



## Contributing to the Sustainability of the Event

The S.Pellegrino Young Chef Academy believes in the transformative power of gastronomy, the impact of which can be felt far beyond the kitchen — with possibilities to create positive change for people and the planet through food. In line with this, we are committed to implementing more and more sustainable practices across our international events, including the Grand Finale of the S.Pellegrino Young Chef Academy Competition 2024-25, which will feature a number of sustainable initiatives:

### **REDUCE, REUSE AND RECYCLE**

We will limit single-use items as much as possible. In cases where this is not possible, recyclable packaging will be used. Please follow the indications you will find throughout the event venue to correctly dispose of these materials. All meals prepared during the three-day event will be served with reusable plates and cutlery.

We will limit, as much as possible, the use of printed materials. Where not possible, they will be made with 100% recycled paper certified by the Forest Stewardship Council (FSC).

We are committed to ensuring the proper disposal or recycling of waste generated during the event. We encourage all visitors to respect waste management instructions and follow the indications you will find throughout the event venue.

### **SURPLUS FOOD MANAGEMENT**

Surplus food from the Competition will be recovered in collaboration with Food for Soul, the non-profit organization founded by Chef Massimo Bottura and Lara Gilmore to raise awareness on food loss and waste, and to promote social inclusion through the power of hospitality, culture, and community.

The recovered food will be redistributed to Refettorio Ambrosiano — the first project launched in Milan — a social kitchen where surplus ingredients are transformed into nourishing meals served with dignity to people experiencing vulnerability.

This initiative reflects S.Pellegrino's ongoing commitment to supporting a more sustainable and inclusive food system, and strengthens the shared mission with Food for Soul to inspire systemic change.

### **MOVING RESPONSIBLY DURING THE THREE-DAY EVENT**

We kindly ask all participants to maintain a responsible attitude towards transportation in the city during the event. Transfers will be organised optimising, as much as possible, the number of vehicles used.

For those participants not joining organised transfers, we recommend the use of public transportation or car-sharing.

@sanpellegrino\_youngchef