

Sustainable restaurant management practices - decatalogue of ARCO by Paco Pérez and Treinta y Tres restaurants:

1. Choosing primarily local suppliers and producers to minimize carbon dioxide emissions from transportation. Offering seasonal menus that take into account the availability of fresh ingredients at different times of the year.
2. Zero waste: Minimizing waste through practices such as recycling and reducing the use of disposable packaging. Introducing the concept of a "zero waste kitchen" to minimize waste generated in the food preparation process.
3. Energy efficiency: Using energy-efficient kitchen appliances, lighting and air conditioning systems. Promoting energy efficiency through staff training and the use of modern technologies.
4. Water: Optimal management of water consumption in the kitchen.
5. Animal-friendly: Choosing products of animal origin from sustainable farms. Expanding the vegetarian menu to minimize the environmental impact associated with meat production.
6. Employee and Guest education: Training staff in sustainable and ecological practices. Informing Guests about the restaurant's approach to sustainable business practices and encouraging them to take similar actions.
7. Architecture and design: Using eco-friendly materials for the restaurant's interior, including recycled materials. Interior design mostly done by Polish and Spanish craftsmen. Designing spaces with a focus on energy efficiency and optimal use of natural light.
8. Local community: Supporting local social projects and initiatives. Involving in charitable and social activities to contribute to the development of the local community.
9. Employment practices: Ensuring fair working conditions and wages for employees. Promoting gender equality, diversity, and inclusion in the workplace.
10. Food safety: Regular collaboration with HACCP auditors to maintain the highest food safety standards (including food sample testing etc.).