

Expo City Dubai - F&B Establishments – Menus and Food Offerings

As part of Expo City Dubai's ongoing commitment to environmental responsibility and community well-being our food and beverage partners must reinforce our shared mission to create a sustainable and health-conscious environment for all visitors and residents.

To achieve this objective, Expo City Dubai mandates that suppliers, vendors, and tenants implement the following measures to ensure sustainable food production and consumption, as well as ensure that food and beverage offerings at Expo City Dubai are inclusive and healthy.

Sustainable Sourcing:

Prioritize the use of locally grown, seasonal, and organic ingredients. Partner with suppliers that demonstrate ethical and environmentally friendly practices. We also encourage an expanded selection of plant-based and low-impact menu items. Prioritize locally sourced, organic, and seasonal ingredients. Work with suppliers who follow ethical and environmentally friendly practices.

Nutritionally Balanced Menus:

Offer plant-based menu options as part of your core offerings and Healthy Eating Initiatives. Offer menu options that are low in added sugar, sodium, and healthy fats, while rich in fibre, whole grains, fruits, and vegetables when possible. Provide options that cater to a wide range of dietary needs and preferences, including vegetarian, vegan, gluten-free, and low-calorie meals.

Transparency and Education:

Clearly label menu items with nutritional information, allergens, and healthy choices. Promote dishes that support well-being and dietary diversity. Train staff on sustainability practices and communicate the health and sustainability benefits of your offerings to customers in an engaging and informative way. Educate customers on your restaurant's efforts toward sustainability. Participate in Expo City-led sustainability campaigns and reporting.

Your continued partnership is vital to our mission, and we appreciate your efforts in making Expo City Dubai a global model for sustainability. We are happy to provide guidance, resources, and support to help you meet these goals.

By uniting sustainability with health-conscious food choices, we can offer visitors an experience that nourishes both people and the planet. These efforts not only align with Expo City Dubai's core values but also reflect the growing demand from guests for meaningful, responsible dining experiences.

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Expo City Dubai - F&B Establishments – Water Conservation

Expo City Dubai requires and is actively pursuing the reduction of water consumption across all establishments within city boundaries. All businesses are hereby required to reduce their water consumption actively. As an integral part of F&B operational practices, we are undertaking the following measures to ensure a demonstrable reduction in our water consumption:

1. Assessing the feasibility of installing low-flow aerators on faucets in handwashing sinks and preparation areas is essential to ensure that water pressure is not compromised.
2. Evaluating the effectiveness of low-flow pre-rinse spray valves in dishwashing areas compared to standard spray nozzles to confirm their capability to remove food debris from dishes effectively.
3. Conduct regular inspections of all faucets, pipes, and connections for leaks, making immediate repairs to prevent water wastage; even minor drips can result in substantial water loss over time.
4. Maintaining and adjusting ice machines appropriately is necessary to produce the required quantity of ice without excessive water consumption.
5. Implementing measures such as thoroughly scraping plates before rinsing, utilising only the minimum amount of water required, and refraining from leaving water running unnecessarily is advisable.
6. Warming frozen food should be conducted without running water; planning and thawing food in the refrigerator or microwave is essential.
7. When cleaning floors and other surfaces, employ methods that minimise water usage, such as mops and buckets, rather than relying on continuously running water.
8. Adopting a two-bucket mopping system, one for soapy water and the other for rinsing, will prevent cross-contamination and reduce the frequency of water changes during cleaning.
9. Monitoring water bills for unusual consumption increases is essential to identify potential leaks or inefficiencies that may require attention.
10. Participating in training sessions offered by Expo City Dubai is encouraged to enhance awareness of water conservation's importance and acquire practical strategies for reducing water usage in daily operations.

By adhering to the above principles and actions, we demonstrate our unwavering commitment to environmental responsibility and the Expo City Dubai objectives for a sustainable future. We recognise that collective effort is essential and pledge our continued dedication to actively reducing energy consumption.

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Expo City Dubai - F&B Establishments – Energy Conservation

Expo City Dubai requires and is actively pursuing the reduction of energy consumption across all establishments within city boundaries. All businesses are hereby required to reduce their energy consumption actively. As an integral part of F&B operational practices, we are undertaking the following measures to ensure a demonstrable reduction in our energy consumption:

1. Deactivating all non-essential equipment and lighting when not used, particularly during off-peak hours and at the close of business.
2. Ensuring that refrigerators and freezers are maintained at the appropriate temperatures for food safety, thus preventing overcooling and resulting in unnecessary energy expenditure. Regularly adjust the settings as needed.
3. Cleaning and servicing cooking equipment, including fryers and ovens, to guarantee optimal operational efficiency.
4. Establishing protocols for when equipment should be activated at the commencement of the working day and deactivated at its conclusion, thereby minimising energy usage.
5. Conduct regular visual inspections and maintenance of refrigerator and freezer doors to confirm proper seals, thus preventing cold air loss and alleviating the burden on the cooling systems.
6. Adjusting thermostat settings following occupancy levels and the time of day. Avoid extreme low-temperature settings, ensure that vents remain unobstructed, and minimise the frequency of external door openings.
7. Optimising the use of natural light by maintaining clean windows and keeping blinds open during operational hours, thereby reducing dependence on lighting.
8. Decreasing water consumption and the energy required for water heating by installing low-flow aerators on faucets and pre-rinse spray valves in dishwashing areas.
9. Periodically review energy bills to identify patterns and potential areas for improvement. Consider implementing straightforward tracking methods to monitor energy usage effectively.
10. Participating in Expo City Dubai training sessions to enhance awareness regarding energy conservation practices and foster employee engagement in reducing energy waste.

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