BON APPÉTIT

MANAGEMENT COMPANY

food services for a sustainable future®

food services for a sustainable future

in the beginning…

- Customized Restaurant Company
- Chef Driven
- Great Food
  - Authentic
  - Fresh
  - Alive with flavor
- Culture
  - Challenged the Status Quo
  - Fiercely Focused
  - Intense Passion and Commitment
  - Innovation & Entrepreneurship
  - Fun
- Brand
  - Emotional Attachment
  - To Make a Contribution
  - A Significant Difference

dream

Bon Appétit's dream is to be the premier on-site restaurant company known for it's culinary expertise and commitment to socially responsible practices. We are a culture driven to create food that is alive with flavor and nutrition, prepared from scratch using authentic ingredients.

We do this in a socially responsible manner for the well being of our guests, communities and the environment.

bon appétit management company

- Pioneer of onsite restaurants
- Committed to fresh, seasonal food
- Cook from scratch in every location
- Industry leader in socially responsible practices
- Flavor is at the heart of everything we do
- 500 locations in 37 states
- $700+ million in revenues
- 12,000 employees

Flavor is at the heart of everything we do…

BON APPÉTIT
MANAGEMENT COMPANY
food services for a sustainable future

clients

The Getty
LUCASFILM Ltd
exploratorium
Genentech
A Member of the Roche Group
twitter
ebay
Adobe
intel
Capital Group Companies
ORACLE
Google
PUBLIC HOUSE
TIBCO
The Power of Now
BROCADE
SAP
BD
SEATTLE CANCER CARE ALLIANCE
BILL & MELINDA GATES foundation
CISCO
THE ART INSTITUTE OF CHICAGO
NORDSTROM
vmware
TaylorMade
USF UNIVERSITY of SAN FRANCISCO
Duke UNIVERSITY
Penn UNIVERSITY of PENNSYLVANIA
amazon.com
adidas
DREAMWORKS ANIMATION SKG
Abercrombie & Fitch
STANFORD GRADUATE SCHOOL OF BUSINESS
YAHOO!
MARVELL

early 90's

- Lost Flavor on our Plates

Food Services for a Sustainable Future

- A Culinary Act Not a Political One

bon appétit's definition for sustainable food service:

Food choices that celebrate flavor, affirm regional cultural traditions, and support local communities without compromising air, water or soil now and in the future

BON APPÉTIT
MANAGEMENT COMPANY
food services for a sustainable future

160 million meals annually

What we hear

from

consumers

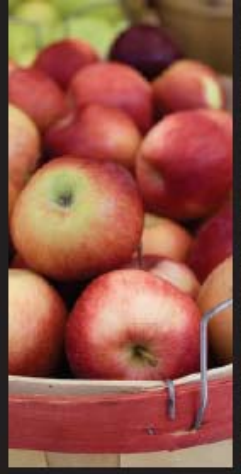
Authentic
From Scratch
Natural
Organic
Seasonal
Local – *where does it come from*
Farm Fresh
Pure
Healthy - Safe

Without Antibiotics or Added Hormones
Cage - Free
Environmentally Sound
Socially Responsible
Pesticide - Free
Low Carbon
Farmworker’s Rights – Social Justice

leadership

- Farm to Fork (SINCE 1999)
- Sustainable Seafood (SINCE 2002)
- rBGH-free (SINCE 2002)
- Reduced Antibiotics (SINCE 2003)
- Circle of Responsibility (SINCE 2003)
- Trans fat-free (SINCE 2004)
- Cage-free Shell Eggs (SINCE 2005)
- Trayless Dining (SINCE 2005)
- BAMCO Foundation (SINCE 2005)
- Low Carbon Diet (SINCE 2007)
- Coalition of Immokalee Workers (SINCE 2009)
- Sustainability Reporting (SINCE 2009)
- Foragers (SINCE 2010)
- Inventory of Farmworker Issues & Protections (SINCE 2011)
- Ag of the Middle (SINCE 2011)
- Fish to Fork (SINCE 2011)
- TEDxFruitvale: Harvesting Change (SINCE 2011)
- Fair Trade Uniforms (SINCE 2011)

In 1999, we established a companywide initiative called Farm to Fork, asking our chefs to buy as much local food as possible directly from small, owner-operated farms and artisan food-makers within a 150-mile radius of our cafés.



Supporting Local Farms and Artisans

Now, our Farm to Fork suppliers number over a thousand. Through them we direct millions of dollars annually back into local communities, helping to nurture a sustainable food system while bringing you the freshest food available.

farm to fork

EAT LOCAL CHALLENGE

BON APPÉTIT
MANAGEMENT COMPANY

food services for a sustainable future

seafood watch

All of our seafood purchases follow the Monterey Bay Aquarium's Seafood Watch guidelines for sustainability.

BON APPÉTIT
MANAGEMENT COMPANY
food services for a sustainable future

reduced antibiotics

We only serve turkey breast and chicken raised without antibiotics as a routine feed additive.

Our hamburgers are made with fresh ground beef:

- No antibiotics
- No added hormones
- Vegetarian feed
- No neck or trim is allowed

BON APPÉTIT
MANAGEMENT COMPANY
food services for a sustainable future

cage-free eggs

We proudly serve cage-free shell eggs that are certified Humane by the Humane Farm Animal Care program.

BON APPÉTIT
MANAGEMENT COMPANY
food services for a sustainable future

we know food matters

- Food system contributes as much as 1/3 of total greenhouse gas emissions on a global basis

- Livestock operations contribute 18% of all greenhouse emissions worldwide, exceeding the transportation sector

www.eatlowcarbon.org

We created the science-based Low Carbon Diet Calculator to calculate the effect of your individual food choices on global warming.

Partnership with the Coalition of Immokalee Workers

CIW's Lucas Benitez and Bon Appétit CEO Fedele Bauccio in Florida

In the vast tomato fields of south Florida, farmworkers are exploited to the extent that one federal prosecutor called Florida "ground zero for modern-day slavery."

Bon Appétit was the first food service company to partner with the Coalition of Immokalee Workers to establish extensive fair labor requirements for Florida tomato growers and our code of conduct was the farthest-reaching agreement in the food industry.

Highlights include a "minimum fair wage," an end to traditional forms of wage abuse, worker empowerment, worker safety, and third-party monitoring.

The persistence of inhumane conditions and poverty wages for farm workers has long been a tragic chapter in the story of American agriculture.

BON APPÉTIT
MANAGEMENT COMPANY
food services for a sustainable future

inventory of farmworker issues and protections in the united states

Bon Appétit Management Company partnered with United Farm Workers (UFW) and completed this groundbreaking report.

America's cheap and abundant food system is the envy of the world, but it cannot continue to rely on an invisible underclass of exploited laborers. Until we acknowledge this and take steps to grant farmworkers the same legal protections in the workplace as those in other U.S. occupations, we will never have a food system that is truly sustainable, fair, and healthy for all.

sustainability initiatives we are working on

- The end of industrial farm animal production
  - Public Health
  - Environment
  - Animal Welfare
  - Impact of Rural Communities
- Social justice
  - Workers Rights

sustainable agriculture system

Ecological Model

- Environmentally sound
- Economically viable
- Socially equitable

In this age of increased awareness of the need for economically and environmentally sustainable endeavors, agriculture cannot be left behind

questions & answers