



At Secret Food Tours we are committed to delivering exceptional food tours while minimising our environmental impact and supporting local communities. Our sustainability process is integral to our operations and guides us in achieving our goals of preserving natural resources, reducing waste, and promoting sustainable practices within the food tourism industry.

1. Sustainable Sourcing:

We prioritise sourcing ingredients and products from local, sustainable producers and vendors. Emphasis is placed on organic, seasonal, and ethically sourced food items. We aim to support small-scale farmers, artisanal producers, and businesses committed to sustainable practices.

2. Menu Development:

Our tour menus are carefully curated to showcase regional specialties and highlight sustainable food options. We strive to offer a variety of options to accommodate different dietary preferences and reduce the environmental footprint associated with meat consumption. Food waste reduction strategies are incorporated into menu planning to ensure efficient use of ingredients.

3. Waste Management:

We minimise single-use plastics and packaging throughout our tours and have removed them entirely in many of our cities. Recycling and composting facilities are utilised whenever possible to reduce landfill waste. Participants are encouraged to bring reusable water bottles and containers for leftovers. Any extra orders or unused food items are always taken to local food banks or shared directly with those in need in the area.

4. Transportation:

Whenever feasible, we prioritise walking, cycling, or the use of public transportation for our tours to minimise carbon emissions. For destinations requiring vehicle transportation, we prioritise fuel-efficient vehicles and explore options for carpooling to reduce the overall environmental impact.

5. Educational Outreach:

Our tour guides are trained to educate participants about the importance of sustainability in food production and consumption. Information about local food systems, sustainable farming practices, and conservation efforts are shared during tours to raise awareness and inspire positive change.

6. Community Engagement:

We actively engage with local communities and organisations to foster partnerships and support initiatives related to sustainability and food security. Collaborations with community gardens, food banks, and educational institutions are pursued to further our commitment to social responsibility.

7. Continuous Improvement:

We regularly review and assess our sustainability practices to identify areas for improvement. Feedback from participants, suppliers, and stakeholders is valued and used to inform our decision-making process. We remain committed to staying informed about the latest advancements in sustainable food tourism and implementing best practices accordingly.

Conclusion:

By adhering to our sustainability process, Secret Tours Berlin strives to set a positive example in the food tourism industry and contribute to the preservation of our planet for future generations. We recognize that sustainability is an ongoing journey, and we remain dedicated to continuously improving our practices to minimise our environmental footprint and promote a more sustainable food system.