our kitchen workplace charter, by using staff food as a space for cultural exchange, by supporting our company goals towards recruitment of marginalised communities & by regularly reviewing employee suggestions.</p>



MORE INFORMATION ON TRIGON HOTELS SUSTAINABILITY JOURNEY :

[HTTPS://WWW.TRIGONHOTELS.COM/](https://www.trigonhotels.com/)



**GREENING &
SUSTAINABILITY
COMMITTEE**