

EAT OUT WOOLWORTHS

SUSTAINABILITY AWARD

2018



ONE HEALTH

RECOGNISES THAT THE HEALTH OF HUMANS, ANIMALS
AND ECOSYSTEMS ARE INTERCONNECTED.

*Sustainability is synonymous with local and seasonal produce. This award seeks to honour the restaurants that understand their responsibility in providing sustainable alternatives that are mindful of the health of the environment, human health and social justice, and understand the importance of supporting higher animal welfare standards in farming. Restaurants are judged within three categories: **Responsible Sourcing, Community Impact and Environmental Impact.***

IF A RESTAURANT SERVES ANY OF THE FOLLOWING, IT IS GROUNDS FOR ELIMINATION



FOIE GRAS



VEAL



SUCKLING PIG



CAGED RABBIT



SASSI RED-LISTED SPECIES



RED-LISTED PRAWNS

(farmed or wild-caught) unless orange-listed or ASC-certified prawns are sourced, which are now available in South Africa



SPECIES OUT OF SEASON

(seafood)



PIGS SOURCED FROM FARMS THAT USE SOW CRATES AND FARROWING CRATES

1. For more information on some of the terms used in the criteria, see our **glossary**.

2. All farmer, producer, supplier details and information provided on the form will be kept confidential. Farmers, producers and suppliers will need to be open to review. All supporting documentation and proof of claims per criterion per category must be supplied with the completed entry form. This includes relevant certification and all contact information of suppliers in all categories.

3. For each of the categories that follow, select only the appropriate block that most applies to your restaurant. Only select a block if the criterion has been met continuously for six months or more.

4. Please provide proof of claim where necessary in all of the categories. Proof of claims are important for assurance purposes and to validate claims made.

1. RESPONSIBLE SOURCING

MENU

Submit current menu, including all prices, to awards@eatout.co.za.

Bonus points will be awarded for the following:

- Menus that are small and adaptable
- Offer plant-based and/or vegetarian options
- Include organic wine and/or biodynamic wine and/or wine that carries the WWF-SA Conservation Champion logo
- Gives preference to organic

Please tell us how your sustainable philosophy translates in your menu:



HEALTHIER OPTIONS

Do you offer any of the following?

- | | |
|---|--|
| <input type="checkbox"/> CHILDREN'S MENU WITH HEALTHY OPTION
(submit menu) | <input type="checkbox"/> SMALLER PORTION SIZES
FROM ADULT MENU FOR KIDS |
| <input type="checkbox"/> TAP WATER FOR CHILDREN | <input type="checkbox"/> HEALTHIER COOKING METHODS
(e.g steaming, grilling) |
| <input type="checkbox"/> HEALTHIER SUGAR ALTERNATIVE
(e.g coconut blossom sugar, Xylitol, other) | <input type="checkbox"/> HEALTHIER SWAPS
(e.g salad for chips/sweet potato) |
| <input type="checkbox"/> GLUTEN-FREE OPTIONS | <input type="checkbox"/> PLANT-BASED OPTIONS |

FAIRTRADE

Please tick the box that applies

- AT LEAST ONE FAIRTRADE-CERTIFIED PRODUCT IS AVAILABLE ON THE MENU
- TWO OR MORE FAIRTRADE-CERTIFIED PRODUCTS ARE AVAILABLE ON THE MENU

Please indicate which fairtrade product you offer and the name of the product

- SUGAR WINE COFFEE CHOCOLATE

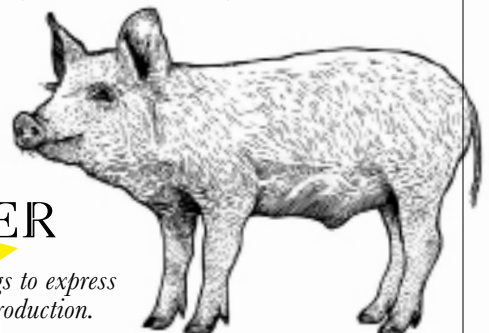


PORK

Bonus points will be awarded for the following:

- Chef personally visited farm*
- Chef personally spoke to farmer/producer*
- No tail docking*
- No castration*
- No teeth clipping*
- Animals born and bred on farm*

- | | | |
|---|--|---|
| <input type="checkbox"/> ALL PASTURE RAISED | <input type="checkbox"/> FREE RANGE | <input type="checkbox"/> COMMERCIAL FREE RANGE WITHOUT ENRICHMENT (NO FARROWING CRATES) |
| <input type="checkbox"/> NO GM FEED USED | <input type="checkbox"/> COMMERCIAL FREE RANGE WITH ENRICHMENT | |



SOMETHING TO CONSIDER

Caged production systems such as sow and farrowing crates do not permit pigs to express natural behaviour and many countries are being asked to ban this type of production.

Indigenous breeds are key to sustainable pig farming in response to climate change. South Africa has two indigenous pig breeds: the black and white spotted Kolbroek, and the primarily black-coloured Windsnyer. These are very suitable to free-range and pasture-raised production.



EGG LAYERS (ALL POULTRY)

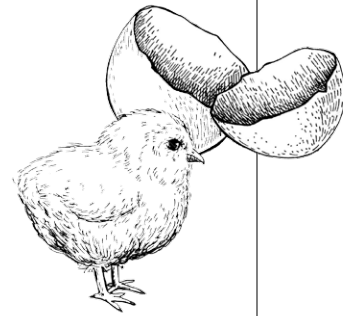
Bonus points will be awarded for the following:

- Chef personally visited farm*
- Chef personally spoke to farmer/producer*
- Spent hens sold to reputable dealer*
- Slaughtered on farm*
- No beak trimming*
- The farm has its own hatchery*



If you have multiple suppliers, please indicate the percentage sourced from each. Insert farmer, supplier and/or producer names.

- | | | |
|---|---|---|
| <input type="checkbox"/> ALL PASTURE RAISED | <input type="checkbox"/> 60% OR MORE ARE PASTURE RAISED | <input type="checkbox"/> 40% OR MORE ARE PASTURE RAISED |
| <input type="checkbox"/> FREE RANGE | <input type="checkbox"/> COMMERCIAL FREE RANGE | <input type="checkbox"/> BARN-RAISED/CAGE-FREE |
| <input type="checkbox"/> NO GM FEED USED | | |



*The majority of egg-layer hens are kept in cages in South Africa.
There is also no legal definition for free range in South Africa.*



BROILERS (ALL POULTRY)

Bonus points will be awarded for the following:

- Chef personally visited farm*
- Chef personally spoke to farmer/producer*
- Indigenous breeds used*
- Free-range feed used*
- Sprouting feed used*



If you have multiple suppliers, please indicate the percentage sourced from each. Insert farmer, supplier and/or producer names.

- | | | |
|---|---|---|
| <input type="checkbox"/> ALL PASTURE RAISED | <input type="checkbox"/> 60% OR MORE ARE PASTURE RAISED | <input type="checkbox"/> 40% OR MORE ARE PASTURE RAISED |
| <input type="checkbox"/> FREE RANGE | <input type="checkbox"/> COMMERCIAL FREE RANGE | <input type="checkbox"/> BARN-RAISED/CAGE-FREE |
| <input type="checkbox"/> NO GM FEED USED | | |



SOMETHING TO CONSIDER

Broilers are generally not kept in cages.



BEEF

Bonus points will be awarded for the following:

Chef personally visited farm

Chef personally spoke to farmer/
producer



If you have multiple suppliers, please indicate the percentage sourced from each. Insert farmer, supplier and/or producer names.

ALL PASTURE RAISED

60% OR MORE ARE PASTURE RAISED

40% OR MORE ARE PASTURE RAISED

FEEDLOT

FREE RANGE

COMMERCIAL FREE RANGE

NO GM FEED USED

SOMETHING TO CONSIDER

Due to the faster growth of grain-fed cattle, farmers can get them to market much sooner. That higher turnover means better margins, and should mean lower prices for consumers of grain-fed beef.

If the cost of grass-fed fillet is prohibitive, venture into the cheaper and more adventurous cuts when going grass-fed and educate your customers on the importance of nose-to-tail consumption.



LAMB

Bonus points will be awarded for the following:

Chef personally visited farm

Chef personally spoke to farmer/
producer



If you have multiple suppliers, please indicate the percentage sourced from each. Insert farmer, supplier and/or producer names.

ALL PASTURE RAISED

60% OR MORE ARE PASTURE RAISED

40% OR MORE ARE PASTURE RAISED

FEEDLOT

FREE RANGE

COMMERCIAL FREE RANGE

NO GM FEED USED



OTHER MEAT

(E.G GAME/VENISON/OSTRICH/RABBIT, ETC)

Bonus points will be awarded for the following:

Chef personally visited farm

Chef personally spoke to farmer/
producer

If you have multiple suppliers, please indicate the percentage sourced from each. Insert farmer, supplier and/or producer names.

ALL PASTURE RAISED

60% OR MORE ARE PASTURE RAISED

40% OR MORE ARE PASTURE RAISED

WILD CAUGHT (NOT SENT TO ABATTOIR)

FREE RANGE

COMMERCIAL FREE RANGE

NO GM FEED USED

FEEDLOT



DAIRY

Bonus points will be awarded for the following:

Chef personally visited farm

Chef personally spoke to farmer/producer

Grass fed (not grain fed)

Naturally polled animals

Male calves reared on farm

All calves remain with nanny cow until six months old

No dehorning

Small herd sizes (less than 50)

Dual purpose breeds (eg Fleckvieh/Simmentaler)

No routine antibiotics

No antibiotics used in final product as preservative

If you have multiple suppliers, please indicate the percentage sourced from each. Insert farmer, supplier and/or producer names.

ALL PASTURE RAISED

60% OR MORE ARE PASTURE RAISED

40% OR MORE ARE PASTURE RAISED

FREE RANGE

PLANT-BASED ALTERNATIVES TO DAIRY OFFERED

COMMERCIAL FREE RANGE

NO GM FEED USED

FEEDLOT



FRESH PRODUCE

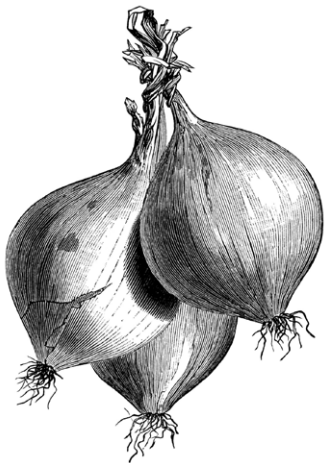
(FRUIT/VEGETABLES/HERBS/OTHER)

Bonus points will be awarded for the following:

supporting local emerging farmers

supporting small-scale growers

Insert farmer, supplier and/or producer names. If you have multiple suppliers, please indicate the percentage sourced from each. Differentiate between growing methods and responsible foraging.



- ORGANIC DEMETER-CERTIFIED PERMACULTURE NON-GM
- AGROECOLOGY SMALL-SCALE/FAMILY FARM OTHER: _____

SELECT CARBON FOOTPRINT OF PRODUCE

- USE OF OWN GARDEN SPECIFY % OF MENU FROM OWN GARDEN: _____ %
- 80% OR MORE OF MENU SOURCED WITHIN 150KM OF RESTAURANT
- 50% OR MORE OF MENU SOURCED WITHIN 150KM OF RESTAURANT
- LESS THAN 50% OF MENU SOURCED WITHIN 150KM OF RESTAURANT
- 80% OR MORE OF MENU SOURCED FROM SMALL PRODUCERS
- 50% OR MORE OF MENU SOURCED FROM SMALL PRODUCERS
- LESS THAN 50% OF MENU SOURCED FROM SMALL PRODUCERS



SUSTAINABLE SEAFOOD

(E.G FARMED KOB - DUSKY KOB, ARGYROMUS JAPONICUS, COMMONLY CALLED BOER KABELJOU OR KABELJOU)

Bonus points will be awarded for the following:
 Staff and/or chef has attended
 WWF-SASSI training

Insert farm, supplier and/or producer names. If you have multiple suppliers, please indicate the percentage sourced from each. If you serve "linefish or shellfish", please provide full details on what type of linefish/shellfish (common name, species name if possible and when the species is served in terms of seasonality)

WILD-CAUGHT SPECIES

100% WILD CAUGHT

ALL SPECIES INFORMATION IS EASILY ACCESSIBLE BY PATRONS

SOURCING FROM SMALL-SCALE FISHERS

80% OR MORE LOCALLY SOURCED; 20% OR LESS IMPORTED

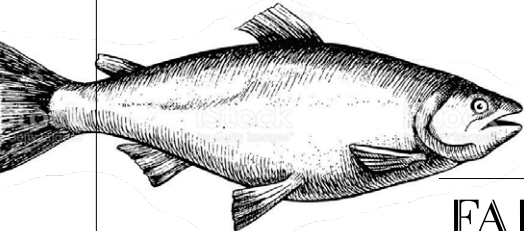
WWF-SASSI ORANGE-LISTED SPECIES WITH NO EXPLANATION ON IMPROVEMENT PROJECTS

SPECIES THAT ARE IN WWF-SASSI IMPROVEMENT PROJECTS AND ARE NOTED ON THE WWF-SASSI LIST BY THE IMPROVEMENT ICON

MINIMUM 80% WWF-SASSI GREEN-LISTED/MARINE STEWARDSHIP COUNCIL (MSC) CERTIFIED

ONLY WWF-SASSI GREEN-LISTED SPECIES ON MENU

SERVES WWF-SASSI ORANGE-LISTED SPECIES, BUT ACTIVELY PROMOTES/PROVIDES WWF-SASSI GREEN-LISTED ALTERNATIVES FOR PATRONS TO CHOOSE



FARMED SPECIES

60% OF THE SPECIES ARE LOCALLY SOURCED; 40% CAN BE IMPORTED

WWF-SASSI ORANGE-LISTED SPECIES

ALL SPECIES INFORMATION IS EASILY ACCESSIBLE BY PATRONS

ONLY WWF-SASSI GREEN-LISTED SPECIES ON THE MENU

80% OF THE SPECIES ARE WWF-SASSI GREEN-LISTED/AQUACULTURE STEWARDSHIP COUNCIL (ASC) CERTIFIED (MAX 20% ON THE WWF-SASSI ORANGE LIST, OR NOT ASSESSED BY WWF-SASSI)

2. COMMUNITY IMPACT

Tell us more about your community work and insert proof of claims such as articles, testimonials or images.

ARTISANAL PROCUREMENT

- BREAD & OTHER BAKED GOODS
- CONFECTIONERY
- CHEESE
- PRESERVES (JAMS, PICKLES, CHUTNEYS, ETC)
- MEAT PRODUCTS (SAUSAGES/CURED MEATS / CHARCUTERIE, ETC.)
- ALCOHOL (WINE/BEER)
- OTHER

SOMETHING TO CONSIDER

The artisan process requires a specific knowledge, caring or philosophy and is most often carried out by hand. Artisan foods are mostly associated with fresh, minimally processed or completely unprocessed ingredients that are often locally sourced.



RESPONSIBLE MARKETING

EDUCATE LOCAL COMMUNITY AND CUSTOMERS, AND PROMOTE SUSTAINABLE AWARENESS

Explain how:

- SUSTAINABLE CLAIMS ARE KNOWN TO BE TRUE AND ARE UPDATED WHEN CHANGES OCCUR
- FOH AND MANAGERIAL STAFF ARE KNOWLEDGEABLE ON SUSTAINABLE PRACTICES AND PASS THAT INFORMATION ON TO CUSTOMERS

PAYMENT

- PAYMENTS ARE DOCUMENTED WITH A PAY SLIP FOR ALL STAFF
- WAITERS - TIPS ONLY
- WAITERS MINIMUM WAGE AND TIPS
- OTHER STAFF MINIMUM WAGE
- BENEFITS (e.g pension)
- WAITERS MORE THAN MINIMUM WAGE
- POOLED TIPS FOR NON-WAITERS
- OTHER STAFF MORE THAN MINIMUM WAGE
- PROMOTE FURTHER DEVELOPMENT BY PROVIDING TRAINING
- TRANSPORT ARRANGED FOR STAFF

WORKING HOURS

- PERMANENT STAFF EXPECTED TO WORK 45 HOURS PER WEEK OR LESS
- PERMANENT STAFF ARE EXPECTED TO WORK 46 HOURS OR MORE ON AVERAGE PER WEEK, BUT RECEIVE OVERTIME PAY OR ARE GIVEN LEAVE IN LIEU OF OVERTIME
- PERMANENT STAFF ARE EXPECTED TO WORK 46 HOURS OR MORE ON AVERAGE PER WEEK, WITH NO OVERTIME PAY OR LEAVE IN LIEU OF OVERTIME

EMPLOYMENT CONTRACTS

ENTER INTO LEGALLY BINDING WRITTEN CONTRACT OF EMPLOYMENT WITH ALL PERMANENT WORKERS. SIGNED AND UNDERSTOOD BY WORKER AND EMPLOYER. INCLUDES JOB DESCRIPTION; PAY RATE; HOURS; OVERTIME REGULATION; SOCIAL BENEFITS; ANNUAL PAID LEAVE; MATERNITY LEAVE; PROTECTION OF WORKER FROM LOSS OF PAY IN CASE OF ILLNESS, DISABILITY OR ACCIDENT; AND NOTICE PERIOD FOR TERMINATION.

TEMPORARY WORKERS EMPLOYED FOR A PERIOD OF THREE MONTHS OR MORE HAVE LEGALLY BINDING WRITTEN CONTRACT OF EMPLOYMENT WITH JOB DESCRIPTION, SIGNED BY EMPLOYEE AND EMPLOYER.

MEAL AND WORK BREAKS ARE GRANTED



GENDER EQUALITY

GENDER BREAKDOWN OF DIVERSITY OF THE KITCHEN

MALE: _____% FEMALE: _____%

PAID MATERNITY LEAVE - LIST NUMBER OF MONTHS

MALE: _____ MONTHS FEMALE: _____ MONTHS

SOMETHING TO CONSIDER

In Europe the average male receives +- 2 months paternity leave

OCCUPATIONAL HEALTH AND SAFETY

ADHERENCE TO OHS ACT

ADEQUATE EMERGENCY FIRST AID FACILITIES. EQUIPMENT AND TRAINED FIRST AID STAFF TO MEET ANY FORESEEABLE EMERGENCY SITUATIONS

STAFF CARE



PROVIDE TRAINING FOR UNSKILLED STAFF

Do staff receive training on nutrition and healthy eating?

ALL STAFF

CHEFS ONLY

FRONT OF HOUSE ONLY

MOTIVATION TO INCLUDE MENTION OF ANY UPSKILLING, GIVING BACK, COMMUNITY PROJECTS, BEE COMPLIANCE AND ENTERPRISE DEVELOPMENT

3. ENVIRONMENTAL IMPACT

Select the ways in which you help to reduce the environmental impact of your business:

Examples

USE WHOLE ANIMAL AS FAR AS POSSIBLE

PORTION SIZES SMALL ENOUGH TO AVOID WASTE

BIODEGRADABLE DOGGY BAGS

COMPOSTING

EXISTING POLICY ON RESPONSIBLE WASTE MANAGEMENT

ALTERNATIVES TO PALM OIL USED

MEAT-FREE MONDAYS

SOURCE NON-GM SOYA

SOURCE NON-GM MAIZE

NO PLASTIC STRAWS

NO PLASTIC BOTTLES

100 WORDS TO EXPLAIN WASTE AND FOOD MANAGEMENT BEHAVIOURS



ENERGY EFFICIENCY

NATURAL VENTILATION

CERTIFIED ENERGY-MANAGEMENT PROGRAMME IN PLACE

ENERGY-EFFICIENT KITCHEN EQUIPMENT

OCCUPANCY SENSORS USED AS FAR AS POSSIBLE

USE ENERGY-EFFICIENT LIGHTING, INCLUDING CFLS AND LEDS

100 WORDS TO EXPLAIN ENERGY-SAVING BEHAVIOURS



WATER SAVING

SERVE TAP AND BOTTLED WATER

SERVE BOTTLED WATER ONLY

SERVE FILTERED TAP WATER ONLY

USE MOTION-SENSOR TAPS AND LOW-FLOW WATER TAPS

GREYWATER SYSTEM IN PLACE

ECO-FRIENDLY CLEANING PRODUCTS

HARVEST AND USE RAINWATER WHEREVER POSSIBLE

LIST PRODUCTS USED & WRITE UP TO 100 WORDS TO EXPLAIN WATER-SAVING BEHAVIOURS



RECYCLING

PAPER

METAL

GLASS

PACKAGING RETURNS

FOOD WASTE

100 WORDS TO EXPLAIN RECYCLING BEHAVIOURS



SOMETHING TO CONSIDER

Plastic is choking our oceans as well as contaminating the food chain. The David Suzuki Foundation estimates more than 1 million birds and marine animals die each year from the plastic in the ocean. In 2009 in Australia, the New South Wales town of Bundanoon voted to ban bottled water out of concern for the environment and the health of the local community.

4. INFLUENCER

Tell us how you influence change for the better in your community?

FACILITATE PEER-TO-PEER DISCUSSION WITH RESTAURANTS AND CHEFS

FACILITATE WORKSHOPS FOR THE PUBLIC / STAFF

COMMUNICATE MESSAGES AROUND SUSTAINABILITY VIA SOCIAL MEDIA OR OTHER CHANNELS

HAVE PROCUREMENT SPECIFICATIONS THAT YOU SHARE WITH YOUR SUPPLIER



TRANSPORT AND SLAUGHTER

I know the methods used by my supplier for the transport and slaughter of:

PORK

POULTRY

OTHER MEAT

SEAFOOD

BIOGAS USAGE FOR ELECTRICITY GENERATION

HAS A POLICY AND SYSTEMATIC MEASURES IN PLACE TO REDUCE WATER USE AND EFFLUENT GENERATION

Submit proof of claim

HAVE YOU VISITED ANY OF THESE ABATTOIRS

Submit proof of claim

CONVERTS WASTE TO ENERGY FOR PRODUCTIVE USE

THE IMPORTANCE OF BIODIVERSITY

What do you believe about the importance of biodiversity?

How can we maintain or achieve this in South Africa through what you offer to your customers?

EAT OUT



**THANK YOU FOR COMPLETING THIS ENTRY FORM.
SCORES WILL BE ALLOCATED BASED ON THE CRITERIA THAT
APPLY TO YOUR RESTAURANT.**

ENTRIES CLOSE ON 31 AUGUST 2018
