



Sustainability at the restaurants of Andermatt-Sedrun Sport AG



Hardly any food waste

ASS restaurants generate only about 10 grams of food waste per guest – about the weight of a cherry tomato.



Many ideas

Food remnants are processed. For instance, stale bread is used to make breadcrumbs for cutlets, croutons or bread dumplings.



Multiple use

Take-away meals at Restaurant Biselli can be obtained in reCIRCLE reusable dishes. That means no waste is generated.

The restaurants and bars of Andermatt-Sedrun Sport AG (ASS) provide a wide range of culinary offerings. What they all share is their attentive handling of resources and a focus on products from the region.

Climate and environmental protection



Regional food products

ASS restaurants use ingredients from the region whenever possible. Meat ideally comes from the village butcher shop Muheim, and coffee from the Ticino family-owned company Chicco d'Oro. In addition, the restaurants offer wines from neighbouring cantons.



Reduced use of plastic

Where possible, food is purchased locally and in reusable containers in order to keep packaging waste to a minimum. The consumption of plastic is being reduced, and PET bottles are not available at the à la carte restaurants. Plastic-free alternatives are rigorously used for the packaging of takeaway items and for single-use tableware.



On-site production

ASS operates its own bakery with confectionery, which supplies various catering operations in the village. Edi Baumann is a third-generation baker who creates many local specialities every day.



KM Zero

On the menus of the ASS catering operations, items whose main ingredients are produced in Andermatt or Sedrun are denoted with the label "KM Zero". This means that they come from local producers, have travelled as short a distance as possible, and in that way have a small environmental footprint.



Power

ASS restaurants obtain all power from hydroelectric stations and wind turbines in the Gotthard region.



United Against Waste

ASS restaurants are members of the industry association United Against Waste, which is committed to fighting food waste. The restaurants continuously analyse and weigh food waste in order to keep it to a minimum.



Waste management

ASS restaurants separate their waste. PET, paper, cardboard, glass, aluminium and sheet metal are recycled. Food waste is collected separately and does not end up in the rubbish bin.



Biowaste

Green waste and material from grease traps are collected and sent to a facility that generates heat or power from them.



Avoidance of food waste

Food is reused and recycled as far as possible. Moreover, the restaurants place their orders with suppliers in a way that minimises the amount of perishable products that might have to be thrown away. This means that fewer products are ordered at a time. Finally, there are methods in place to exchange goods between the ASS restaurants. The Schneehüenerstock and Piz Calmot establishments are supplied only twice a week in order to avoid daily trips.



Environmentally friendly delivery

The restaurants on the mountain use lorries to stock their food and drink stores prior to the winter season so that they don't need to be supplied by snow groomers. During ski operations, they are supplied where possible using the cableways or the Matterhorn Gotthard Railway. At the end of the season, the road is used to take away empty bottles. During the winter, ASS collects waste, cardboard, PET and bed linens from hotel operations on the Oberalp Pass and carts everything away in summer using the road.

Society



Local embedding

ASS restaurants work with local companies in order to keep travel distances short and preserve value creation in the region.



Employee benefits

ASS regularly conducts internal training sessions in a wide range of departments. Committed employees are cultivated and receive opportunities for promotion.



Social commitment

ASS restaurants take part in the OK:GO initiative, through which tourism service providers in Switzerland make information available about the accessibility of their offerings. This makes travel planning easier for people with disabilities, seniors, and families with small children.



Fair working conditions

The employees at ASS restaurants are hired through the L-GAV, the collectively bargained agreement for the Swiss hospitality industry. It guarantees fair pay, contemporary hiring terms in line with the market and social protection. All people enjoy equal rights at ASS.



Dining options for everyone

ASS restaurants are responsive to food intolerances. In addition, they offer a broad range of vegetarian and vegan dishes, and daily lunch specials also include a vegetarian option.

Economy



Jobs and training positions

In high season, ASS restaurants employ about 150 people with roughly a third of employees on one-year contracts.



Value creation in the region

By creating and preserving jobs, and by working together with partners, service providers and suppliers in the area, ASS restaurants are making a sustainable contribution to local value creation.