

# COFOCO

Communication on Progress 2021







## Foreword by Christian Lytje

Founder and CEO of Cofoco

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2020 has been a different year than we expected in Cofoco.

In these unpredictable times we have tried to keep focus on our CSR Program and strengthen the foundation we have build with our commitment to UN Global Compact and our ongoing development with organisation REGA.

As mentioned last year, I believe we have always worked with a sustainable mind in our restaurants. However, teaming up with UN Global Compact has helped our organisation to work with sustainable development in a more structured way.

We hope 2021 will get us back in business so we can show all our guests and partners the new initiatives we have been working on.

We look forward to strengthen our cooperation in the years to come.



# Who we are, What we do

- Cofoco – short for Copenhagen Food Collective – is a Copenhagen-based restaurant group, successfully running 13 restaurants and a boutique hotel in the heart of the Danish capitol. Since 2004, Cofoco has shaped and renewed the way we dine out in Copenhagen, offering unique, high-quality restaurant experiences at affordable prices.
- Cofoco conveys the cuisines of the world through our love for the good meal. Every one of our restaurants is a passionate and well-prepared interpretation of our own Nordic kitchen, the well-known Italian or French, as well as South American and Japanese cooking.
- Our restaurants form an integral part of cultural life and development in Copenhagen. We will continue to develop innovative solutions for our guests to enjoy their right to great dining experiences, to leisure and to take part in cultural life.
- Since 2018, Cofoco has been an industry leader for sustainable practices. We own a large solar park in Jutland, donate to tree-planting projects in Mexico, implement food waste minimization programs and use water and energy-saving solutions, to name a few initiatives and projects. We run our restaurants with respect for the community of which we are part of and we build our business on sustainable principles: Respect for human rights, the environment and the prevention of corruption. Through our engagement in REGA (Restaurateurs Guarantee Association), we will seek to enhance our own and our industry's work on sustainability.







## Restaurateurs' Guarantee Association

- We are still proud that Cofoco alongside 13 other restaurateurs in Denmark and DRC (Denmark's Restaurant and Cafe Organization) have created REGA - an organisation promoting human rights, environmental sustainability and anti-corruption within the hospitality industry.
- We are very glad to see how REGA already have had a great impact in our organisation and hope many more colleagues will join the initiative to bring Danish hospitality to a level of sustainability that we can all be proud of. We also hope the work done through REGA will inspire other industries to adopt REGA's principles.
- REGA has developed a new policy for responsible sustainable corporate management within the industry. REGA offers a platform to share knowledge on responsibility and sustainability and we look forward to share what we know and do at Cofoco and to be inspired by others.







## New initiatives

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- **Commitment to sustainability policy**
- **UN Global Goals – Supply chain - Project**
- **Feedback mechanism**
- **Whistleblower scheme**

# Global Goals Project

Together with Global Compact Network Denmark, REGA and DRC, Cofoco has teamed up with several industry partners and political stakeholders to rethink and invent new ways to incorporate sustainability in the restaurant industry everyday life.

Cofoco has worked specifically in a group with the purpose of rethinking a way to minimize food waste on an everyday basis through analysing and data collection.

The entire project will be presented in Industriens Hus in May this year.







# Work in Progress

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- UN Global Goals in our supply chain
- COFOCO Code of Conduct

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## Still in Focus

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- Solar Park
- Carbon Free Dining
- Food waste reduction & recycling





## Solar Park

Our Solar Park is still going strong and has put a total of 15.161 GWh into the Danish electrical net and keeps providing green energy to our 13 restaurants, Coco Hotel and Cofoco Food Factory.



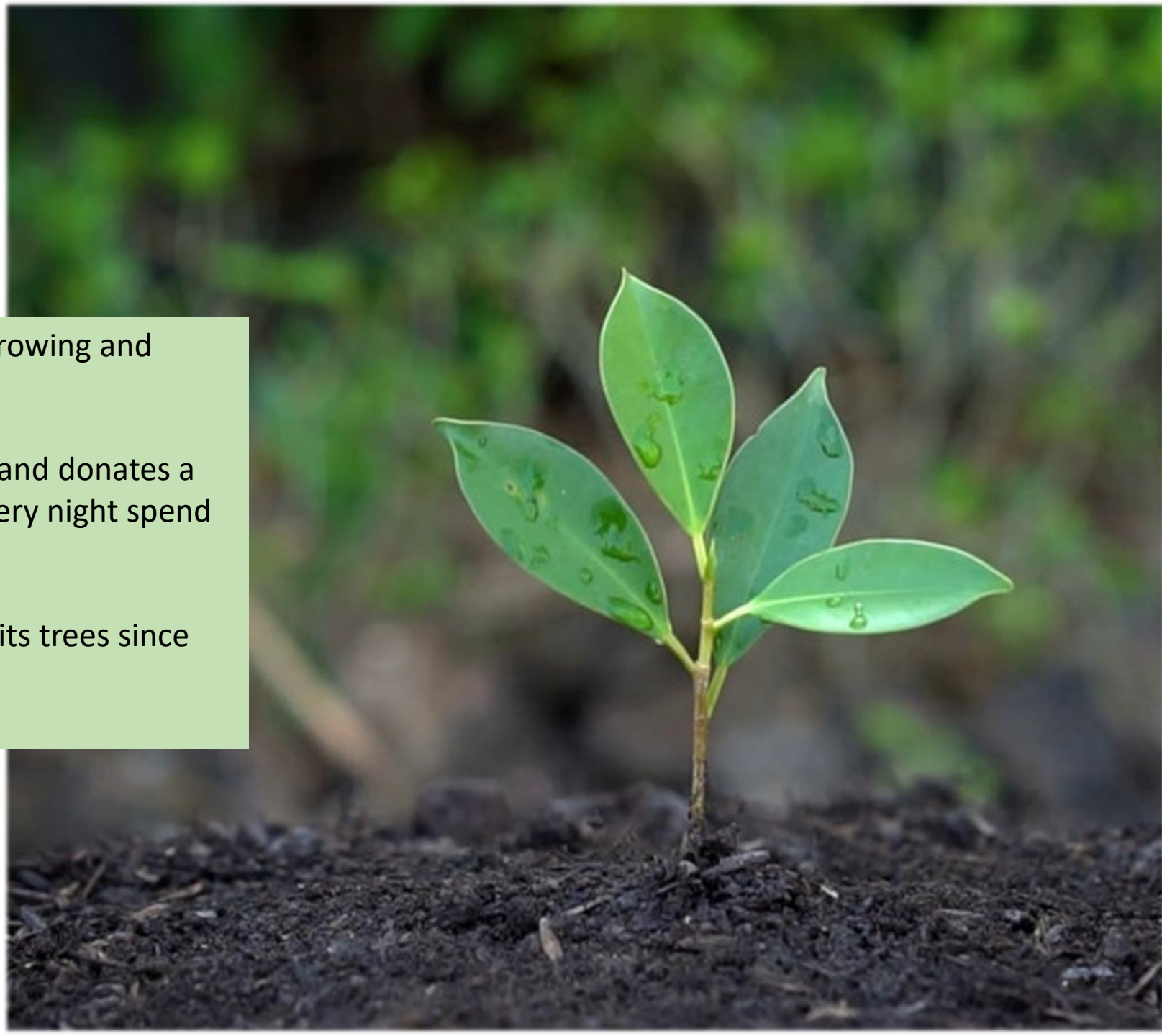




Our partnership with Carbon Free Dining is growing and developing.

Our hotel Coco is now a part of the program and donates a fruit tree to our programme in Mexico for every night spend at the hotel.

Our guests have in total donated 195.173 fruits trees since the beginning in 2018.





# Recycle & Redistribution

Minimizing food waste and increasing our efficiency in recycling is an ongoing process in Cofoco. We are always looking for new and smarter ways to reduce our CO2 footprint.

Therefore, in 2020 we invested in a food waste grinder at Restaurant Høst with a 1000 liter tank. It makes it possible to store our food waste for longer time and reduces the collecting to once a month instead of once a week.

We are working together with BioTrans Nordic on how to convert our food waste into Bio Gas .

We plan to increase the number of grinders in our restaurants in 2021.

