S.PELLEGRINO
YOUNG
CHEF
ACADEMY
GRAND FINALE
2021

Contributing to the Sustainability of the Event

The **S.Pellegrino Young Chef Academy** believes in the transformative power of gastronomy, the impact of which can be felt far beyond the kitchen — with possibilities to create positive change for people and the planet though food. In line with this, we are committed to implementing more and more sustainable practices across our international events, starting with the Grand Finale of the S.Pellegrino Young Chef Academy Competition 2019–21, which will feature a number of sustainable initiatives:

REDUCE, REUSE AND RECYCLE

Always respecting COVID-19 safety procedures, we will limit single-use items as much as possible. In cases where this is not possible, recyclable products will be used. Please follow the indications you will find throughout the event venue to correctly dispose of these materials. All meals prepared during the three-day event will be served with reusable plates and cutlery.

We will limit, as much as possible, the use of printed materials. Where not possible, they will be made with 100% recycled paper certified by the Forest Stewardship Council (FSC).

We are committed to ensuring the proper disposal or recycling of waste generated during the event. We encourage all visitors to respect waste management instructions and follow the indications you will find throughout the event venue.

SURPLUS FOOD MANAGEMENT

Any surplus food from the event will be recovered and redistributed thanks to collaboration with **Food for Soul**, a non-profit organisation founded by chef Massimo Bottura to promote awareness about food waste, and **Refettorio Ambrosiano** in Milan, a community kitchen that provides meals to those in need. S.Pellegrino already has a global partnership with Food for Soul and through this initiative it reinforces the willingness to help change the game in food waste.

COFFEE-FUELLED CIRCULAR ECONOMY

Nespresso, partner of the event, will use compostable cups and paddles to dispense coffee. Once coffee has been dispensed, used capsules will be collected through Nespresso's circular economy project "Da Chicco a Chicco". For 10 years, the project has allowed Nespresso capsules to be recycled thanks to the involvement of consumers, who can return them to 128 collection points in 73 Italian cities.

Once collected, the two materials making up the capsules are separated: the aluminium is sent to the foundries to be transformed into new objects, while the used coffee is transformed into compost and used in a paddy field to grow rice, which is then purchased by Nespresso and donated to Italian associations that redistribute food to people in need (**Banco Alimentare della Lombardia** and **Banco Alimentare del Lazio**).

MOVING RESPONSIBLY DURING THE THREE-DAY EVENT

We kindly ask all participants to maintain a responsible attitude towards transportation in the city during the event. Transfers will be organised optimising, as much as possible, the number of vehicles used while respecting COVID-19 procedures. For those participants not joining organised transfers, we recommend the use of public transportation or car-sharing.

A CONTRIBUTION FOR YOUR PARTICIPATION

We are extremely happy to host you in Milan after the tough period of the pandemic. Many of you have joined us from across the globe, contributing to the success of our event. To express our gratitude for your participation and to generate a positive impact for the communities and the environment, we will contribute to a unique partnership with **Biorfarm** — a digital platform that supports local organic farmers in Southern Italy — by adopting one tree per participant, which will each generate 5kg of fruit that will then be donated to people in need.

Thanks to this initiative, we will support a virtuous Italian community using sustainable farming practices, and will donate oranges and clementines to those in need through Food for Soul, recovering fruit that is normally not sold in supermarkets as it does not respect the standards set by retailers.

#SPYoungChefAcademy