

# GUEST SUSTAINABILITY HANDBOOK 2026

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## NEMO RESTAURANT

### SUSTAINABILITY POLICY

As SWOT Hospitality, we are committed to protecting natural resources, reducing environmental impact, and adopting a sustainable service approach through the following practices:

- Limiting the use of single-use products strictly to hygiene and operational necessities
- Minimizing the use of disposable plates, cutlery, and equipment when guests request takeaway services
- Prioritizing biodegradable or recyclable materials for single-use items whenever possible
- Gradually replacing plastic straws with paper or corn-starch-based alternatives
- Prioritizing environmentally responsible suppliers in packaging procurement
- Regularly informing and training our employees on sustainable product usage, plastic reduction, and recycling practices
- Informing our guests about our sustainability practices and evaluating their feedback through surveys
- Encouraging our guests to support and participate in our sustainability efforts

### SUSTAINABILITY GOALS & KPIs

#### CARBON FOOTPRINT

Measuring and reducing our carbon footprint, with the goal of achieving carbon neutrality  
Target: 65%

#### TRANSPARENT GOVERNANCE

Ensuring comprehensive sustainability certification across the entire supply chain  
Target: 80%

#### KPI 2 – SUPPLY CHAIN

Transparently sharing sustainability reports with our guests  
Target: 65%

### OUR ENVIRONMENTALLY FRIENDLY PRACTICES

Our facility is equipped with electric vehicle charging stations located in both open and covered parking areas. Our guests and employees are encouraged to make use of this environmentally friendly transportation option.

### ABOUT SWOT HOSPITALITY

SWOT Hospitality is a management and consultancy company that supports investors and business owners in developing and operating innovative and responsible food and beverage concepts, with a focus on sustainability, operational excellence, and long-term value creation.

## OUR ECOLOGICAL & SUSTAINABLE STEPS

### 1. Our Commitment to Sustainability

We are committed to being a responsible business that respects the environment, supports communities, and delivers a high-quality gastronomic experience.

### 2. Responsible Sourcing & Food Practices

We prioritize local and seasonal ingredients and aim to minimize food waste.

### 3. Reducing Food Waste

We monitor food preparation processes and encourage takeaway options to reduce waste.

### 4. Energy and Water Conservation

We use energy-efficient equipment and implement water-saving practices.

### 5. Waste Management and Recycling

We separate waste and implement recycling programs.

### 6. Sustainable Packaging

We use recyclable, reusable, or biodegradable packaging materials.

## HEALTH, SAFETY AND FOOD HYGIENE

We operate in full compliance with hygiene standards and prioritize the safety of our guests.

## RESPECT FOR PEOPLE AND COMMUNITY

We support fair working conditions and contribute to local communities.

## GUEST ENGAGEMENT

We invite our guests to support and participate in our sustainability initiatives.

## CONTINUOUS IMPROVEMENT

We continuously improve our practices to reduce our environmental impact.

## THANK YOU

Thank you for being a part of our sustainability journey.