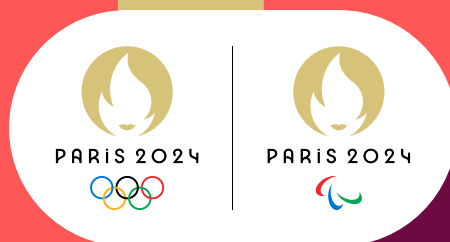


CELEBRATING THE MODERN TASTE OF FRANCE

PARIS 2024 FOOD VISION

JULY 2022



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WITH THE PARIS 2024 GAMES, FRANCE IS PREPARING TO WELCOME THE WORLD TO ITS TABLE

13 MILLION MEALS

SANDWICHES, SNACKS, BREAKFASTS, BUFFETS, FINE DINNERS ...

PARIS 2024 COMMITS TO MORE PLANT-BASED, LOCAL AND SUSTAINABLE FOOD

CUTTING DOWN BY **2**  E CARBON FOOTPRINT OF MEALS AND SNACKS AT THE GAMES

CUTTING DOWN BY **2**  THE QUANTITY OF SINGLE-USE PLASTIC ASSOCIATED WITH FOOD CONSUMPTION




15,000
ATHLETES



45,000
VOLUNTEERS



13,4 
MILLION TICKETS SOLD

26,000
MEDIA PROFESSIONALS



100%
CERTIFIED FOOD SUPPLY

100%
OF FRENCH REGIONS HIGHLIGHTED

10%
OF WORKING HOURS IN CATERING TO SUPPORT PROFESSIONAL INTEGRATION

80%
FRENCH ORIGIN

25%
OF SUPPLY WITHIN 250KM

100%
EQUIPMENT AND INFRASTRUCTURE ALREADY HAVE A SECOND LIFE

80%
COMES WITH A SUSTAINABILITY LABEL

1 RECIPE PER REGION

100%
OF FOOD RESOURCES RECOVERED

30%
ORGANIC FOOD

1 TEAM OF "CHAMPIONS OF TASTE"

...TO FEED IN 4 WEEKS OF OLYMPIC AND PARALYMPIC COMPETITIONS

THE AMBITION

TO PROMOTE THE KNOW-HOW AND FLAVOURS OF FRENCH CUISINE WITH ALL THE PARTNERS AND SUPPLIERS OF THE GAMES.

INTRODUCTORY MESSAGE



© Paris 2024 / Rudy Waks

TONY ESTANQUET,
PARIS 2024 PRESIDENT



What brings families and friends together to share a moment? What allows to connect emotionally and create shared memories all over the world? There's sport of course, but food comes just nearby! Anyone coming to the Games in 2024 will be expecting to see incredible sporting performances, but as they will be in France, spectators will also be expecting good food.

Food is part of the French identity – an art de vivre that we are proud of and will strive to share during the Games. For athletes, food is essential to preparation and performance, in line with the different needs and cultures from across the world. For spectators, food is part of what they expect from tourism and positive cultural experiences; the taste and enjoyment of what will be on their plates at the Games will be a crucial part of their memories. For farmers, caterers, Chefs and finest French food craftspeople, the Games will be an opportunity to present their wares and expertise at their very best.

For Paris 2024, catering during the Olympic and Paralympic Games is above all huge operational challenge; with 13 million meals and snacks to prepare, it will be the largest catering event in the world. But as the climate emergency looms greater than ever, it is also an enormous environmental and social challenge that we must rise to.

French cuisine is rich, diverse, and supported by a large number of players who all want to contribute to the Games. To define our Food Vision, we wanted to involve everyone who brings French cuisine to life throughout the country; nearly 120 organisations and experts therefore helped us define what we want to serve. More plant-based, more local, more sustainable and just as delicious: our ambition is to harness the creativity of French cuisine to drive the food transition. We wish to thank everyone who has helped us in the project and who will enable us to make our ambitions a reality.

In 2024, let's celebrate the modern taste of France together.

PART 1

THE PARIS 2024 AMBITION

CELEBRATING THE MODERN
TASTE OF FRANCE

EVERY COUNTRY IN THE WORLD IS PROUD OF ITS CUISINE BUT FRANCE HAS MADE EATING AN ART FORM; THE FRENCH SPEND A RECORD AMOUNT OF TIME AT THE TABLE EACH DAY¹ AND UNESCO HAS PLACED THE COUNTRY'S GASTRONOMY ON ITS LIST OF INTANGIBLE CULTURAL HERITAGE.

French cuisine is broad, varied and full of heart. It is avant-garde, drawing on and reinventing various sources of inspiration while retaining a uniqueness that can be identified from the very first bite. From breakfast to dinner, throughout ages and regions, taking on trends from all over the world, French cuisine embodies how to enjoy life à la française.

French cuisine cannot be summed up in any single meal, ingredient, or flavour, but there is one opportunity to reveal all of its many aspects to the entire world – the Games.



© Chris Whitehead / Getty Images

¹ OCDE – Comparison of time spent eating and drinking in 30 different countries (2018)

THE TASTE



A TASTE OF SHARING

Facing off on the playing field, teaming up at lunch; the Games are an opportunity for everyone to come together and enjoy a meal with spectators, athletes and international media. It's a moment to celebrate the universal delight that food brings.



A TASTE OF ACHIEVEMENT

Food is the primary source of athletes' energy, providing fuel from the field to the stadium and from seeds to medals. Through their determination to give their best, that includes fulfilling specific nutritional needs, athletes embody high quality food that fuels performance.



A TASTE OF CREATIVITY

Each edition of the Games is a unique experience, suspended in time, that spurs curiosity and exploration. It is an opportunity to discover sports you may never have heard of, meet people from all over the world and learn about different cultures. But for Paris 2024, the Games are also an opportunity to offer an array of diverse, daring and unexpected dishes that demonstrate the creativity of hospitality craftsperson.



A TASTE OF THE REGIONS OF FRANCE

All of France will take in the Games; Paris 2024 therefore wants to celebrate high quality products and unique savoir-faire from all the country's regions. Every competition and celebration venue will be an opportunity to highlight just what makes France the ultimate food destination.



A TASTE OF EATING WELL

Eating what your body needs and what is good for the planet, while enjoying yourself and spending time with other people; by offering simple and delicious food made using impressive ingredients and expertise, Paris 2024 wants to prove that healthy eating can be a source of delight and well-being.

PART 2

THE GAMES

A UNIQUE OPPORTUNITY TO WELCOME
THE WHOLE WORLD TO THE TABLE



FRANCE IS GETTING READY TO HOST THE WORLD'S LARGEST SPORTING EVENT.



© Paris 2024 / Rix Images

“
Serving 13 million meals in four weeks at over 40 sites – it’s going to be the largest event catering operation in the world. For Paris 2024, it’s an immense operational challenge. For France, it’s an opportunity to showcase our expertise at every step of the chain – production, logistics, preparation, service and waste management.

Etienne Thobois
Paris 2024 Chief Executive Officer

During the Olympic and Paralympic Games, Paris 2024 needs to produce 13 million meals and snacks to feed all the different audiences at the Games – the equivalent to the number of meals served at 10 football World Cup competitions.

Through the diverse catering services and options on offer, Paris 2024 and its partners, suppliers and stakeholders will successfully show off the delights of French cuisine in all its forms.

13,413
Million meals and snacks

13,413
Million ticket sold

15,000
Athletes

26,000
Media professionals including broadcasters, print media journalists and photographers

45,000
Volunteers

2.1 A DIVERSE AND CAREFULLY THOUGHT-OUT ARRAY ON OFFER AT PARIS 2024 GAMES VENUES

Paris 2024 aims to guarantee efficient catering services that meet clients' needs at existing and temporary infrastructures across all sites within its scope of responsibility. Different options and forms of organisation vary according to the type of venue, location and audience. Paris 2024 will therefore adopt various approaches in line with the specific features of each site and their geographic location.



THE ATHLETES' VILLAGE, THE LARGEST RESTAURANT IN THE WORLD

The Village is where the athletes will spend much of their time and offers a unique experience. It is where they will eat, sleep, take care of themselves, prepare for competitions, recover and celebrate. In collaboration with Sodexo Live!, the Village's catering services must, above all, meet the needs of athletes from 208 countries and regions 24/7, all while satisfying the nutritional requirements specific to each sport and aligning with diverse cultural practices. But the Village must also enable everyone, when not competing or training, to discover French cuisine, which many of them will not have an opportunity to try outside of the competition venues. At the other Villages, a similar offer will be available to ensure all the athletes access an equivalent level of service.



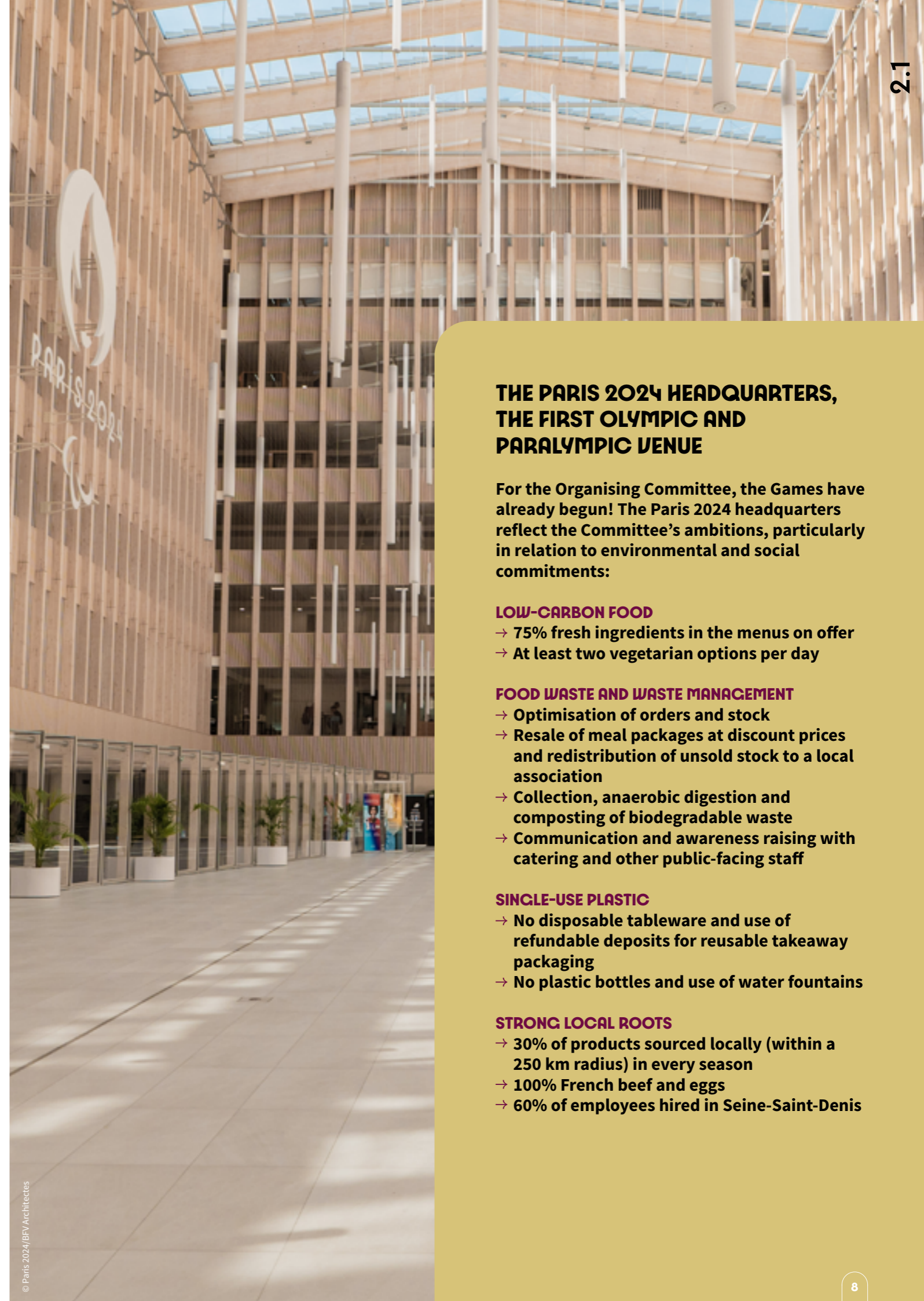
THE MAIN MEDIA CENTRE², SHOWCASING THE PARIS 2024 FOOD VISION

The Centre has been designed to welcome the broadcasting rights holders, print media journalists and photographers that will come from all over the world to follow the athletes' exploits. For many of these professionals, it will be one of the only locations where they can discover new food during the Games. Paris 2024 will therefore strive to include all of the essential elements of the services and solutions offered at every other site in order to show these visitors the catering provided throughout the Games.



COMPETITION VENUES ALL OVER FRANCE

- **A diverse offer for each site and region of France:** Paris 2024 decided to open up the Games to the whole country by setting up competition venues in a number of locations, including French territories overseas. It will therefore be an opportunity for each site to create an authentic experience that highlights the quality of the area's local products and culinary heritage.
- **Existing competition venues, driving the transition:** Paris 2024 chose to make use of existing sports infrastructure where possible in a number of large French cities, harnessing their facilities and even sometimes their expertise as part of its new Games delivery model. The Organising Committee, its partners and service providers will invest in kitchens and food outlets everywhere, from drinks kiosks to spaces set up for athletes and volunteers, working in close collaboration to provide products and services that align with the Paris 2024 Food Vision.
- **Temporary competition venues, testing grounds for new solutions:** The temporary competition venues are being set up solely for the duration of the Games and adapted to the specific needs of certain events, giving the Organising Committee more freedom to roll out innovations and offer new services that fully align with the ambitions and commitments of the Paris 2024 Food Vision.



THE PARIS 2024 HEADQUARTERS, THE FIRST OLYMPIC AND PARALYMPIC VENUE

For the Organising Committee, the Games have already begun! The Paris 2024 headquarters reflect the Committee's ambitions, particularly in relation to environmental and social commitments:

LOW-CARBON FOOD

- 75% fresh ingredients in the menus on offer
- At least two vegetarian options per day

FOOD WASTE AND WASTE MANAGEMENT

- Optimisation of orders and stock
- Resale of meal packages at discount prices and redistribution of unsold stock to a local association
- Collection, anaerobic digestion and composting of biodegradable waste
- Communication and awareness raising with catering and other public-facing staff

SINGLE-USE PLASTIC

- No disposable tableware and use of refundable deposits for reusable takeaway packaging
- No plastic bottles and use of water fountains

STRONG LOCAL ROOTS

- 30% of products sourced locally (within a 250 km radius) in every season
- 100% French beef and eggs
- 60% of employees hired in Seine-Saint-Denis

²The Main Media Centre includes the International Broadcast Centre (IBC), the Main Press Centre (MPC) and the Media Village.

2.2 FOOD AT THE GAMES, BEYOND THE STADIUMS

Paris 2024 has committed to organising Games that go beyond the stadium, being open to the city and accessible to as many people as possible. The Games are therefore coming to the general public through various initiatives such as the Olympic and Paralympic Torch Relay, the Olympic opening ceremony, the Cultural Olympiad, the Terre de Jeux 2024 label and the use of urban venues for celebrations and activities, as well as events like the Olympic Day or the Paralympic Day.

Paris 2024 is not directly responsible for the delivery of catering services outside of Paris 2024 venues. The delivery model for these services will therefore depend on the decisions made by local and regional authorities and other organisations hosting events.



The Olympic and Paralympic Torch Relay celebrations will cover the whole of France between April and July 2024 and will be organised by local and regional authorities along the route. The Paris 2024 Food Vision will be one of the tools used to implement these celebrations from an operational standpoint. It will encourage cities to provide catering services that align with Paris 2024's ambitions and seize opportunities to showcase the products, savoir faire and commitment of local producers.



Local authorities will set up other venues for celebration during the Games, where spectators without tickets can watch the events being broadcast and have a bite to eat. This Food Vision will be included as one of the tools for implementing the celebrations that will be shared with a selection of suppliers and suppliers responsible for delivering catering services at the various sites.

THE PARIS 2024 FOOD VISION PLAYS A LEADING ROLE, BRINGING EVERYONE INVOLVED IN LINE WITH COLLECTIVE COMMITMENTS AND A SHARED VISION ENCOURAGING THEM TO MAKE THESE EVENTS AN OPPORTUNITY TO SHOWCASE THE RICH VARIETY OF LOCAL PRODUCTS AND SAVOIR-FAIRE



Locations bearing the "Terre de Jeux" label will be asked to create Games-related experiences before and after the Games. The Food Vision is a tool that will help them develop their initiatives to promote sustainable food, as well as the culinary heritage of their regions.



The Cultural Olympiad aims to shine a spotlight on French creativity and heritage as well as the country's multiple local cultures in all their artistic forms. The different regions will showcase culinary arts. The Paris 2024 Food Vision and the commitments outlined within, will constitute selection criteria for awarding quality labels to projects related to French gastronomy and art de vivre.



THE PARIS 2024 SUSTAINABLE EVENT GUIDE

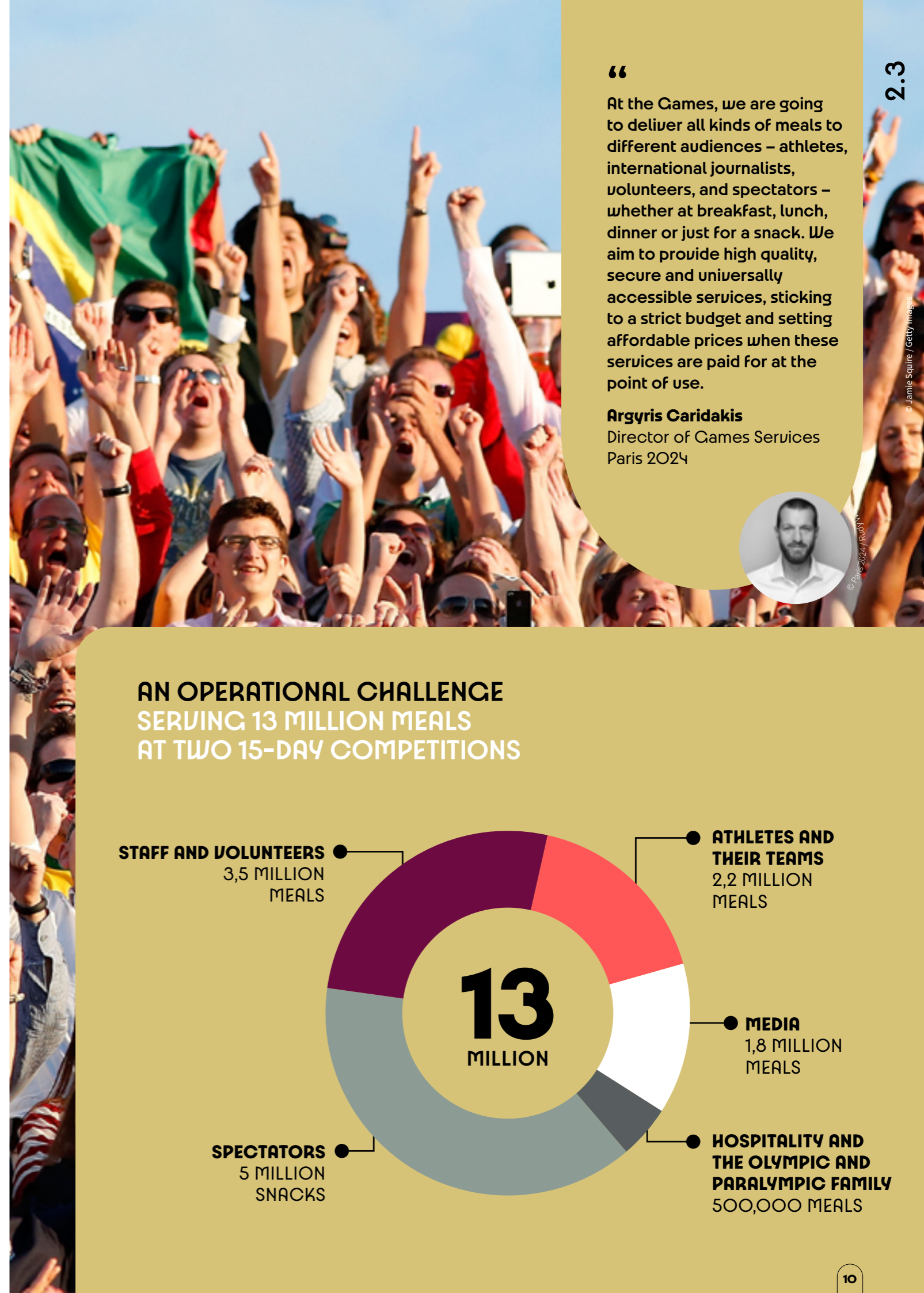
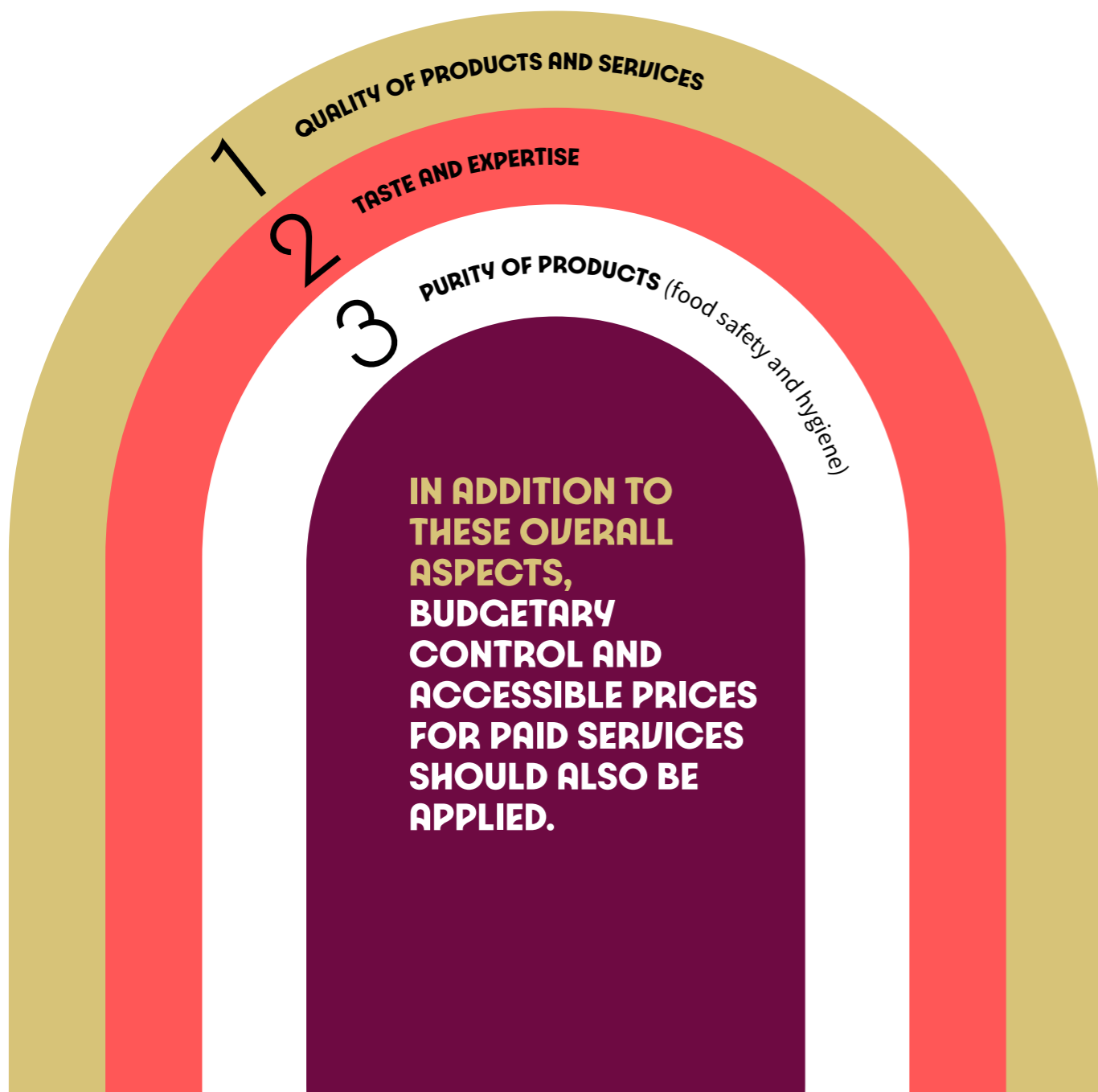
The Organising Committee has created a sustainable event guide, which outlines a series of tangible actions to be freely adopted and adapted by the stakeholders who will bring the Games to life all over France by delivering events at venues that do not come under Paris 2024's responsibility.

With 10 sections for different professions, including one for catering, as well as an array of practical examples, this Guide was made to be shared with the entire Paris 2024 network, including host regions, areas that have been awarded the "Terre de Jeux 2024" label, partners and suppliers.

2.3 SPECIAL EXPERIENCES FOR ALL AUDIENCES

During the Olympic and Paralympic Games, Paris 2024 sites will welcome various audiences with different needs and interests. All types of meals and services will be offered at the Games – from snacks to gastronomic meals, at breakfast, lunch and dinner, whether served at stadium drinks kiosks, in cafés, or elsewhere.

Paris 2024 wants to deliver high quality service at all meals based on **three aspects**:

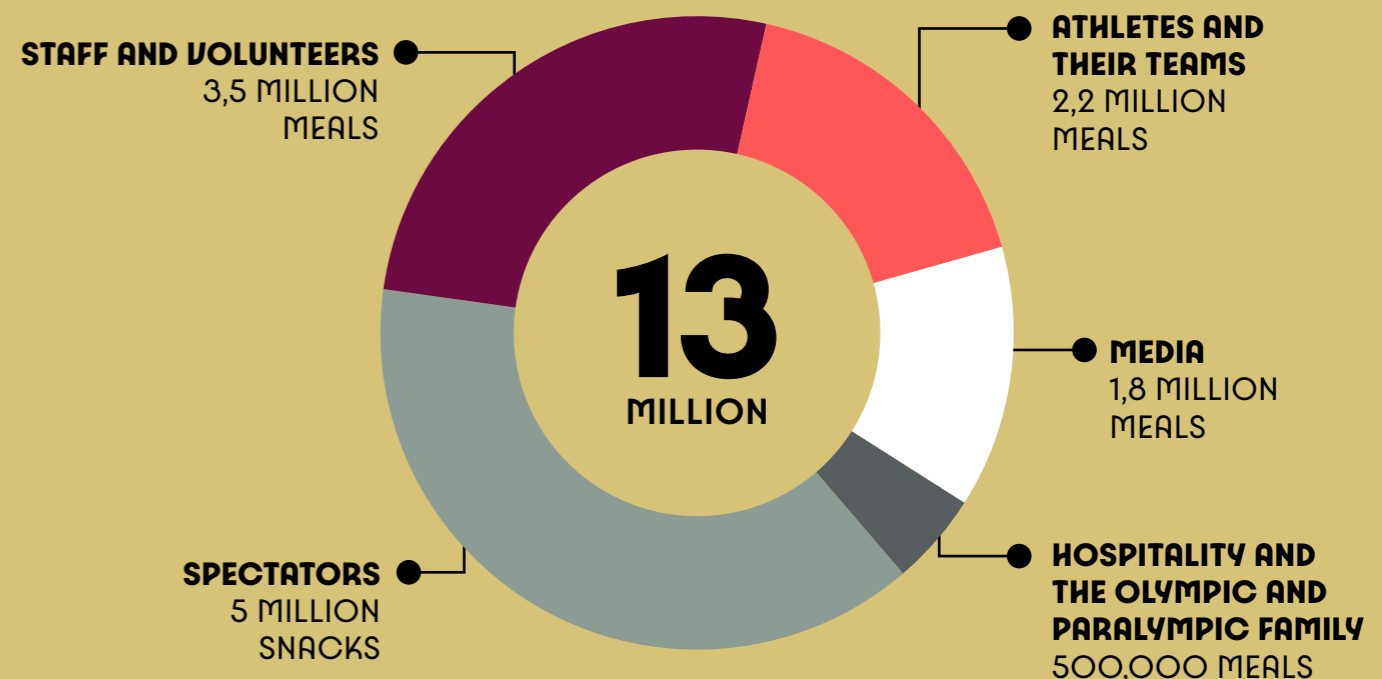


“
 At the Games, we are going to deliver all kinds of meals to different audiences – athletes, international journalists, volunteers, and spectators – whether at breakfast, lunch, dinner or just for a snack. We aim to provide high quality, secure and universally accessible services, sticking to a strict budget and setting affordable prices when these services are paid for at the point of use.

Argyris Caridakis
 Director of Games Services
 Paris 2024



AN OPERATIONAL CHALLENGE SERVING 13 MILLION MEALS AT TWO 15-DAY COMPETITIONS



TWO DIFFERENT TYPES OF SERVICE

CATERING FOR ACCREDITED PERSONS, FUNDED BY PARIS 2024



ATHLETES AND THEIR TEAMS

After years of preparation, 15,000 Olympic and Paralympic athletes will come to the Games, each representing one of 208 countries or regions, with the aim of winning medals and experiencing the exceptional and unique atmosphere of the Athletes' Village. The athletes will closely study their food intake during their stay, which may last anywhere between 5 and 30 days, eating at least three meals a day. They will be looking to satisfy their specific dietary needs and follow the culinary customs of their countries and cultures while paying attention to nutrition and allergens. We will therefore focus on implementing a reliable, smooth and diverse offering that enables them to perform in the best possible conditions.



TECHNICAL OFFICIALS

The 4,000 referees for the competitions are accustomed to international tournaments with efficient and high-quality catering that enables them to focus on their responsibilities and their key role in the delivery of the sporting events.



THE OLYMPIC AND PARALYMPIC FAMILY

Senior leadership from the Olympic and Paralympic spheres will attend the Games to carry out essential tasks as part of its organisation. As accredited visitors to the Olympic and Paralympic Games, they will have access to services at the competition venues and other sites. The Olympic family is made up of 8,500 members, while the Paralympic family has 3,000. These include IOC and IPC presidents, members and administrators, presidents and general secretaries for international federations, National Olympic and Paralympic Committees, TOP Partners and broadcasting right holders, as well as national and international dignitaries. They are the most loyal visitors to the Olympic and Paralympic Games and will look forward to being surprised by high quality, efficient and perfectly adapted catering services.



PARIS 2024 EMPLOYEES, VOLUNTEERS AND SUPPLIERS

There are key to the Games' success. The thousands of Paris 2024 employees, volunteers and suppliers will ensure that operations run smoothly and will therefore require smooth catering services for themselves. Meals will be a moment of relaxation and socialising for all. The quality of these meals will drive volunteers' engagement.

CATERING PAID FOR BY USERS



TICKET-HOLDING SPECTATORS

Almost 13.4 million tickets will go on sale for people to come to the Games and cheer on the athletes. At the competition venues, they will enjoy unique and ground-breaking sports experiences and potentially discover new disciplines while enjoying whether sweet or savoury snacks. To make the spectator experience a success, we will need to provide a universally high quality and affordable offer with efficient service so they do not miss a moment of the action.



MEDIA AND BROADCASTING RIGHT HOLDERS

The role of the 26,000 accredited media representatives, made up of broadcasters, members of print media and photographers is to share the Games with the whole world, so that spectators in other countries can experience the excitement from home. These workers will come for a number of weeks or even months and work intensely, keeping up with the competitions in France as well as the time difference in their home countries. Often the first to arrive and the last to leave, they will require universally accessible catering at all sites at any time of day or night.



HOSPITALITY CLIENTS

At certain competition venues, hospitality services will be offered to corporate and individual clients from France and beyond. Operated by Paris 2024's official partner On Location, these programmes will create exclusive experiences enabling visitors to enjoy the best of the sporting events as well as hospitality services that blend French gastronomy with socialising. The catering services will shine a spotlight on national savoir-faire and local products served in various forms, from more casual arrangements to sit-down meals.



SPECTATORS WITHOUT TICKETS

Ticketless spectators will be invited to celebrate the Games on the banks of the River Seine and at other sites for the Olympic Torch Relay. Catering at these sites will not be exclusively or directly organised by the Organising Committee; however, it will be the result of close collaboration between Paris 2024 and the areas hosting the celebrations. These various temporary mobile events will be opportunities to involve small local stakeholders who will be proud to take part in celebrating the Games, making every celebration venue a unique location that reflects regional treasures and diversity.

PART 3

PARIS 2024'S COMMITMENTS TO SUSTAINABLE CATERING DURING AND BEYOND THE GAMES

3.1 A VISION IN LINE WITH PARIS 2024'S COMMITMENTS TO SUSTAINABLE GAMES

Environmental and social responsibility have been central to the Paris 2024 project since the bid phase. The Organising Committee and its stakeholders embarked on the Games adventure with one condition – that they organise an event that stands out from previous editions and paves the way for future ones.

Food is an opportunity to demonstrate the commitments made by Paris 2024, its suppliers and partners in a tangible way that benefits everyone who experiences the Games.

Paris 2024's commitments³ to sustainable catering align with:

- THE PARIS 2024 BID COMMITMENTS
- THE IOC'S OLYMPIC AGENDA 2020+5 AND THE UN'S 17 SUSTAINABLE DEVELOPMENT GOALS
- THE CHARTER OF THE FRENCH MINISTRY OF SPORT'S 15 ECO-FRIENDLY COMMITMENTS FOR EVENT ORGANISERS
- PARIS 2024'S SOCIAL CHARTER
- PARIS 2024'S SUSTAINABLE SOURCING CODE, LEGACY & SUSTAINABILITY PLAN AND SUSTAINABILITY POLICY
- PARIS 2024'S CLIMATE STRATEGY AND CIRCULAR ECONOMY AMBITIONS

PARIS 2024, A SIGNATORY TO THE NEW VERSION OF THE FRENCH MINISTRY OF SPORT'S CHARTER OF 15 ECO FRIENDLY COMMITMENTS FOR EVENT ORGANISERS⁴

Having already signed the first version of the Charter when it was published in 2017, Paris 2024 wanted to uphold its commitment to the collective drive for sustainable events by signing the second and more ambitious version of the Charter, which came out in 2021. In terms of sustainable procurement, food and waste reduction, the signatories to this Charter have pledged to achieve the following objectives, amongst others, by 2024:

- **80% of all food made up of seasonal local ingredients** (ideally regional; if not, from elsewhere in France), including at least 30% organic and at least 30% certified produce (see the WWF's table of recommendations RE certification), within the limits of supply capacity;
- **At least 50% reduction and, if possible, 60% reduction of animal products** (meat, fish, dairy products and eggs) in all food provided compared with the first year that the Charter was signed, as well as systematic inclusion of a balanced vegetarian menu (except when there is a single set menu for everyone) in all catering services;
- **80% of unavoidable food waste recovered** for composting, anaerobic digestion, etc.;
- **100% of volunteers and staff trained in on-site waste sorting** in collaboration with site managers and/or local authorities.
- **Given that the scale and scope of the Olympic and Paralympic Games presents a particular challenge that is unprecedented in France**, Paris 2024 has chosen to take on its own specific commitments that align with the ambitions of the Charter and the context of the Games.

REGULATORY CONTEXT FOR COLLECTIVE AND SPORTS CATERING IN FRANCE IN 2024

The Games are taking place within a regulatory context that has undergone a number of recent changes, regarding environmental aspects in individual and collective catering. Some of these changes have had a significant impact and changed practices:

THE FRENCH ANTI-WASTE AND CIRCULAR ECONOMY LAW (AGEC 3)

- **Ban on free distribution of drinks in plastic bottles** in establishments open to the public from 1 July 2021
- **Obligation to install accessible for free drinking water fountains** in all establishments open to the public with a capacity of over 300 people
- **Obligation to serve all meals and drinks in reusable tableware** when eaten on sites with over 20 covers from 1 January 2023

THE FRENCH LAW FOR THE BALANCE OF COMMERCIAL RELATIONS IN THE AGRICULTURAL AND FOOD SECTOR AND HEALTHY, SUSTAINABLE AND ACCESSIBLE FOOD FOR ALL (EGALIM 4)

- **Definition of a list of five "sustainable and high quality" product categories and quantified targets** for the supply of these products in public collective catering
- **Obligation to assess and combat food waste** and draw up a convention for donations to authorised food aid organisations (when over 3,000 meals per day are produced)

THE FRENCH CLIMATE RESILIENCE LAW

- **Inclusion of modules on health and environment-related advantages** of diversifying sources of protein in cooking training programmes
- **Application of the EGAlim law** in private collective catering from 1 January 2024

³Summary of commitments aligned with the Paris 2024 framework
⁴<https://www.sports.gouv.fr/IMG/pdf/charte15eeorga.pdf>

3.2 24 TARGETS FOR SUSTAINABLE CATERING

The delivery of catering services during the Games involves coordinating many people and organisations at every step of the food supply chain. In order to unite everyone around a shared definition of what sustainable catering means in environmental and social terms, Paris 2024 has created 24 targets for sustainable catering that are founded on the 5 pillars of its Sustainable Sourcing Code.

For the Games, Paris 2024 tested these targets in the context of an operational challenge, with a restricted budget, as well as the Committee's various initiatives to achieve its ambitions. Paris 2024 was then able to define the commitments outlined in Part 3 of its Food Vision.

APPLY A CIRCULAR ECONOMY APPROACH



- 1 Aiming for zero food waste
- 2 Value unconsumed food waste
- 3 Reduce waste, especially single use plastic
- 4 Optimize existing of equipment and overlay

REDUCE CARBON EMISSIONS AND MEASURE THE PRESERVATION OF THE ENVIRONMENT



- 5 Propose low carbon, local, seasonal and vegetable food product ranges
- 6 Procure from sectors practicing agroecology and respecting animal welfare
- 7 Value farmers committed to preserving the environment
- 8 Optimize logistics, choose the most virtuous modes of transport and promote proximity
- 9 Ensure the economy of the resources and respect of the environment in operations and services

ACCELERATE SOCIAL INNOVATION



- 10 Procure from fair trade, guaranteeing fair remuneration for producers
- 11 Ensure dignity, access to rights, good working conditions and employee well-being, and healthy customer-supplier relationships
- 12 Promote diversity, equal opportunities, and fight against discriminations
- 13 Promote and value integration of the people away from employment and foster acquisition of professional skills

REINFORCE INCLUSION OF PEOPLE WITH DISABILITIES



- 14 Enhance professional insertion of people with disabilities
- 15 Ensure accessibility to catering services to people with disabilities

GENERATE VALUE WITHIN LOCAL TERRITORIES



- 16 Develop direct and indirect jobs
- 17 Value local skills, innovations, and know-how
- 18 Train teams and suppliers on issues and solutions for sustainable catering
- 19 Support local initiatives by encouraging small and medium-sized companies and social and solidarity-based economy

RENDER PRODUCTS ACCESSIBLE TO ALL CUSTOMERS



- 20 Propose high quality catering at fair prices to all stakeholders

ENSURE PRODUCT AND SERVICE QUALITY AND CLIENT EXPERIENCE



- 21 Propose diverse menu ranges and measure nutritional and organoleptic quality by avoiding over processed food products
- 22 Prevent health risks and ensure traceability
- 23 Deploy a responsive and efficient service
- 24 Communicate with the public to bring about a change in food consumption patterns

3.3 THE METHOD: A COLLECTIVE APPROACH

To define its Food Vision, Paris 2024 decided to take a collective approach – not only because expectations are high when it comes to experiencing French cuisine, but also because everyone involved in the French food ecosystem aims to showcase what they do best. Paris 2024 therefore held a consultation in order to understand the food transition that is underway and define ambitious yet achievable commitments to maximise the chances of offering sustainable catering services that truly drive change.



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“

Catering at the Games will bring together many partners and suppliers who will be responsible for ensuring high quality service and making sure we achieve our objectives. The consultation enabled us to demonstrate that, in terms of social and environmental responsibility, we all want to take action – but there is still a lot of work to be done in finding tangible solutions that can be applied at the right scale for the Games. That is why we are presenting these commitments humbly, recognising our limitations, in the face of what is currently a challenging context. We aim to ensure we meet our commitments during the Games as part of a collaborative approach with partners and suppliers, which could be a tool that enables us to make collective progress.

Philipp Würz

Head of Catering, Cleaning and Waste Management

CONSULTATION OF THE FRENCH FOOD ECOSYSTEM

Paris 2024 brought together almost 120 organisations representing the entire food value chain, from production through to waste management, as well as experts, NGOs and nutritionists to take part in a consultation. In over 30 individual interviews and 10 group workshops, the consultation identified four priorities for the ecosystem to address in catering during the Games:⁵

- Using the Games to shine a spotlight on the variety and quality of French products and savoir-faire
- Supporting and celebrating all sectors of French agriculture by maximising local and high quality supply
- Increasing the proportion of vegetables in food in order to promote healthier food for people and the planet
- Making the Games an opportunity to build a legacy of more sustainable catering

A SURVEY OF FRENCH AND INTERNATIONAL ATHLETES

Paris 2024 also surveyed 200 French and international athletes in order to identify their priorities and needs.⁶

BRINGING TOGETHER A FRENCH TEAM OF “CHAMPIONS OF TASTE” FROM 2022

From 2022, the Organising Committee will bring together a team of chefs, producers and other artisanal food workers in order to bring the Paris 2024 Food Vision to life in the form of delicious meals. The aim is to highlight agricultural and artisanal expertise in France and put creative and tasty recipes centre stage, adapting them to the needs of different audiences as well as the ambitions and limitations of the Organising Committee.

⁵Appendix 1
⁶Appendix 2



© Randy Farris / Getty Images

3.4 PARIS 2024'S COMMITMENTS TO SUSTAINABLE CATERING DURING AND BEYOND THE GAMES

Defining a strategy for sustainable catering involves accounting for an array of criteria – both environmental and social – throughout the entire value chain, from production through to waste management.

Paris 2024 initiated a project in 2019 to understand the challenges of the food transition, initiating dialogue with the ecosystem and identifying opportunities for the Games. Based on that work, Paris 2024 defined 6 key environmental and social commitments, which were then further outlined in around 60 sub-commitments to be applied in various ways for different clients, products, and services.



Thierry Marx / Ecotals

“

The Games are enabling us to bring together the entire food ecosystem around a vision for catering that is sustainable from an environmental and social point of view. It is a unique opportunity to support the food transition in a positive way by proving that what is good for our health and the planet is also good to eat! With more plants on our plates, as well as more local and seasonal products and greater responsibility throughout the entire supply chain, Paris 2024 isn't just setting out specifications – it's presenting several opportunities for us all to seize.

Thierry Marx

Chef and member of the Paris 2024 Games Environmental Transformation





CUTTING DOWN BY 2 THE CARBON FOOTPRINT OF MEALS AND SNACKS AT THE GAMES

Paris 2024 has committed to halving the carbon footprint of the Games by implementing a Climate Strategy based on anticipating, avoiding, and reducing greenhouse gas emissions. To do so, Paris 2024 has developed a new model to account for CO₂ emissions in its decisions, referring to a target carbon footprint to stick to rather than a carbon assessment.

Catering services within Paris 2024's scope of responsibility quickly emerged as one of the actions where this ambition could best be achieved. By setting a target of 1 kg of CO₂ per meal – i.e., half of the 2 kg carbon footprint of each meal served at previous editions of the Games⁷ or that of the average person in France⁸ – Paris 2024 wanted to implement and promote new solutions throughout the supply chain.

This 1 kg CO₂ limit will be calculated as an average of the 13 million meals and snacks served at sites under Paris 2024's scope of responsibility. **Four decisive actions will enable us to act, listed from greatest to smallest impact:**

1. REDUCING ANIMAL PROTEINS AND OFFERING MORE FRUIT, VEGETABLES, AND PLANT-BASED PROTEINS IN MEALS
2. LIMITING FOOD WASTE
3. REDUCING THE USE OF SINGLE USE PLASTIC
4. CONSUMING LOCAL AND SEASONAL PRODUCTS TO LIMIT EMISSIONS FROM TRANSPORT, FOR EXAMPLE

⁷Paris 2024 Climate Strategy – The IOC Carbon Method

⁸Carbon basis: "Average approaches to meals in France – INCA 3", by ADEME

DOUBLING FRUIT AND VEGETABLES, HALVING CO₂

Adding more plant-based ingredients to food is the most effective way of reducing the carbon footprint of catering in a significant way. By doing so at a sporting event, we can shine a spotlight on a healthier and more environmentally friendly way of eating.



KEY FIGURE

TARGET
1KG
OF CO₂
ON AVERAGE
PER MEAL

“

The commitments and methods of Paris 2024 are a tangible application of our vision for more sustainable Games. By setting a carbon budget for each meal that must not be exceeded, making upstream commitments with our partners and suppliers to give a second life to all equipment, and setting quantified targets, our ambition is to drive progress for the Games and create a legacy in collective and events catering.

Georgina Grenon

Director of the Environmental Excellence Team at Paris 2024



→ COMMITTED ALONGSIDE PARIS 2024

THE FRENCH NATIONAL OLYMPIC AND SPORTS COMMITTEE

The French National Olympic and Sports Committee has fully committed to Paris 2024's environmentally friendly catering approach.

Headed by Brigitte Henriques, a former athlete who now leads the French sports delegation, the French National Olympic and Sports Committee is delighted to share Paris 2024's ambition to offer athletes food that represents French gastronomy while protecting the planet and satisfying everyone's expectations and needs.

This strategy will set an example, combining our culinary and sporting heritage, and contributing to the intangible legacy of the Games by inspiring other events organisers and bolstering the appeal of France as an organiser of international events.

MORE PLANT-BASED FOOD AND MORE EXERCISE FOR BETTER HEALTH

Along with efforts to combat sedentary lifestyles, adopting a more balanced diet is the best way to improve people's health over the long term.

The World Health Organization (WHO) and the French National Nutrition and Health Programme recommend that we all eat more fruit and vegetables, pulses, whole grains, nuts and seeds.

TWO THIRDS OF FRENCH PEOPLE DO NOT CURRENTLY FOLLOW THE WHO'S RECOMMENDATIONS FOR EATING FRUIT AND VEGETABLES. WHAT'S MORE, ALMOST HALF OF PEOPLE AGED 18 TO 34 SAY THEY DO NOT EAT VEGETABLES EVERY DAY.⁹



Fruits & Vegetables

At least 5 fruits and vegetables per day, e.g., 3 portions of vegetables and 2 fruits or 4 of vegetables and 1 fruit.



Pulses (lentils, beans, chickpeas ...)

It is recommended to eat pulses at least twice a week as they are naturally rich in fibre.



Physical activity

At least 30 minutes of dynamic physical activity per day.

ADEME

Environmental labelling provides clear and intuitive information to help people choose more environmentally friendly food.

It reflects the environmental impacts of the entire production process, from farm to fork, using internationally standardised methods. The label reflects the benefits of a more plant-based, organic, local, seasonal, low-packaged food, etc. In the experimental phase pending future regulatory generalisation, these environmental labelling initiatives (Ecoscore, Planetscore, etc.) are pioneering and promising initiatives, symbolic of Paris2024's ambitious approach to catering!

TWO WAYS OF PUTTING MORE PLANT-BASED FOOD ON PLATES

Paris 2024 will boost the proportion of plant-based food on plates in two main ways, based on the needs and expectations of different audiences:

1. REDUCING THE AMOUNT OF ANIMAL PROTEINS IN MEALS, SO THERE IS LESS OF IT BUT WHAT REMAINS IS OF A HIGHER QUALITY
2. INCREASING THE RANGE OF DELICIOUS AND APPEALING VEGETARIAN FOOD ON MENUS, SO PEOPLE CAN ENJOY FOOD THAT IS BETTER FOR THEIR HEALTH AND THE PLANET

HOW WE WILL BOOST THE PROPORTION OF PLANT-BASED FOOD ON PLATES FOR DIFFERENT CLIENTS

Suppliers and partners have therefore committed to achieving the following objectives :

Spectators

- At least 60% of the meals offered for sale in food and beverage outlets will be vegetarian, e.g., three vegetarian sandwiches and hot and cold meals, plus two with meat or fish (except at stadiums hosting football events, which will offer at least 40% vegetarian food)
- Target : 60% of the total sandwiches and hot and cold meals sold will be vegetarian¹⁰

Paris 2024 volunteers and employees, suppliers, the media, the Olympic and Paralympic family, and hospitality

- At least 50% of all meals are vegetarian and/or at least 50% of all animal proteins are replaced by plant-based proteins¹¹

Athletes and officials

- Increasing and highlighting the vegetarian food available at the Village and competition venues

ACTIONS TO INCREASE THE CONSUMPTION OF PLANT-BASED FOOD

To facilitate these changes in eating behaviours, Paris 2024 will work with its partners and suppliers to set up programs to inform the public, showcase vegetarian options and encourage people to choose them:

- Involvement of chefs and artisan food producers to create creative and tasty recipes using local and seasonal ingredients
- Communication based on pleasure, taste, creativity and where food comes from, for example highlighting products with official labels of quality and origin
- Inclusion of environmental information about recipes at food and beverage outlets and collective catering areas¹²
- Initiatives to “nudge” certain audiences at some sites

⁹ : Manger Bouger – The French Ministry for Solidarity and Health's programme to promote healthy eating and exercise

¹⁰ : Paris 2024's definition of a vegetarian offering includes 100% plant-based recipes, as well as recipes including certain animal products, such as eggs and dairy products. Ingredients containing meat, fish and seafood will be avoided

¹¹ : For these participants, replacing meals with plant-based proteins with fully vegetarian meals and/or reducing animal proteins will be determined on a case-by-case basis in line with the best option identified for each group

¹² : The method for calculating environmental product information will be defined between 2022 and 2023



SOURCING A 100% CERTIFIED FOOD SUPPLY

The carbon footprint alone is not enough to measure how sustainable the food is. From the bidding phase, Paris 2024 set itself the target of offering 100% certified food – i.e., produced in France and/or with a sustainability label.

After having analysed – in terms of quality and volume – the food that will be available and in season that meets one of these two objectives, as well as the needs of the Games, and in line with public procurement rules and Paris 2024's rules for partnerships, the Committee has committed to encouraging its suppliers and partners to achieve the following aims:

- **80% of the total food supply sourced from France**¹³
- **80% of the total food supply sourced** with a sustainability label
- **75% labeled** in line with the list of labels and criteria set by the EGalim law¹⁴
- **25% of the total food supply sourced from local agriculture**, i.e. within 250 km of competition venues
- **All French regions highlighted** in the Village and/or at competition venues
- **100% of imports certified** (organic, fair trade, etc.) **and zero food imported by air**
- **30% of the total food supply sourced from farms that are organic or in the process of transitioning to organic production**

80%
SOURCED WITH A
SUSTAINABILITY LABEL

80% SOURCED FROM FRANCE **20%** IMPORTED AND CERTIFIED PRODUCTS

KEY FIGURES

To achieve these goals, Paris 2024 will harness four types of action:

1. MAKING RECIPES BASED ON SEASONAL PRODUCTS THAT ARE AVAILABLE IN FRANCE
2. ENSURING SUPPLIERS FOLLOW DETAILED SHARED SPECIFICATIONS
3. SUPPORTING LOCAL SUPPLY TO COMPETITION VENUES IN LINE WITH THE PARIS 2024 SOURCING CODE
4. USING LABELS WITH INFORMATION ABOUT PRODUCT ORIGIN, CERTIFICATION AND ENVIRONMENTAL IMPACT

Paris 2024 has analysed the products and volumes that will be available for the Games in 2024. In order to achieve these ambitions despite climate events, the knock-on effects of current productivity that will be felt in 2024 and cost fluctuations, the food ecosystem must work hard to anticipate the future and prepare. Nevertheless, it will be subject to identifiable but unquantifiable impacts from 2022.

“

Hosting the Games is also hosting one of the world's biggest hospitality moment. That is why we also aim to make each of the 13 million meals served an opportunity to promote a healthier food for people and the planet. We aim to harness the reach and expertise of French cuisine to support the food transition for all by offering meals that are more vegetable-based, local and sustainable, yet still as delicious.

Amadea Kostrzewa

Climate and Environmental Engagement Manager



→ COMMITTED ALONGSIDE PARIS 2024

THE INTERMINISTERIAL DELEGATE FOR THE OLYMPIC AND PARALYMPIC GAMES AND FOR MAJOR SPORTING EVENTS

The Paris 2024 Games champion ground-breaking social and environmental ambitions.

Government services are helping Paris 2024 fly the flag for French gastronomy during this global event. It is a wonderful opportunity to showcase French expertise, regions and their different forms of agriculture while taking a sustainable development approach. The Games will therefore enable us to step up the implementation of public policy to promote high quality local food, showcase expertise, pay producers fairly and combat waste. What's more, the Games will accelerate initiatives to put a stop to single-use plastic and reduce greenhouse gas emissions.

¹³: The remaining 20% covers specific requirements for foreign audiences and essential products that are not available in France

¹⁴: Appendix 3

PARIS 2024'S SUSTAINABLE SOURCING COMMITMENTS BY PRODUCT CATEGORY AND SECTOR¹⁵

FILIÈRE	LABELLING	ORIGIN	SECTOR
FRUIT AND VEGETABLES	60% of French products sourced labelled*	100% of fruits and vegetables seasonal sourced from France	Support the creation of market gardens, particularly in the Greater Paris region
CEREALS	60% of French products sourced labelled*	100% of cereals sourced from France	Showcase bakery professions
OILSEED AND PROTEIN CROPS	60% of French products sourced labelled*	Support local suppliers based in France wherever possible, in keeping with the momentum generated by the country's regional and national protein plans	Limit the use of palm oil with mandatory RSPO certification
MEAT	100% of meat sourced comes with a label*	100% of meat sourced from France ¹⁶	Use underutilised cuts of meat in dishes
FISHERY AND AQUACULTURE PRODUCTS	All products sourced with a sustainability label (with MSC, ASC, LR, organic, etc. labels)	Some of produce sourced from the French fishing and aquaculture industry	Ensure 30% of fish served comes from less commonly consumed species that are plentiful enough for stocks to recover
EGGS (EXCL. EGG-BASED PRODUCTS)	100% free-range eggs	100% French eggs	All eggs produced using in-ovo sexing technology to put an end to the culling of newly hatched male chicks
DAIRY PRODUCTS	Showcase the 51 French cheeses, butters and creams that have been granted Protected Designation of Origin (PDO) status	100% French dairy products ¹⁷	
ALCOHOLIC DRINKS	100% French beers, wines and ciders		

*Au sens de la Loi EGALIM

The commitments outlined in this table may change as Paris 2024's projects with its future supply partner's progress. Other commitments will also be added, for example regarding procurement from industries that guarantee fair pay for farmers and the supply of hot and cold drinks. Commitments with Coca Cola and its subsidiary Costa Coffee will be determined in 2022.

¹⁵ : This table will be included as an appendix to all contracts with suppliers and partners. It will be completed over time as work progresses and menus and recipes are drawn up. These commitments have been made subject to product availability in sufficient quantities and within a budget that aligns with that of the Organising Committee and accessible pricing for paid services.

¹⁶ : Exceptions will be made for products granted Protected Designation of Origin (PDO) status under EU law

¹⁷ : Exceptions will be made for products granted Protected Designation of Origin (PDO) status under EU law



“Athletes carefully what they eat to ensure their bodies perform at their best. What's more, they look forward to refuelling with healthy and tasty food afterwards. Local and environmentally friendly food keeps the body and mind functioning at peak performance. We can strive for Olympic and Paralympic success and safeguard the planet at the same time. The ball's in our court!

Marie Dorin-Habert
Olympic biathlon medallist & member of the Paris 2024 Games Environmental Transformation Committee



→ COMMITTED ALONGSIDE PARIS 2024

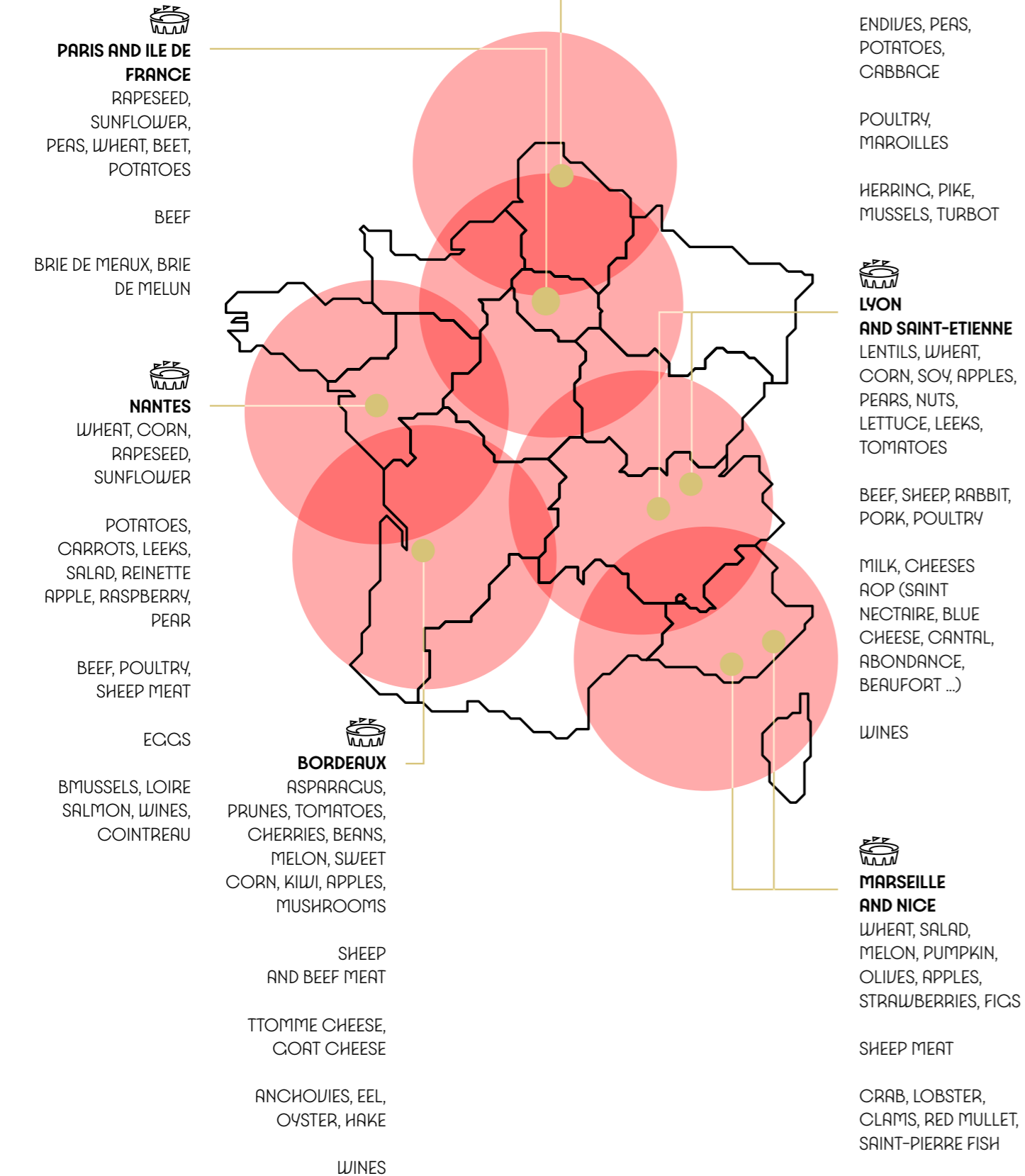
ON LOCATION

As the official global hospitality provider of Paris 2024 Games, On Location will provide a responsible, locally-sourced, and seasonal menu connecting to Paris' overarching 2024 vision as it relates to carbon-neutrality and sustainable development.

Through its hospitality experiences, On Location will offer a contemporary and friendly catering service, based on sharing, authenticity, discovery of French territories and traceability of products. The French gastronomy will be highlighted during live events through chefs and culinary experts and into Olympic and Paralympic hospitality packages with unique food and wine pairings. On Location will also be keen to unite its various suppliers around the commitments of Food Vision Paris 2024.

A MAP OF PRODUCTS UNDER 250 KM OF EACH SITE

- 100% of French regions highlighted
- At each competition site, 1 recipe using local and seasonal products



In addition to the existing channels, Paris 2024 wants to leverage local food projects (known as projets alimentaires territoriaux or "PAT" in France) led by host towns.



TEAHUPO'O

When sourcing food for Tahiti, where the surfing events will be held, Paris 2024 will need to take island-specific considerations into account. The below commitments, particularly those relating to imports by plane and product certification, therefore do not apply to food sourcing for the surfing events. Paris 2024 will work with local authorities in Tahiti to organise and provide environmentally and socially ambitious catering services tailored to the island.

→ COMMITTED ALONGSIDE PARIS 2024

THE GREATER PARIS REGION

Home to many future Olympic and Paralympic venues, the Greater Paris region has been given a wonderful opportunity to showcase its diverse, high-quality agri-food and farm-based produce.

The 2024 Olympic and Paralympic Games will provide an opportunity to shine a spotlight on the "Produit en Ile de France" [made in the Greater Paris region] stamp, which forms part of a wider sustainability agenda and seeks to encourage consumers to support local businesses. In 2021, the Greater Paris Regional Council adopted a local, sustainable, and solidarity-based food plan outlining, as its name suggests, its food strategy for the next 10 years.

The Paris 2024 Games are a key step in this journey, and the regional authorities in Greater Paris – the main host region – will be working closely with local producers and businesses to ensure the collective efforts to deliver high quality, flavoursome and balanced meals in an environmentally conscious setting are clearly visible on the plates put in front of athletes, officials, volunteers, journalists, spectators, and visitors.



CUTTING DOWN BY 2 THE SINGLE-USE PLASTIC ASSOCIATED WITH FOOD CONSUMPTION

Plastic is widely used in the catering industry to transport, store and display products. In France, it is estimated that almost 40% of packaging on products consumed outside of the home is plastic, most of which is only used once. France aims to eliminate all single-use plastic by 2040, with an intermediary goal of reducing its use by 20% by 2025. Paris 2024 therefore wants to accelerate the development of alternatives to plastic for the catering industry.

International federations and athletes speaking on behalf of the sporting movement are increasingly urging event organisers to seek alternatives to single-use plastic, and have expressed an interest in changing their behaviour. Overall, **90% of the French and foreign athletes surveyed by Paris 2024 said that moving away from single use plastic was “doable” or “necessary”**.²¹

1

REDUCING, REUSING, REPLACING, AND RECYCLING DRINK CONTAINERS

2

REPLACING SOME FOOD CONTAINERS WITH REUSABLE TABLEWARE

3

REDUCING AND RECYCLING TRANSPORT-RELATED PACKAGING

¹⁸ : Directive (EU) 2019/904 of the European Parliament and of the Council of 5 June 2019 on the reduction of the impact of certain plastic products on the environment

¹⁹ : The “Le plastique ça n’emballe plus” study published by WWF France in 2020 [available in French only]

²⁰ : The French AGEC (anti-waste and circular economy) law adopted in 2020

²¹ : Appendix 3

A “SINGLE-USE PLASTIC PRODUCT” IS DEFINED AS “A PRODUCT THAT IS MADE WHOLLY OR PARTLY FROM PLASTIC AND THAT IS NOT CONCEIVED, DESIGNED OR PLACED ON THE MARKET TO ACCOMPLISH, WITHIN ITS LIFE SPAN, MULTIPLE TRIPS OR ROTATIONS BY BEING RETURNED TO A PRODUCER FOR REFILL OR RE-USED FOR THE SAME PURPOSE FOR WHICH IT WAS CONCEIVED.”¹⁸



“

We all need to form new habits to become more sustainable consumers. As athletes, we have the power to relay important messages and set an example by making changes to our diet, not using plastic bottles, reducing and sorting our waste, and so on. By taking these simple steps, we can make a real difference collectively.

Arnaud Assoumani
Paralympic medallist
& Paris 2024 ambassador

→ COMMITTED ALONGSIDE PARIS 2024

PARIS CITY COUNCIL

As part of the Games preparations and legacy planning, the City of Paris aims to eliminate all single-use plastic from the city by 2024 to ensure the Games are more sustainable and frugal than previous editions.

As part of the Games preparations and legacy planning, the City of Paris aims to eliminate all single-use plastic from the city by 2024 to ensure the Games are more sustainable and frugal than previous editions. During the Games, we want visitors and residents to be able to enjoy single-use plastic free drinks, food and goodies, as well as spaces where the sale of loose goods, waste sorting and reuse are promoted on a large-scale. We will be encouraging reduction and reuse initiatives to provide a single-use plastic free experience at the celebration sites in Paris, near official Games venues, along the Seine, in areas involved in trials and at tourist attractions.

Paris 2024 is fully committed to achieve this ambition. Having considered the needs of the clients involved in the Games, as well as existing solutions and their implementation within a tight budgetary and operational framework, Paris 2024 aims to work with its partners and suppliers to **halve the weight of single-use plastic associated with food consumption at Games catering facilities by:**

1. REDUCING, REUSING, REPLACING, AND RECYCLING DRINK CONTAINERS

To ensure all customer needs are met, a new drinks distribution model based on the four Rs (reduce, reuse, replace, recycle) is being developed for the Paris 2024 Games. There will not be a single model, a hybrid model is under development to ensure all audiences' needs will be fully met. Solutions will be presented in 2022.

→ Reducing the drink containers by plastic bottle-free solutions and a reduction of bottle's weight

The first task involved identifying where plastic bottles could be replaced. A range of solutions will be provided to ensure everybody, no matter what their needs are or the venue they are at, always has access to safe and high-quality drinks. While some solutions have already been identified, others could be described as work in progress – and certain require major innovations in standard operations for events, particularly at the scale of the Games.

- **Reusing glass bottles:** Paris 2024 and Coca-Cola want sit-in and takeaway drinks to be served in glass bottles as part of a deposit return scheme involving a local Coca-Cola factory in Clamart, south-west of Paris.
- **Replacing regular PET bottles with 100% recycled PET (rPET) bottles:** Paris 2024 and Coca-Cola want to replace regular PET bottles with 100% recycled PET bottles.
- **Recycling all rPET bottles:** Paris 2024 and Coca-Cola will be responsible for collecting and recycling all rPET bottles.

ALMOST 20 MILLION COLD DRINKS WILL BE CONSUMED AT PARIS 2024 VENUES DURING THE OLYMPIC AND PARALYMPIC GAMES. THIS INCREDIBLE OPERATIONAL, LOGISTICAL, AND HUMAN FEAT WILL BE ACCOMPLISHED WITH THE HELP OF WORLDWIDE OLYMPIC AND PARALYMPIC GAMES PARTNER COCA-COLA.

→ COMMITTED ALONGSIDE PARIS 2024

COCA-COLA

Coca-Cola has been an historical Olympic Games sponsor and supplier since 1928. Our shared values – achievement, fraternity, and unity in diversity – bind us together.

Almost 20 million cold drinks will be consumed across all venues during the Paris 2024 Games.

It will be an incredible operational, logistical, human, and environmental challenge, as we want to develop innovative solutions to cut down our carbon emissions to contribute to the reduction of the global carbon footprint of the Paris 2024 Games. Key Coca-Cola projects include cutting down on packaging and implementing circular economy.

2. REPLACING SOME FOOD CONTAINERS WITH REUSABLE TABLEWARE

In France, takeaway packaging generates over 220,000 tonnes of plastic (most of which is only used once) every year. With the help of its suppliers, Paris 2024 would like to move away from the “everything is disposable” mindset by:

- Using reusable tableware for sit-in dining (collective and hospitality catering);
- Setting up a deposit scheme for containers used for takeaway meals consumed by volunteers, Paris 2024 employees and suppliers;
- Setting up a deposit scheme for containers used for takeaway meals at the Main Media Centre (IBC and MPC) throughout the operational year.

Paris 2024 has published a guide on food packaging and containers to help catering suppliers minimise the impact of unavoidable packaging. Packaging at least needs to be recyclable to achieve the objective of recycling or recovering 80% of waste during the competition phase, and do not contain recycling disruptors.

To ensure recyclable materials are actually recycled, Paris 2024 will establish a clear and consistent waste sorting system for all competition venues and other sites. What’s more, all on-site volunteers and suppliers will receive training in encouraging everybody to sort their waste.

3. REDUCING AND RECYCLING TRANSPORT-RELATED PACKAGING

While food transport does not fall under the heading of food consumption, it too generates packaging waste, particularly at two stages of the chain:

1. WHEN RAW MATERIALS ARE TRANSPORTED
2. WHEN FOOD PREPARED IN A KITCHEN IS TRANSPORTED TO WHERE IT WILL BE EATEN

- Using less single-use plastic when transporting raw materials

The use of single-use plastic when transporting raw materials depends on the constraints imposed by the traditional logistics systems used in different industries. Paris 2024 has identified fishing as an industry that is currently ready to contribute to the ambitions of the Games. Paris 2024 will work closely with its partners and suppliers to find single-use plastic free solutions for other industries, design eco-friendly packaging, and recycle containers.

- Reusing as many containers as possible when transporting fishing industry produce (ensuring at least 50% of the fishing industry produce is transported in reusable containers)
- Transporting prepared food in reusable containers where possible



→ COMMITTED ALONGSIDE PARIS 2024

CITEO

The collaboration between the Games Organising Committee and CITEO, reflects a shared ambition to seize the opportunity offered by the 2024 Olympic and Paralympic Games to accelerate the transition to the circular economy.

CITEO works with economic stakeholders to transform production, distribution and consumption patterns while safeguarding our planet’s resources, climate and biodiversity. The collaboration has **four aims**:

1. Support eco-design to minimise waste from the outset
2. Promote reuse and a circular system for food containers
3. Encourage people to keep up the good habits they practise at home on the move to help improve waste collection and sorting in public areas
4. Communicate with, involve and educate people



100% OF FOOD RESOURCES RECOVERED

Almost 10 million tonnes of food that is still edible goes to waste in France each year. This means that the average person wastes 150 kg of food annually, with 33% of this waste occurring during the consumption phase.²³ France has set out to halve its food waste by 2025 by working closely with a variety of stakeholders throughout the entire supply chain.

Reducing food waste is a key focus for Paris 2024 as it works towards reducing the environmental footprint of catering services. Paris 2024, its suppliers and partners will therefore focus on the following three actions:

- **Preventing and reducing food waste** from the outset
- **Donating and repurposing** unsold food
- **Turning waste food** into animal feed, compost or energy

FOOD WASTE OCCURS WHEN “FOOD INTENDED FOR HUMAN CONSUMPTION IS LOST, THROWN AWAY OR DAMAGED AT SOME POINT IN THE FOOD SUPPLY CHAIN”²²

→ COMMITTED ALONGSIDE PARIS 2024

LES CANAUX

Paris 2024 and the non-profit organisation Les Canaux launched the ESS 2024 platform to get social and solidarity economy (SSE) stakeholders involved in organising united and inclusive Games.

The platform supports two groups:

- Contracting parties, advising them on how they can adapt their specifications to maximise opportunities for the SSE;
- SSE organisations, providing them with information, resources and support in relation to tendering for Games contracts.

Impact reports are produced on key themes – such as sustainable catering and waste management – to facilitate the decision-making process. For instance, the food waste impact report draws on a waste assessment conducted by Paris 2024 and offers an analysis of the sector, solutions and information on stakeholder coordination in response to challenges that may arise in 2024.

1. PREVENTING AND REDUCING FOOD WASTE FROM THE OUTSET

The necessity of ensuring that athletes can access food 24/7, volunteers have plenty to eat and spectators are not affected by stock shortages gives rise to a number of food waste challenges.

Paris 2024 conducted a thorough assessment of potential sources of food waste along the entire supply chain. Paris 2024 and its suppliers are primarily responsible for the activities that occur between the purchase of raw materials and product consumption. Paris 2024 will involve its suppliers and partners in the implementation of indicators with a specific reduction target for each service.

The main steps Paris 2024 will take include:

- **Anticipating** how much food will be required for different groups, particularly suppliers and volunteers, as they will often be moving around between different sites;
- **Using** misshapen and oddly-sized products to make prepared foods such as sauces and soups;
- **Working** with catering suppliers (e.g., encouraging them to use zero-waste recipes) and service staff (ensuring food is served in individual portions, portion sizes meet the relevant standards, and the menus are tailored to group-specific requirements);
- **Recognising** that certain types of products – such as those that have a particularly high carbon footprint or do not keep well – will not always be available in drinks outlets open to the general public;
- **Using** “nudges” to educate people at the Games (e.g. by serving food on smaller plates and encouraging people to take second helpings);
- **Implementing** a system to monitor and measure the amount of food wasted and surplus donated.

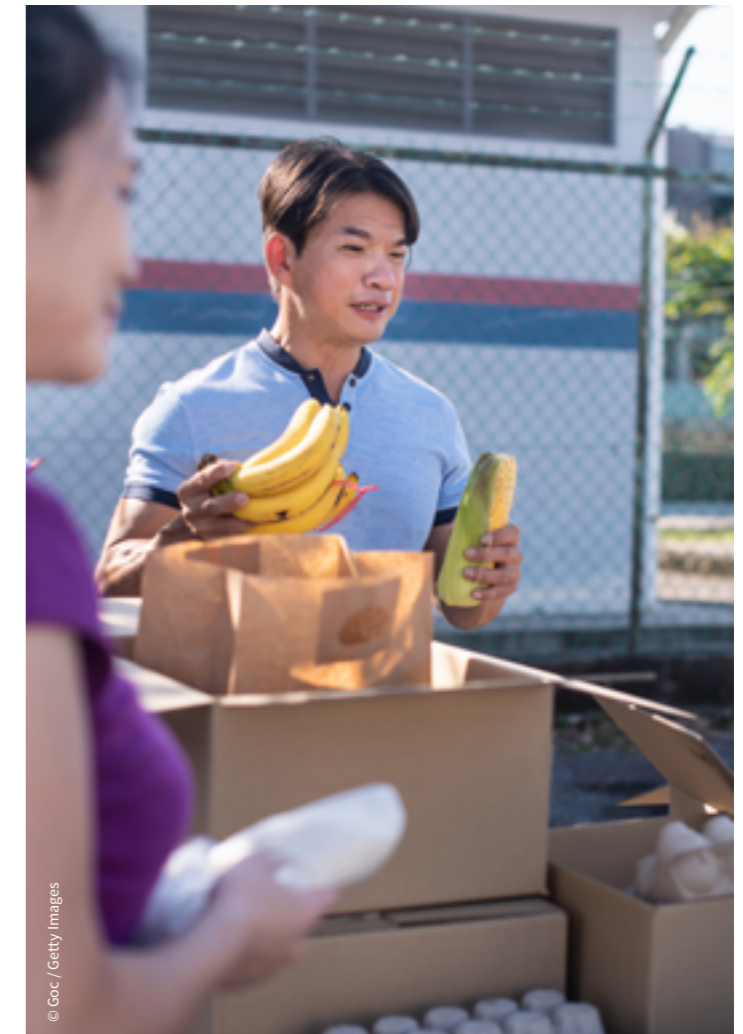
2. THE RECOVERY OF 100% OF NON-CONSUMED FOOD RESOURCES

Paris 2024 pledges to ensure no food resources, whether unconsumed or unfit for human consumption, go to waste at any point – from meal preparation through to waste sorting.

Paris 2024 will look into the following three ways of putting unsold and unconsumed food to good use (listed in order of priority):

1. SELLING OR DONATING IT TO CHARITIES
2. CONVERTING IT INTO ANIMAL FEED
3. TURNING IT INTO COMPOST OR SENDING IT TO ANAEROBIC DIGESTION PLANTS

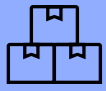
An unsold and unconsumed food management plan will be made available between now and summer 2023, to ensure the recovery of 100% of non-consumed food resources.



© Goc / Getty Images

²²: The French AGECE (anti-waste and circular economy) law published on 10 February 2020 supports the definition of food waste offered by the French national pact on combating food waste in 2013.

²³: The “Food losses and waste – inventory and management at each stage in the food chain” study published by ADEME in 2016



OPTIMISING RESOURCE MANAGEMENT

1. ENSURING 100% EQUIPMENT AND INFRASTRUCTURE IS GIVEN A SECOND LIFE

Paris 2024's guidelines include:

- **Hiring** temporary infrastructure and equipment where possible;
- **Following** the temporary infrastructure eco-design guide developed by Paris 2024.

Paris 2024's Sustainable Sourcing Code calls on its partners and suppliers to work towards the following objectives in relation to equipment and infrastructure:

- **Ensure all temporary infrastructure** is reused after the Games;
- **Anticipate the second life** to be given to all meal delivery equipment internally or externally after the Games.

2. CONSERVING WATER AND ENERGY

Paris 2024 will involve its suppliers in minimising the use of resources, particularly water and energy, by:

- **Choosing equipment** that uses minimal water and energy;
- **Developing new practices** to limit consumption;
- **Educating** kitchen, service, and dishwashing staff, among others.

3. REDUCING THE IMPACT OF TRANSPORT

Paris 2024 will work with its partners and suppliers to improve food transport practices, prioritising solutions that:

- **Reduce the impact** of road transport on the climate and the environment as they involve using clean-fuel vehicles and optimising logistics;
- **Help partners and suppliers** find solutions to promote river transport and deploy clean solutions for the last mile and within venues.

4. IMPLEMENTING AN EFFECTIVE FOOD SAFETY POLICY

Optimally managing resources also involves implementing an effective food safety policy.

- **All suppliers and suppliers will be expected to comply with food safety regulations**, which stipulate that each food operator must have an activity-specific safety risk management plan and efficient traceability systems in place.
- **A control system tailored to the event will be in place and include preventive controls** (as far upstream as possible) and reinforced, targeted controls throughout the Games (focusing on operators' capacity to respond to foodborne disease outbreaks/food alerts, as well as temporary catering facilities around sites).
- **Stakeholder cooperation will be encouraged and regular spot checks** will be carried out at key stages to check whether mandatory food safety, HACCP, traceability and non-conforming product management procedures have been followed.



“

As an athlete, I dreamt of high-quality, sustainable and tasty food! Ticking those boxes is crucial as what we eat affects our health, our well-being, our performance, and the future of our planet. Paris 2024 is making my dream a reality!

H el ene Defrance

Olympic sailing bronze medallist & member of the Paris 2024 Athletes' Commission



DEVELOPING INCLUSIVE PRACTICES THAT CREATE VALUE

In line with Paris 2024's Sustainable Sourcing Code and Social Charter, the catering industry has been identified as a strategic sector for the deployment of inclusive practices that create value.

Paris 2024, along with its partners and suppliers, has therefore made a series of ambitious commitments in relation to integration, inclusion and gender equality:

- **Setting aside at least 10% of working hours in each on-site catering facility to professional integration.** With the support of the French state, Paris 2024 will include integration clauses in contracts to ensure 10% of working hours are allocated to people struggling to enter the labour market. Paris 2024 will draw up a list of the relevant contracts and implement a straightforward and reliable reporting system so it can monitor and celebrate catering facilities' efforts;
- **Supporting the provision of substantial opportunities (in terms of quantity and revenue) to SSE organisations and very small and small businesses, choosing local SSE organisations where possible.** Helping very small and small businesses and SSE companies access Games contracts will involve creating suitable packages and connecting successful tenderers through the ESS2024 platform;
- **Ensuring that, during the event, at least 6% of positions within catering companies** with over 20 employees are open to people with disabilities;
- **Encouraging suppliers to help people with disabilities secure long-term employment or choose suppliers** from the sheltered and adapted employment sector;
- **Ensuring all catering services are accessible and adapted to people with disabilities, for instance by deploying vertical merchandising displays, tactile surfaces and lower counters.** Suppliers can refer to the universal accessibility strategy and appended information sheets to find out how to do so. Ensuring sites and training tools are accessible to people with disabilities is key to ensuring they can access job opportunities arising from the Games;
- **Aiming to ensure an equal number of men and women work** for the suppliers;
- **Encouraging all catering suppliers to share the environmentally and socially sustainable catering training plan** with their employees via the Paris 2024 Academy.

→ COMMITTED ALONGSIDE PARIS 2024

SODEXO LIVE !

Sodexo, a major employer in France, has always considered diversity and inclusion to be cornerstones of the company's culture and key drivers of its performance.

Diversity is also reflected in the 100 or so roles across its sites, where different people with unique backgrounds are given an opportunity to find their feet and thrive. Sodexo Live! is aware that it is in a strong position to support professional integration during the Paris 2024 Olympic and Paralympic Games, which is why it has pledged to ensure that 15% of the people recruited are in long-term unemployment and 6% have disabilities. From the recruitment phase onwards, a strong commitment to ensuring equal opportunities will guide this ambition and the Sodexo Live! teams will work with an ecosystem of public and private partners. Synergies will be specifically created for the event with Pôle emploi – Cap emploi and catering colleges. Particular emphasis will be placed on training and onboarding employees to maximise their chances of success. Sodexo Live! will therefore be helping thousands of people to enhance their employment prospects.



PART 4

IMPLEMENTATION AND MOBILISATION

BETWEEN 2022 AND 2024

PARIS 2024 FIRMLY BELIEVES THAT FRANCE AND THE ENTIRE NATIONAL CATERING ECOSYSTEM HAVE WHAT IT TAKES TO SUCCEED. CBASED ON THE CONSULTATION CARRIED OUT AND THE INITIAL RESEARCH CONDUCTED, PARIS 2024 BELIEVES STAKEHOLDERS AND PARTNERS WANT TO SEIZE THE OPPORTUNITY OFFERED BY THE GAMES TO ACCELERATE THE ENVIRONMENTAL TRANSFORMATION OF CATERING SERVICES AT SPORTING EVENTS AND IN OTHER SETTINGS.

With 13 million meals and snacks to be served during the Games, the bar has been set high for quality, diversity, responsibility, and resource management – but not impossibly so. However, in the already complex process of food transition, the Games remain a humbling operational challenge.

4.1 TURNING COMMITMENTS INTO ACTION WITH PARIS 2024'S PARTNERS AND SUPPLIERS

Given the large number of stakeholders involved in delivering catering services for the Paris 2024 Games and the wide range of roles to be played in turning the before mentioned commitments into action, Paris 2024 will bear in mind each stakeholder's role and level of maturity when helping them to implement this Food Vision.

Key principles include:

- Integrating the Paris 2024 Food Vision into all catering contracts for the Games;
- Integrating the Paris 2024 Food Vision into all contracts with existing and future Paris 2024 partners;
- Paris 2024 creating support tools for its partners and suppliers;
- Encouraging athletes, international federations, NOCs and NPCs to adopt the services and solutions put in place by Paris 2024;
- Bringing together producers, chefs, artisan food producers and other food ecosystem representatives by creating a French team of "Champions of Taste" for the Games; and
- Tracking indicators relating to obligations of means and results with Paris 2024's partners and suppliers.

EXAMPLES OF INDICATORS BY COMMITMENT AND BY VENUE

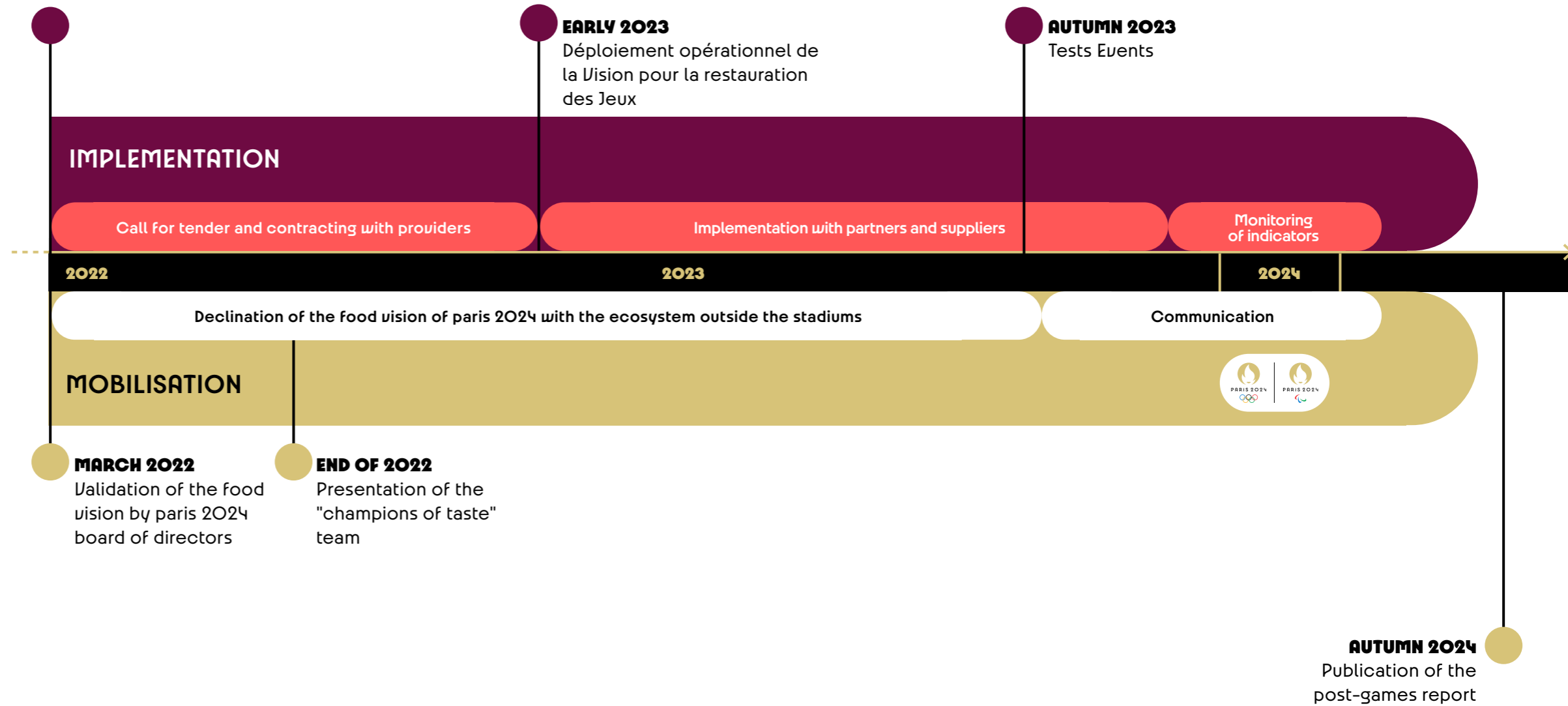
COMMITMENTS	INDICATOR	MINIMUM TARGET FOR A GIVEN VENUE	TYPE OF OBLIGATION	TIMING
PROMOTING LOW CARBON FOOD	Carbon footprint of catering services (expressed in kg CO ₂ eq) based on the average weight of a meal served by customer	1 kg of CO ₂ eq/meal (depending on the venue and the customer)	Results	Before the Games (at the menu planning stage)
PROMOTING LOW CARBON FOOD	Number and quality of the measures implemented with a view to providing low-carbon food	Target to be set with the relevant supplier	Means	During the Games
RESPONSIBLY SOURCING FOOD	Percentage of food with a label	80% of food with a label	Results	Before the Games (supply selection) and during the Games
RESPONSIBLY SOURCING FOOD	Resources deployed to source food from local, national and European producers wherever possible	Alignment with Paris 2024's ambitions	Means	Before the Games (supply anticipation)
WORKING TO ELIMINATE SINGLE-USE PLASTIC	Percentage of meals and drinks served by type of alternative to single-use plastic used for food packaging and containers	Target to be set with the relevant supplier	Means	Before and during the Games
FIGHTING FOOD WASTE	Percentage (%) and weight (in tons) of unconsumed food that is recovered during the Games	100% of food resources recovered	Results	During the Games
FIGHTING FOOD WASTE	Number and quality of the measures implemented with a view to reducing food waste from the outset	Target to be set with the relevant supplier	Means	Before the Games
OPTIMISING RESOURCE MANAGEMENT	Value (€) and weight (in tons) of the Games equipment whose second life has been anticipated and that will be reused and/or recycled after the Games	Target to be set with the relevant supplier, the aim being to give 100% temporary infrastructure and equipment a second life	Means	Before and during the Games
OPTIMISING RESOURCE MANAGEMENT	Number and quality of the measures implemented with a view to minimising the use of water and energy resources	Target to be set with the relevant supplier	Means	Before the Games

4.2 ENCOURAGING THE PARIS 2024 ECOSYSTEM TO LOOK BEYOND THE SCOPE OF THE GAMES

Paris 2024 wants its Food Vision to make an impact beyond the scope of the Organising Committee to get more people behind its ambitions and commitments. Paris 2024 and its entire ecosystem will reach out to the following stakeholders in the French catering ecosystem:

- Local authorities involved in organising Games celebrations
- Very small and small businesses (via the Entreprises 2024 online platform)
- The SSE (via the ESS 2024 online platform)
- Local restaurant owners
- Representatives from the French culinary scene
- Areas awarded the “Terre de Jeux” label
- Representatives from the sporting movement

4.3 PROVISIONAL TIMELINE



Paris 2024's legacy and sustainability reports will provide updates on the measures taken and indicators tracked. The 2021 report is available online and the next reports will be published before and after the Games.

PART 5

SUMMARY OF COMMITMENTS

5. SUMMARY OF COMMITMENTS

PARIS 2024'S COMMITMENTS	
1	CUTTING DOWN BY 2 THE CARBON FOOTPRINT OF MEALS AND SNACKS AT THE GAMES TARGET: AVERAGE OF 1 KG OF CO2EQ PER MEAL
FOR SPECIFIC CUSTOMERS	
1.1	ATHLETES AND OFFICIALS INCREASING AND HIGHLIGHTING THE VEGETARIAN FOOD AVAILABLE AT THE VILLAGE AND COMPETITION VENUES
1.2	THE MEDIA, HOSPITALITY PROVIDERS, THE OLYMPIC AND PARALYMPIC FAMILY, VOLUNTEERS, STAFF AND SUPPLIERS AT LEAST 50% OF ALL MEALS ARE VEGETARIAN AND/OR AT LEAST 50% OF ALL ANIMAL PROTEINS ARE REPLACED BY PLANT-BASED PROTEINS
1.3	GENERAL PUBLIC AT LEAST 60% OF THE MEALS OFFERED FOR SALE IN FOOD AND BEVERAGE OUTLETS WILL BE VEGETARIAN, E.G., THREE VEGETARIAN SANDWICHES AND HOT AND COLD MEALS, PLUS TWO WITH MEAT OR FISH AND AIMING TO ENSURE 60% OF THE TOTAL SANDWICHES AND HOT AND COLD MEALS SOLD ARE VEGETARIAN
1.4	GETTING CHEFS AND ARTISAN FOOD PRODUCERS INVOLVED IN COMING UP WITH CREATIVE AND TASTY RECIPES USING LOCAL AND SEASONAL INGREDIENTS
1.5	PROVIDING ENVIRONMENTAL INFORMATION ABOUT RECIPES AT FOOD AND BEVERAGE OUTLETS AND IN COLLECTIVE CATERING AREAS
1.6	DEVELOPING INITIATIVES TO "NUDGE" CERTAIN CLIENTS AT PARTICULAR VENUES

PARIS 2024'S COMMITMENTS	
2	SOURCING A 100% CERTIFIED FOOD SUPPLY
2.1	AIMING TO ENSURE 80% OF THE TOTAL FOOD SUPPLY COMES FROM FRANCE, IN CLOSE COLLABORATION WITH PARTNERS AND SUPPLIERS
2.2	ENSURING AT LEAST 25% OF THE TOTAL FOOD SUPPLY COMES FROM LOCAL PRODUCERS, I.E. WITHIN 250 KM OF COMPETITION VENUES
2.3	ENSURING ALL FRENCH REGIONS ARE HIGHLIGHTED IN THE ATHLETES' VILLAGE AND/OR AT COMPETITION VENUES
2.4	AIMING TO ENSURE 80% OF THE TOTAL FOOD SUPPLY (FRENCH PRODUCE + IMPORTS) COMES WITH A SUSTAINABILITY LABEL
2.5	ENSURING ALL IMPORTED PRODUCTS (* EXCLUDING DRINKS) ARE CERTIFIED
2.6	ENSURING 30% OF THE TOTAL FOOD SUPPLY (FRENCH PRODUCE + IMPORTS) COMES FROM FARMS THAT ARE ORGANIC OR IN THE PROCESS OF TRANSITIONING TO ORGANIC PRODUCTION
2.7	ZERO FOOD IMPORTED BY AIR
FOR SPECIFIC INDUSTRIES	
2.8	100% OF FRUITS AND VEGETABLES SEASONAL SOURCED FROM FRANCE
2.9	100% OF CEREALS SOURCED FROM FRANCE

PARIS 2024'S COMMITMENTS	
2.10	SUPPORTING LOCAL SUPPLIERS BASED IN FRANCE WHEREVER POSSIBLE, IN KEEPING WITH THE MOMENTUM GENERATED BY THE COUNTRY'S NATIONAL AND REGIONAL PROTEIN PROGRAMMES
2.11	LIMIT THE USE OF PALM OIL WITH MANDATORY RSPO CERTIFICATION
2.12	100% OF MEAT CERTIFIED AND FROM FRANCE ²⁴
2.13	USING UNDERUTILISED CUTS OF MEAT IN DISHES
2.14	ALL PRODUCTS SOURCED WITH A SUSTAINABILITY LABEL (WITH MSC, ASC, LR, ORGANIC, ETC. LABELS)
2.15	SOME OF PRODUCE SOURCED FROM THE FRENCH FISHING AND AQUACULTURE INDUSTRY
2.16	ENSURE 30% OF FISH SERVED COMES FROM LESS COMMONLY CONSUMED SPECIES THAT ARE PLENTIFUL ENOUGH FOR STOCKS TO RECOVER
2.17	100% FREE-RANGE EGGS
2.18	100% FRENCH EGGS
2.19	ALL EGGS PRODUCED USING IN-OVO SEXING TECHNOLOGY TO PUT AN END TO THE CULLING OF NEWLY HATCHED MALE CHICKS
2.20	100% FRENCH DAIRY PRODUCTS ²⁵
2.21	100% FRENCH BEERS, WINES, AND CIDERS

²⁴ : Exceptions will be made for products granted Protected Designation of Origin (PDO) status under EU law

²⁵ : Exceptions will be made for products granted Protected Designation of Origin (PDO) status under EU law

PARIS 2024'S COMMITMENTS	
3	CUTTING DOWN BY 2 THE QUANTITY OF SINGLE-USE PLASTIC ASSOCIATED WITH FOOD CONSUMPTION
DRINKS DISTRIBUTION MODEL	
3.1	REDUCING THE DRINK CONTAINERS BY PLASTIC BOTTLE-FREE SOLUTIONS AND A REDUCTION OF BOTTLE'S WEIGHT
3.2	REUSING GLASS BOTTLES
3.3	REPLACING REGULAR PET BOTTLES WITH 100% RECYCLED PET (RPET) BOTTLES
3.4	RECYCLING ALL RPET BOTTLES
3.5	USING REUSABLE TABLEWARE FOR ON-SITE DINING (COLLECTIVE AND HOSPITALITY CATERING)
3.6	SETTING UP A DEPOSIT SCHEME FOR CONTAINERS USED FOR TAKEAWAY MEALS CONSUMED BY VOLUNTEERS, PARIS 2024 EMPLOYEES AND SUPPLIERS
3.7	SETTING UP A DEPOSIT RETURN SCHEME FOR CONTAINERS USED FOR TAKEAWAY MEALS AT THE MAIN MEDIA CENTRE (IBC AND MPC) THROUGHOUT THE OPERATIONAL YEAR
3.8	REUSING AS MANY CONTAINERS AS POSSIBLE WHEN TRANSPORTING FISHING INDUSTRY PRODUCE (ENSURING AT LEAST 50% OF FISHING INDUSTRY PRODUCE IS TRANSPORTED IN REUSABLE CONTAINERS)

PARIS 2024'S COMMITMENTS	
4	100% OF FOOD RESOURCES RECOVERED
REDUCING FOOD WASTE FROM THE OUTSET	
4.1	ANTICIPATING HOW MUCH FOOD WILL BE REQUIRED FOR DIFFERENT CLIENTS, PARTICULARLY SUPPLIERS AND VOLUNTEERS, AS THEY WILL OFTEN BE MOVING AROUND BETWEEN DIFFERENT SITES
4.2	USING MISSHAPEN AND ODDLY SIZED FRUITS AND VEGETABLES TO MAKE PREPARED FOODS SUCH AS SAUCES AND SOUPS
4.3	WORKING WITH CATERING SUPPLIERS (ENCOURAGING THEM TO USE ZERO-WASTE RECIPES) AND SERVICE STAFF (ENSURING FOOD IS SERVED IN INDIVIDUAL PORTIONS)
4.4	RECOGNISING THAT CERTAIN TYPES OF PRODUCTS – SUCH AS THOSE THAT HAVE A PARTICULARLY HIGH CARBON FOOTPRINT OR DO NOT KEEP WELL – WILL NOT ALWAYS BE AVAILABLE IN DRINKS OUTLETS OPEN TO THE GENERAL PUBLIC
4.5	USING “NUDGES” TO EDUCATE PEOPLE AT THE GAMES (E.G. BY SERVING FOOD ON SMALLER PLATES AND OFFERING SECOND HELPINGS)
4.6	ENSURING THE RECOVERY OF 100% OF NON-CONSUMED FOOD RESOURCES
5	OPTIMISING RESOURCE MANAGEMENT
5.1	HIRING TEMPORARY INFRASTRUCTURE AND EQUIPMENT WHERE POSSIBLE
5.2	ENSURING 100% TEMPORARY INFRASTRUCTURES ARE REUSED AFTER THE GAMES
5.3	ANTICIPATING THE SECOND LIFE TO BE GIVEN TO ALL MEAL DELIVERY EQUIPMENT INTERNALLY OR EXTERNALLY AFTER THE GAMES
5.4	CONSERVING WATER AND ENERGY

PARIS 2024'S COMMITMENTS	
5.5	REDUCING THE IMPACT OF TRANSPORT
5.6	IMPLEMENTING AN EFFECTIVE FOOD SAFETY POLICY
6	DEVELOPING INCLUSIVE PRACTICES THAT CREATE VALUE
6.1	SETTING ASIDE AT LEAST 10% OF WORKING HOURS IN EACH ON-SITE CATERING FACILITY TO CERTAIN GROUPS OF PEOPLE TO SUPPORT PROFESSIONAL INTEGRATION
6.2	SUPPORTING THE PROVISION OF SUBSTANTIAL OPPORTUNITIES (IN TERMS OF QUANTITY AND REVENUE) TO SSE ORGANISATIONS AND VERY SMALL AND SMALL BUSINESSES, CHOOSING LOCAL SSE ORGANISATIONS WHEN SELECTING SUPPLIERS WHERE POSSIBLE
6.3	ENSURING THAT, DURING THE EVENT, AT LEAST 6% OF POSITIONS WITHIN CATERING COMPANIES WITH OVER 20 EMPLOYEES ARE OPEN TO PEOPLE WITH DISABILITIES
6.4	ENCOURAGING SUPPLIERS TO HELP PEOPLE WITH DISABILITIES SECURE LONG-TERM EMPLOYMENT OR CHOOSE SUPPLIERS FROM THE ADAPTED EMPLOYMENT SECTOR
6.5	ENSURING ALL CATERING SERVICES ARE ACCESSIBLE AND ADAPTED TO PEOPLE WITH DISABILITIES
6.6	AIMING TO ENSURE AN EQUAL NUMBER OF MEN AND WOMEN WORK FOR THE SUPPLIERS
6.7	ENCOURAGING ALL CATERING SUPPLIERS TO SHARE THE ENVIRONMENTALLY AND SOCIALLY SUSTAINABLE CATERING TRAINING PLAN WITH THEIR EMPLOYEES VIA THE PARIS 2024 ACADEMY

APPENDICES

APPENDIX 1

DESCRIPTION OF THE STEPS TAKEN TO DEVELOP THE PARIS 2024 FOOD VISION

Paris 2024 began looking into catering at the 2024 Games in 2020, when it took the first of three steps to develop its Food Vision.

1. CONDUCTING A STUDY ON SUSTAINABLE CATERING²⁶ TO GAIN A BETTER UNDERSTANDING OF WHAT IT ENTAILS

(JUNE 2020 – FEBRUARY 2021)

- Mapping the stakeholders (NGOs, experts, the SSE, industry representatives, farmers' unions, etc.) involved across the entire food value chain, from production through to waste management
- Analysing product quantities for and availability in summer 2024
- Interviewing around 20 key stakeholders from the French food and sporting event industries and Paris 2024 stakeholders
- Setting 24 targets for sustainable catering at the Paris 2024 Games

2. CARRYING OUT A CONSULTATION WITH FRENCH FOOD ECOSYSTEM REPRESENTATIVES TO IDENTIFY LOCAL PRIORITIES AND CONSIDERATIONS, AS WELL AS SOLUTIONS PUT FORWARD BY STAKEHOLDERS ACROSS THE ENTIRE FOOD VALUE CHAIN, FROM PRODUCTION THROUGH TO WASTE MANAGEMENT

(MARCH 2021 – JANUARY 2022)

- Organising 10 remote consultation workshops
- Conducting specific follow-up interviews with around 30 stakeholders from the French food ecosystem
- Surveying French and foreign athletes' expectations and vision of catering at the Games

KEY FIGURES ON THE CONSULTATION

- 120 organisations involved
- 200 people among Paris 2024's stakeholders and partners involved
- Over 80 hours of discussions held
- 210 French and foreign athletes consulted

10 GROUP WORKSHOPS ON DIFFERENT THEMES/TYPES OF FOOD

1. Coming up with tasty, healthy and sustainable meals for the Games
2. Fruit, vegetables, aromatic plants and spices
3. Cereals, oilseed crops and pulses
4. Meat and eggs
5. Dairy products
6. Seafood and aquaculture products
7. Drinks
8. Putting the expertise and creativity to be found across France to good use
9. Accelerating the transition to more sustainable catering practices
10. Supporting changes in eating habits

3. WRITING THE FOOD VISION

(NOVEMBER 2021 TO MARCH 2022)

- Holding discussions internally (with Paris 2024's stakeholders and partners) to establish ambitious commitments that could be honoured in a strict budgetary framework
- Establishing Paris 2024's 60 sustainable catering commitments
- The Paris 2024 Board of Directors approving the Food Vision on 21 March 2022

²⁶ : For internal use only (not publicly available)

APPENDIX 2

ATHLETE SURVEY

Paris 2024 wanted to involve athletes, who have been actively involved in its project since the bid phase, in the Food Vision development process. In collaboration with the International Olympic Committee, the French National Olympic and Sports Committee (CNOSF) and the Paris 2024 Athletes' Commission, Paris 2024 provided over 200 French and foreign athletes with an opportunity to share their priorities and expectations for sustainable catering services at the Games, while acknowledging their specific needs during the event.

METHOD

- Online questionnaire e-mailed out to the athletes

PARTICIPANTS

- 210 athletes
- 80% foreign athletes representing 50 different nationalities
- 20% French athletes
- Athletes representing 38 Olympic and Paralympic (summer and winter) sports

WHEN ASKED ABOUT THEIR DIET

- 75% said they were omnivores
- 20% said they were flexitarians
- 5% said they were vegetarians or vegans

KEY LEARNINGS

- **Food services are a priority for athletes during the Games.** The recipe for success:

- Service needs to be prompt with minimal waiting times
- Products need to be tasty
- Nutritional requirements need to be catered for

- **Athletes would like the following pieces of information** (ordered from most important to least):

1. Nutritional values
2. Labels
3. Food provenance and traceability

- **French cuisine is rated very highly by foreign athletes.**

When foreign athletes were asked to describe French cuisine using the first three keywords that came to mind, the most common answers were:

- Quality and taste
- Sophisticated
- Bakery items such as croissants, baguettes and bread

RICH TASTY WINE FRESH CROISSANTS BAGUETTE HIGHEST QUALITY
PASTRIES FANCY FRESH BREAD DELICIOUS FINE DINING BUTTER CREPES
CLASSIC BREAD SOPHISTICATED CHEESE QUALITY GOOD TASTE

Word cloud illustrating how foreign athletes view French cuisine

WHAT DID THE ATHLETES HAVE TO SAY ABOUT PROMOTING A SUSTAINABLE FOOD SYSTEM?

- The **five most common** answers mentioned were:

1. Eating local, seasonal products
2. Eating more fruit, vegetables and pulses
3. Eating organic or sustainable products
4. Combating food waste
5. Reducing packaging, particularly single use plastic

98% OF THE ATHLETES SURVEYED WERE “CONCERNED” OR “DEEPLY CONCERNED” ABOUT THE SOCIAL AND ENVIRONMENTAL IMPACT OF THEIR EATING HABITS. FRENCH ATHLETES WERE MORE LIKELY TO FEEL “DEEPLY CONCERNED” THAN THEIR FOREIGN COUNTERPARTS (50% COMPARED WITH 30%).

HOW DID THE ATHLETES THINK THAT THE ENVIRONMENTAL IMPACT OF CATERING SERVICES AT THE GAMES COULD BE REDUCED?

- **Reducing the use of plastic (containers and packaging) was the most common response given:**

- 95% said that a deposit return scheme could be put in place.
- 90% said that people could use water bottles and fountains rather than plastic bottles.

- **Providing a new selection of tempting vegetarian options to promote lower-carbon food**

- **Reducing serving sizes and offering second helpings to prevent food waste**

- **The main obstacles to promoting a sustainable food system at the Games are:**

- The emphasis placed on sporting objectives
- Eating habits and diets
- Insufficient information

- **60% of the athletes surveyed would like to receive support** to better understand what a sustainable food system entails

- **60% of the athletes surveyed are willing to become ambassadors** for a sustainable food system, providing inspiration after the Games have drawn to a close

APPENDIX 3

LIST OF LABELS AND CERTIFICATIONS RECOGNISED FOR APPROVED SUPPLIERS IN FRANCE

Paris 2024 uses the labels recognised in the French EGalim Law, which has set public collective catering services a target of sourcing half of their products “de qualité et durable” (high quality and sustainable sources) by 1 January 2022. A quality and sustainable product, as defined by the EGalim Law, must have earned one of the following labels:²⁷

- Label Agriculture biologique
- Produits végétaux étiquetés « en conversion »
- Label rouge
- Appellation d'origine (AOC/AOP)
- Indication géographique (IGP)
- Spécialité traditionnelle garantie (STG)
- Mention « issu d'une exploitation à Haute Valeur Environnementale » (HVE + niveau 2)
- Écolabel pêche durable
- Logo « Région ultrapériphérique » (RUP) - Produits issus de 9 régions ultrapériphériques à l'UE
- Mention « fermier » ou « produit de la ferme » ou « produit à la ferme »
- Produits issus du commerce équitable
- Produit acquis suivant des modalités prenant en compte les coûts imputés aux externalités environnementales liées au produit pendant son cycle de vie (production, transformation, conditionnement, transport, stockage, utilisation)
- Produits acquis principalement sur la base de leurs performances en matière environnementale et d'approvisionnements directs
- Produits équivalents aux produits bénéficiant de ces signes, mentions ou labels



Paris 2024 also includes MSC and ASC labels for sustainable fishing in France and around the world.

Paris 2024 fully intends to become closely involved in the development of these sourcing channels between now and 2024. This list may be amended, depending on the recommendations from the French Ministry of Agriculture and Food or the French food ecosystem.





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