



Sustainability -

a matter close to our hearts.

GAMMACATERING® . Zunfthaus zur Saffran . IIIAUTE .

theater
casino
zug



Excellent!

The production of food accounts for around a third of global environmental pollution. Anyone who, like us, lives to organize events according to all the rules of the art must also take care of the sustainability of their work and actions.

We are Swisstainable.

We are part of the [Swisstainable sustainability program](#) and are classified as Level I - committed. The Swisstainable sustainability programme brings together businesses and organizations across the entire Swiss tourism sector. We are also committed to small producers and certified products from [Fairtrade Max Havelaar](#).

We are part of the OK:GO initiative.

For the [OK:GO initiative](#), we have recorded and published the accessibility information for the Zunfthaus zur Saffran. This helps people with limited mobility to plan their own journey to our events.

This motivates us to teach our customers and guests how to use resources sparingly and to make a joint contribution to a better world. Because as a host, the Zunfthaus zur Saffran only wants to give the best, always and everywhere!

For a more sustainable future - for us, for you and for the next generation!

Our focus!

We focus on the three pillars of sustainability. The interplay of ecological and economic issues as well as the social responsibility we bear as a forward-looking company ensures the profitable continued existence of the GAMMA Group and contributes to a more sustainable world.

The continuous development of our certification, cooperation with recognised labels and the involvement of our employees in these relevant topics guarantee continuous improvement.

We look forward to working with you to create gastronomic experiences that are not only sustainable for you and your guests, but also benefit the environment and the next generation.

Kind regards
Your GAMMA Group



Sustainability *Ecology*

REDUCTION OF EMISSIONS



- All our cars are electric.
- We avoid additional transport routes through detailed logistics planning.
- Our suppliers are based in the region and have fixed delivery days and routes for efficient and emission-reducing delivery of products.

TABLEWARE



- We use crockery and cutlery that can be reused. At events where disposable crockery is required due to the event concept, we use recycled products.
- We do not use straws for drinks and cocktails, but we are happy to offer our guests recycled paper straws with their drinks on request.
- All our table linen is made of fabric and is laundered at a local laundry.

WASTE



- Our waste is strictly separated.
- Drinks for our guests are served in glass bottles, which are refilled by the producers after use.
- Food waste is disposed of in organic waste and processed into biogas.
- Cardboard and paper are separated and collected by the city.
- We only use coffee beans to prepare our coffee drinks. We use the coffee grounds to fertilise our herb garden.

FOOD WASTE



- Thanks to detailed planning and prompt communication of the number of guests, we can minimise food waste and calculate portion sizes appropriately.
- Our catering waste is reused for the production of sauces.
- Food that is left over at the events is offered to the organisers and guests to take away. We make sure that hygiene regulations are observed here.
- Our employees always have the opportunity to take home any dishes that have been produced in excess.

ELECTRICITY



- As our offices have plenty of natural light, the lights are only switched on when necessary.
- Our electronic devices are switched off after work.
- Energy-saving light bulbs are used in all our companies.
- When purchasing new electrical appliances, we pay attention to the energy efficiency classes and favour the better class.
- Wherever possible and sensible, we have installed motion detectors in the companies.

Sustainability *Ecology*

WATER



- We take care to minimise water consumption during production and in our daily work.
- We are involved in the "Water for Water" and "Drink and Donate" projects to ensure the sustainable use of water resources.
- Our dishwashers are state-of-the-art and are characterised by optimal water management.
- We obtain our Swiss mineral water from Passugger in the canton of Graubünden.

REPAIRS



- Our machines are regularly professionally inspected and serviced. This ensures that the machines have a long service life and the smooth running of the processes is guaranteed.
- Minor repairs are carried out on site in our repair workshop.

CLEANING AGENTS



- Our cleaning agents are constantly being replaced with newer and more sustainable products.
- Our cleaning agent supplier is certified for sustainability and is committed to the careful use of resources worldwide.
- Our employees are trained in the professional use of cleaning agents. This ensures correct handling and protection of materials and the environment.
- The GAMMA Group has engaged an external hygiene consultant to test hygiene samples.

SUPPLIERS



- Our suppliers are long-standing partners who share our philosophy on sustainability and also represent and live the same values in our corporate culture.
- We rely on regional partnerships. This guarantees us short delivery routes and seasonal products that are grown in the region.
- Our partners know their products inside out and make us aware of more sustainable alternatives.

PLANNING



- Precise planning is required so that we can responsibly process the required resources.
- We support our customers from the initial enquiry about an event right through to the follow-up.
- Planning that conserves resources also includes early scheduling of employees. This enables them to achieve a good work-life balance.
- An internal and external feedback culture is a matter of course for us.

Sustainability *Social responsibility*

EQUAL OPPORTUNITIES



- In the GAMMA Group, all employees have the same opportunities regardless of their ethnicity, gender or origin. We attach great importance to diversity and respectful behaviour in our teams.
- The GAMMA Group team consists of 95 employees from 14 different nations.
- We support the "LIFT" project so that we can give young students an insight into our day-to-day work and offer them exciting prospects for the future.

FAIR SALARY



- Our wage structures are based on the Gastrosuisse L-GAV.
- Our salaries are gender-neutral and we are committed to equal pay in our company.
- The GAMMA Group offers its employees modern social benefits.

TRAINING & FUTURE EDUCATION



- In our companies, we train apprentices in all professional groups. This helps to strengthen the industry and train qualified specialists who will later shape the future.
- We support our employees in their further training and also provide them with financial assistance.
- It is important to us to support our employees individually and recognise their strengths.
- The continuous development of our employees enables us to work in a future-oriented manner and keep the company in tune with the times.

HEALTH PROTECTION & OCCUPATIONAL SAFETY



- All our companies adhere to the health and safety regulations set out by the cantons.
- Our employees receive regular training on occupational health and safety.
- Our employees are encouraged to pass on potential improvements in the area of health and safety to the Human Resources team.
- We offer our employees a selection of healthy food and drinks every day.

FRINGE BENEFITS



- We offer our employees a wide range of fringe benefits to help them organise their free time or support them in their daily work. These are constantly being expanded and employees are included in the brainstorming process.
- Our employees have access to an external counselling centre that supports them in the areas of health, finance, social affairs and family and is available to provide advice at any time. The costs are borne by the GAMMA Group.

Sustainability *Economy*

SERVICE - PHILOSOPHY



- We offer our guests a customised catering experience that we can tailor to each individual customer.
- With our customer relationship management, we create long-term customer relationships that are of great value to our company.
- We maintain a transparent communication culture throughout the GAMMA Group, both internally and externally.

REGIONALITY



- Regionality and seasonal products are very important to the GAMMA Group and are a matter of course.
- The variety of products produced in Switzerland enables us to offer a seasonal and regional menu.
- For products from abroad, we pay attention to recognised and verified logos and give preference to products with the "Max Havelaar" label.

INVESTMENTS



- Ongoing investment in employees, machinery and vehicles sets the course for a profitable future for the GAMMA Group.
- Cost-efficient operations are the result of investments and innovations, which are the cornerstones of our strategy.

RENTABILITY



- We keep up to date with new trends in process optimisation so that we can work cost-effectively.
- For us, detailed planning and a realistic budget are the key to success.
- The GAMMA Group is 100% self-financed.
- Sustainable growth is very important to us and is part of our responsibility as a company.

GAMMA GROUP



- The GAMMA Group includes the companies GAMMACATERING, the event location Zunftthaus zur Saffran, the member restaurant HAUTE in Zurich and the Restaurant Theater Casino Zug.
- Joint synergies are utilised so that we can position ourselves in the current market in the best possible way.
- All the companies are characterised by their individuality and uniqueness. But they all have one thing in common: a passion for hospitality!



For you -

a more sustainable future and the
next generation.