



Digital Backpack: Sustainable Eateries



ecomadic sustainability commitment

ecomadic is a curated marketplace for local & sustainable travel. As a sustainable travel brand, we are on the mission to empower travelers to make responsible decisions that positively impact destinations and keep tourism dollars within local communities.

Through our travel platform, we seek to redefine travel as a sustainable practice that supports the social, economic, and environmental health of destinations – and the world at large – for years to come.

Sustainable Eateries



Eateries include restaurants, cafés, bistros, food trucks, pop-ups, and more. No matter what category an eatery may fall under, every business featured on ecomadic should strive towards sustainable and transparent growth.

Every business faces challenges and failures - and many successes - on its unique journey towards greater sustainability. However, we expect each business featured on our platform to continually strive towards greater sustainability and increase overall social, economic, and environmental benefits for local communities.

ecomadic's sustainability guidelines provide the baseline criteria of the practices your eatery should be striving for. In meeting these criteria, you help support our quest to support local communities, preserve cultural heritage, minimize environmental footprint, and encourage positive visitor experiences through travel.

Environmental: Assure your presence is being used to benefit the surrounding natural environment.

Minimize In-House Environmental Impact

Operating as a sustainable eatery, your business should be most conscientious about its effect on the natural environment. Specifically administering techniques to:

Save Water

- Consider where your water supply is being sourced from and keep in mind the surrounding community's access.
- Implement staff policies to practice water conservation (i.e. no running faucets, only running full dishwashers and washing machines).
- Enforce a Resource Consumption Audit to constantly measure and monitor water consumption; through reports, your establishment can address and correct any water situations.

Conserve Energy

- Encourage green energy practices (i.e. solar panels).
- Implement energy efficient policies (i.e. switch to more effective light bulbs, quality fridge/freezer/washer-dryers).
- Offset the amount of carbon produced in-house with reputable projects.
- Enforce a Resource Consumption Audit to constantly measure and monitor energy consumption; through reports, your establishment can address and correct any energy situations.

Manage & Reduce Waste

- Eradicate food waste
 - Monitor expiration dates
 - Smart food purchasing (i.e. plan food orders and menus in advance, incorporate distributor/supplier surplus food into menus)
 - Serve à la carte versus buffet-style
 - Encourage use of full ingredients (i.e. utilize vegetable scraps for stock)
 - Compost leftovers
 - Disperse edible, unconsumed food (i.e. community give back, food banks)
 - Serve local and seasonal produce

Environmental (con't): Assure your presence is being used to benefit the surrounding natural environment.

'Reduce, Reuse, Recycle'

- Avoid excess packaging (i.e. purchase bulk, limit single-use items).
- Dispose of all excess waste with regulated companies who follow proper legal protocol and divert from landfill when possible.
- Manage solid and toxic waste responsibly by properly treating before releasing and/or re-using.
- Enforce a Resource Consumption Audit to constantly measure and monitor waste management; through reports, your establishment can address and correct any waste situations.

Note: *An Environmental Management System should be in place to constantly monitor, report, and correct operations regarding Water, Energy, and Waste.*

Purchase Responsibly

- Support other producers, suppliers, and/or distributors with circular supply chains that implement environmental conservation policies.
- Reduce international imports for minimal mileage.

Mitigate Pollution

- Take into account all types of pollution and work towards reducing:
 - Air pollution
 - Light pollution
 - Land pollution (i.e. littering, plastic, soil contamination)
 - Noise pollution
 - Visual pollution
 - Water & Thermal pollution

Note: *Do not use chemical-based products (i.e. cleaning solutions) in order to avoid toxic runoff into the water systems which ultimately affects the surrounding communities, climate, and oceans.*

Offer Plant-Based Options

Serving plant-based and vegan options in your establishment allows for customers to opt for more environmentally-friendly dishes; as limiting meat and dairy lessens CO2 emissions, saves water, combats deforestation, and protects our oceans.

Socio-Cultural: Showcase clear efforts to engage the local community in a beneficial way for all parties.

Support Local Staff

- Bringing in local staff, particularly in developing destinations, can bring an abundance of new opportunities for your business; such as: gaining local knowledge and expertise, local collaborations (i.e. governments, grassroots organizations), and greater ability to retain talent.
- It is especially important that staff receive an adequate amount of training, guidance, and support so that they can optimize their skills and be fully capable to handle their roles and responsibilities.

Treat Employees Fairly

- It is recommended that staff feel respected and that their health, well being, and quality of life is a priority. By showing staff a superior level of care, employers are more likely to build stronger relationships.
- Legally, it is important to follow strict sustainability governance to ensure that your business is complying with all relevant laws in order to protect your business and employees from any issues that may arise; such as: equal opportunity, health & safety, labour, and risk management. These systematic standards should be displayed, reviewed, monitored, and evaluated periodically.

Encourage Education & Participation on Sustainability Initiatives

- Giving employees the chance to participate in the in-house sustainability initiatives will show staff that you, as an employer, trust and recognize that they play a key role in the functionality of the overall business.
- Businesses that showcase they really care about their impact and staff are likely to see a higher employee retention rate. Furthermore, staff will feel more fulfilled and self-empowered over their ability to be a part of a successful program. Through furthering education, employees are more inclined to pass the knowledge down to their team members, other departments of staff, as well as guests.

Socio-Cultural (con't): Showcase clear efforts to engage the local community in a beneficial way for all parties.

Recognize Guest Needs for Customer Satisfaction

- It is important to take into consideration guest needs when making business decisions to promote a favorable and meaningful experience.
 - This includes responsible advertising your socially responsible eatery, including sustainability standards. For example, accurately marketing dietary needs/choices (i.e. plant-based, gluten free, low calorie, sugar-free, ethical food sourcing, fair-trade). In addition, facilities should be accessible for both able-bodied and disabled individuals, and clearly state the level of accessibility that is provided by your business and its services.

Respect Local Culture

- Due to the fact that culture is unique to every destination, promoting a country's heritage can help strengthen a country's identity. Business actions should constantly be striving to honor local traditions, customs, beliefs, and conduct requests in order to protect native authenticity.

Display Cultural Roots

- Proudly displaying local heritage throughout your eatery will allow your establishment to showcase distinctive qualities and set an ambience that explains the traditional way of life in the respective destination. However, ensure appropriate copyrights are in place to avoid artisan exploitation and do not contribute to the illegal buying of relics.

Economic: Make certain there are viable long-term economic benefits for all relevant stakeholders.

Local Sourcing & Purchasing

- Keeping business and currency within the local economy allows for economic prosperity, stronger and stabler community relations, diversification, and increased effectiveness. Therefore, it is best to create fair partnerships with local producers, suppliers, and/or distributors; including interactions between: local businesses (i.e. accommodations, tour companies, shops), local individuals (i.e. artisans, entrepreneurs, entertainers), Indigenous communities, and animals.

Support Circular Supply Chains

- Acquiring only from producers, suppliers, and/or distributors who abide by similar socio-economic standards; such as: fair-trade practices, treating their stakeholders fairly, and being mindful of local livelihoods.

Employ Locals

- Making certain that all staff members are being paid fair and decent salaries, as well as creating new job offerings that are accessible to the surrounding community.

Provide a Better Local Livelihood through Community Development Projects

- Particularly in developing regions, community development projects can be a way to make an invaluable contribution with a long-term, socio-economic impact. Some benefits include: reducing poverty and suffering, creating employment and economic opportunities, using a holistic approach to achieve local sustainable goals, and instilling confidence and responsibility within the community.

Note: Examples of ways your company can make a difference: offering professional training for underserved individuals (i.e. restaurant skills), starting a give-back program, partnering with NGOs, donating extra food and resources.

Support the Outside Community

- Be inclusive to the wider community in practical ways; such as, displaying/selling local artwork or hosting live music sessions. This way, your business can provide more opportunities that stimulate the local economy and encourage economic growth.



Are you an eatery on your sustainability journey?

ecomadic is a curated marketplace for local & sustainable tourism businesses, aimed to make sustainability more accessible, diverse, inclusive, mainstream, and, most importantly, *trustworthy*.

We would love to connect with you.

**Reach out to
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