



# Bahar



## PRESENTATION TO FOOD AND HOTEL ASIA 2002

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**ADVISOR TO THE BALI RESTAURANT AND CAFÉ**  
**ASSOCIATION**



# ‘The Importance of Restaurants’

- ❖ Visitors to a city or a country stay in one hotel, fly on one airline, perhaps visit two or three tourism or cultural sights but they eat three times a day, so for a week’s holiday may experience four or five different dining venues, their simply largest exposure to their destination. There they will meet local waiters, waitresses and bar staff with whom almost certainly they will laugh, joke and exchange stories. They will find out more about the local ways, culture and customs,
- ❖ Even for locals restaurants are often the focal point of the community, and are certainly the place – other than the supermarket - where the food and drink industry meets the consumer. **But unlike the supermarkets ,which have their own SOPs for their selection of food and beverage items, restaurants have clear choices of what, why and how they purchase and prepare their food.**

# Restaurants and Sustainability

- ❖ Restaurants and cafes have the **perfect opportunity to lead the way in promoting sustainability**, and when we formed the Bali Restaurant and Café Association we decided that being sustainable should be a real goal for all the members, and have created a series of broad guidelines for them to follow, which are on the following slides.

# *sourcing*



Local &  
Seasonal



Ethical Meat  
& Dairy



Environmentally  
Positive Farming



Sustainable  
Fish



Fair  
Trade

# SOURCING

- ❖ **Local & Seasonal**

Using local and seasonal produce to support Indonesian business, particularly the local community, reduce transport costs and the environmental impact of transport i.e. pollution and congestion.

- ❖ **Ethical Meat & Dairy**

Combating animal cruelty and environmental damage by purchasing high welfare meat and dairy products. Every supplier has to be inspected to ensure compliance

- ❖ **Environmentally Positive Farming**

Sourcing from farmers committed to high levels of environmental stewardship, reduced or zero use of herbicides and pesticides

- ❖ **Sustainable Fish**

Serving sustainably caught fish to ensure the future of fish stocks and marine environments. Check the WWF endangered list.

- ❖ **Fair Trade**

Sourcing fairly traded produce to ensure farmers are paid an appropriate price for their goods, and minimise the mark ups by middlemen.

# *society*



**Treating People  
Fairly**



**Healthy  
Eating**



**Responsible  
Marketing**



**Community  
Engagement**

# SOCIETY

- ❖ **Treating People Fairly**

Providing equal opportunities for all employees, without reference to race, religion, or belief, providing good training and clear policies to keep employees happy and productive.

- ❖ **Healthy Eating**

Offering balanced menu options, reasonable portions and, as much as possible, healthy cooking options to cater for all customers' needs - including vegetarians and vegans.

- ❖ **Responsible Marketing**

Clearly communicating to customers your ethical stance, tipping policy and provenance of ingredients, to satisfy genuine concerns.

- ❖ **Community Engagement**

Engaging with the local community, with schools and charities to support the people supporting you. Encouraging local entrepreneurs especially women.

# *environment*



Supply  
Chain



Waste  
Management



Workplace  
Resources



Energy  
Efficiency



Water  
Saving



# ENVIRONMENT

- ❖ **Supply Chain Management**

Considering the social and environmental impact of supply chain transportation. Reconsider all non-essential imports and replace with local alternatives.

- ❖ **Waste Management**

Monitoring, managing and reducing waste, including food waste. Enforce all suppliers to deliver in reusable containers. Put in place 100% segregation of all waste to enable local recycling. Compost all organic waste and donate all pre-expired food.

- ❖ **Workplace Resources**

Using sustainable resources to reduce the amount of waste going to landfill.

- ❖ **Energy Efficiency**

Improving energy efficiency to save resources, protect the environment and cuts costs.

- ❖ **Water Saving.** Managing water usage to save money and reduce environmental impact .Consider purifying and bottling on site or together with a group of restaurants, to eliminate plastic and save water usage.

# IMPLEMENTATION

- ❖ **Of course that's the easy part – the theory – now you have to find a way and the time to put it all in place.**
- ❖ **But you don't have to do it all at once , and you don't need to do it all by yourself , there are people out there who can help. First by identifying where you are today, doing an audit on your current facilities and services, then recommending the best course of action for each area of concern.**
- ❖ **We at BAHAR MVB will help you on your journey first to establish your strengths and possible weaknesses, then to find the right solutions.**
- ❖ **Here is a quick overview of who we are and what we do.**





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**MVB BAHAR:**  
**Sustainability Consulting for**  
**the Hospitality Industry**



# OUR SERVICES & VISION



Pillars	Details
Consulting Services	<ul style="list-style-type: none"><li>□ Sustainability reporting; Audits; Roadmaps based on needs, budget and targets; advisory on certification and benchmarking.</li><li>□ Formulating sustainability strategy and actively assist in the implementation of the strategy.</li><li>□ Advising on sustainable solutions and linking to solutions providers.</li><li>□ Creating sustainability visibility through communications and PR.</li><li>□ Creating sustainable teams and/or SOPs.</li></ul>
Resource Base	<ul style="list-style-type: none"><li>• Demystifying current regulations and creating clear/effective information, e.g. educational resource files.</li><li>• Introducing, briefing and monitoring third party experts in the implementation of agreed changes to systems and processes on behalf of our clients.</li><li>• Liaising with regulatory bodies and relevant government departments to ensure smooth application of specific changes eg in water, waste or energy fields.</li></ul>
Membership	Access to MVB hospitality webinars, create a hospitality gathering for sustainable team members (network, collaboration, education), awards programs.

# CORE TEAM MEMBERS



**Fresa Yuriza L.**  
Consultant



**Ida Bagus Ayodhya D.**  
Consultant



**Jessica Callista**  
Consultant



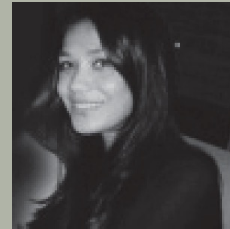
**Alistair Speirs**  
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**Edward Speirs**  
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**Putu Surya Resa A.**  
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**Fairuz Rista Ismah**  
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*Just relax...*



# Bahar



# THANK YOU

For more information, please contact  
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