

DO & CO New York Catering, Inc. | 149-32 132<br/>nd Street | Jamaica, New York 11430 | USA P: 718-529-4570 | newyork@doco.com

# Use of Natural Resources Policy

Date:October 7, 2020From:Board of Directors of DO & CO AGTo:Management

This Policy of DO & CO AG ("Company") governs the Use of Natural Resources ("UNR"), as defined herein, by the Company. UNR includes both Company Actions, as defined herein, by which substances or energy are taken out of the environment (e.g. use of motor fuel; use of vegetables in cooking), and Company Actions by which substances or forms of energy are introduced into the environment (e.g. generation of waste; emission of CO2; emission of ionizing radiation). In the first case, the natural resource being used is the ability of the ecosystem to produce or regenerate the resource in question, or, in the event of a finite resources, its natural occurrence. In the second case, the resource is the ability of the ecosystem to accept the introduction of the substance or form of energy.

UNR thus includes, without limitation:

- 1. the use of any physical resources taken from the natural environment for any purpose, including as raw materials for the production process (e.g. vegetables, meat, water), as construction material (e.g. steel made from iron ore), as a fuel or lubricant (e.g. kerosene or oil), for use in the administration (e.g. paper);
- 2. the use of energy, whether supplied in electrical, chemical or any other form;
- 3. the generation of pollutants, including, without limitation, substances having greenhouse-gas or ozone-depletion potential;
- 4. the generation of bulk waste, whether in solid, liquid or gaseous form;
- 5. the emission of radiation which is not fully contained, including such emission of any amount of ionizing radiation (e.g. beta or gamma radiation, or neutron radiation) and emission of non-ionizing radiation in an amount that may cause potentially hazardous effects outside the immediate emission area (e.g. microwave radiation, laser emission);
- 6. acoustic or seismic emissions of a magnitude that may cause detectable adverse effects outside the immediate emission area; and
- 7. the discharge of rejected heat from any physical or chemical process into the environment in an amount that may cause detectable effects outside the immediate emission area.



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UNR does not directly include the use of intellectual property, such as licenses, trademarks, patents or trade secrets (although the use of such intellectual property may imply other aspects of UNR).

For purposes of UNR, Company Actions include actions by the Company itself, and other members of its control group, its directors, officers, employees and third parties at the Company's direction. Company Actions further include acts performed by employees and third parties to the extent such acts are a reasonably foreseeable result of such employee's or third party's intent to further Company business, even if not specifically directed by the company.

# 1 MOTIVATING FACTORS FOR CREATION OF UNR POLICY

As airline caterers, stakeholder interests, including shareholders', clients', vendors' and employees', are strongly affected by UNR policy. Promoting sound practices related to UNR is in the interest of the Company, as it mitigate at least the following risks:

- Legal risk (e.g. liability for environmental torts; fines and penalties from regulators; violation of contractual obligagations)
- Reputational risk (e.g. adverse publicity and reduced stakeholder confidence arising either from specific incidents related to UNR, or the company's UNR posture as a whole)
- Political risk (e.g. regulation imposed from the outside)

# 2 RELATIONSHIP OF THIS POLICY TO OUTSIDE LAWS

UNR may, in some instances, completely regulated, or may be subject to various legal requirements. This Policy is intended to set forth minimum requirements for UNR; compliance is thus mandated at all times with both this Policy and all applicable laws and regulations.

# **3 OVERALL POLICIES**

The Company is committed to

- 1. conducting ongoing monitoring and modeling to determine its UNR;
- 2. continuously innovate to reduce its UNR;

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- 3. fairly and transparently educate customers about the use of UNR connected to DO & CO products and services, and initiatively offer product and service alternatives that reduce the use of UNR;
- 4. conduct ongoing studies to benchmark its use of UNR against key competitors and industry standards; comply with all laws, regulations and industry-wide best practice with regard to its UNR; and
- 5. investing in researching and implementing technologies and practices that reduces and mitigates any adverse impact of the Company's UNR on the natural environment;
- 6. develop an awareness training program to affirmatively communicate this Policy and specific UNR-related issues to employees; and
- 7. transparently communicate its UNR in a format appropriate to outside stakeholders, including investors, customers, government regulators and the general public

The Board proclaims that UNR-related issues are of increasing importance in our activities. Managers and executives are responsible for, and will be evaluated partially based on, effective compliance and implementation of this Policy in their respective areas of responsibility. Managers are to report directly to the Board material concerns regarding the Company's UNR.

#### 4 FRESHWATER POLICY

The Company acknowledges that freshwater is globally scarce, and may be particularly scarce in many of the various regions that the Company operates. As such, the Company is committed to reducing the amount of freshwater used. As such, the company will, for each location where freshwater is used:

- 1. conducting ongoing monitoring and modeling to determine its demand for freshwater;
- 2. continuously investigate alternatives to the use of freshwater for processes, including the use of water reclamation for water features (e.g. fountains), the use of grey water for dishwashers, irrigation and flushing systems;
- 3. when procuring equipment utilizing freshwater, considering the freshwater usage in the purchasing decision;
- 4. continuously innovate to reduce its use of freshwater;
- 5. conduct ongoing studies to benchmark its water use against those of key competitors and industry standards;



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- 6. comply with all laws, regulations and industry-wide best practice with regard to the use of freshwater;
- 7. investing in researching and implementing technologies and practices that reduces and mitigates any adverse impact of the Company's use of freshwater on the natural environment
- 8. develop an awareness training program to affirmatively communicate this Policy and specific related issues to employees; and
- 9. transparently communicate its use of freshwater in a format appropriate to outside stakeholders, including investors, customers, government regulators and the general public

# 5 OZONE-DEPLETION, GREENHOUSE EMISSION AND ATMOSPHERIC POLLUTANT POLICY

The Company recognizes that certain airborne pollutants are known to cause environmentally adverse when released into Earth's atmosphere. Ozone-depleting pollutants break down atmospheric ozone through a catalytic reaction, contributing to a thinning of Earth's ozone layer. Greenhouse pollutants reduce the radiative rejection of heat into space, and thus contribute to a trapping of heat on Earth. Other atmospheric pollutants may have similar effects.

The Company seeks to reduce the release of ozone-depletion, greenhouse emission and other atmospheric pollutants. Company responsibility extends not only to such pollutants directly released by Company, but also by third parties (e.g. vendors) for transactions with the Company. As such, the Company shall conduct the following measures:

- 1. conducting ongoing monitoring and modeling to determine its release of ozone-depletion and greenhouse emission pollutants;
- 2. continuously innovate to reduce its release of ozone-depletion and greenhouse emission pollutants;
- 3. investigate carbon offset and emission credit schemes to partially or fully offset release of greenhouse emission pollutants;
- 4. conduct ongoing studies to benchmark its release of ozone-depletion and greenhouse emission pollutants against those of key competitors and industry standards;
- 5. comply with all laws, regulations and industry-wide best practice with regard to its release of ozone-depletion and greenhouse emission pollutants; and



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- 6. investing in researching and implementing technologies and practices that reduces and mitigates any adverse impact of the Company's release of ozone-depletion and greenhouse emission pollutants on the natural environment
- 7. develop an awareness training program to affirmatively communicate this Policy and specific release of ozone-depletion and greenhouse emission pollutants-related issues to employees; and
- 8. transparently communicate its release of ozone-depletion and greenhouse emission pollutants in a format appropriate to outside stakeholders, including investors, customers, government regulators and the general public

### 6 BULK WASTE POLICY

The Company is committed to reducing the amount of bulk waste it generates, and any hazard posed therefrom. The Company is to conduct an ongoing audit of its waste generation, and determine whether any bulk waste generated could be reduced, recycled or otherwise dealt with in a way that promotes the objectives of this Policy.

As such, the Company will, for each type or category of bulk waste it generates, analyze the environmental impact of such waste generation, including, without limitation, the following:

- 1. whether generation of such waste is necessary;
- 2. determine appropriate measurement methods and intervals to be able to quantitatively assess the generation of waste;
- 3. how commingling of waste can be avoided, and responsible waste management practices generally promoted so as to facilitate recycling of waste;
- 4. what benchmarks and performance indicators can be used to gauge whether the generation of waste is proportionate to its impact;
- 5. what hazards may be posed by the waste, and how long such hazards will persist after the waste is generated;
- 6. whether the volume of waste generated can be reduced; and
- 7. whether the waste can be reused, recycled, or used for the generation of energy;

This analysis applies irrespective of whether or not a third-party contractor is used for the disposal of waste.

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Approved.

Mag. Gottfried Neumeister