



Policy on Sustainable Food Choices at the Training Restaurant of the Academy of Tourism and Hospitality

The Academy is committed to providing sustainable food choices for all on campus, including vegetarian and vegan options, through its training restaurant, promoting responsible consumption practices and respect for the environment.

- The training restaurant, operating three times per week, consistently includes vegetarian and vegan options in the menu.
- Priority is given to seasonal and locally sourced ingredients to reduce environmental impact and support local producers.
- The use of single-use packaging is minimised, with a preference for reusable or compostable alternatives.
- Students, staff, and visitors receive information on the environmental benefits of sustainable food choices.
- Collaboration with local suppliers is encouraged to strengthen the local food system and promote responsible consumption.