

OUR MISSION

To ensure all of our team's food needs from hospitality to our sailors and staff utilize local and sustainable sourced foods regardless of city around the globe.

OUR PROMISE

We are committed to raising the level of awareness of food sustainability and ensuring our team and guests are eating the highest quality, freshest, local and sustainable ingredients.

We will achieve our Mission and fulfill our Promise by delivering on the following commitments:

AUTHENTIC LOCAL SOURCING: We aim to source 75% percent of our culinary ingredients from growers and producers operating within a 150-mile radius of a majority of each stop-over city.

- *Food Miles represent the distance your food travels from where it is made to where it is eaten. Processed food travels an average of 1,300 miles.*
- *Almost 250,000 tons of global warming gases released were attributable to imports of food products—the equivalent amount of pollution produced by more than 40,000 vehicles on the road or nearly two power plants.*

MENU SEASONALITY: We will embrace seasonality. Our recipes and menus will feature locally and abundantly harvested, ripe ingredients at the peak of flavor and freshness.

- *Each year, 817 million tons of food is shipped around the planet. The result is that a basic diet of imported products can use four times the energy and produce four times the emissions of an equivalent domestic diet.*

FAIR BUSINESS PRACTICES: We will commit to seeking out farmers, growers and producers who produce in a good, clean and fair manner consistent with the Slow Food ethos.

- *The World Bank reports that more than one billion people still live at or below \$1.25 a day.*
- *Large contracted farms can afford to sell commodities at lower prices but local farmers, who have traditionally supplied these products, are driven into debt. The only way these farmers can compete with subsidized farms is to lower their product prices to the point where labor is free and quality of life is unsustainable.*

MEAT FREE MONDAYS: The team, shore crew, staff and hospitality agree to go meat free on Mondays. Any Monday during a VOR stop-over the team will commit to eating a purely vegetarian based meal.

- *If everybody in America ate just one meal of local and organic food per week, the nation's oil consumption would be cut by 1.1 million barrels a week*
 - *Meat is the most energy-intensive of all types of food, while also using more water and producing more waste.*
 - *Producing a tomato only requires 13 liters of water, while producing a hamburger requires 2,400 liters of water.*
 - *Replacing red meat, dairy, chicken, fish, or eggs for just one day a week with vegetables would have the effect of driving 1,160 miles less per year.*
-

SEAFOOD: All seafood will meet or exceed standards set by the Monterrey Bay Aquarium Seafood Watch recommendations.

- *90% of the world's fisheries are now fully exploited, over-exploited or have collapsed.*
 - *International fisheries management agencies report that one-fifth of the world's catch is illegal, unreported or unregulated.*
 - *In the worst cases, for every pound of shrimp caught, up to six pounds of other species are discarded.*
-

SUPPORT OF HUNGER RELIEF: We will aim to donate all allowable leftover food to local food banks and charities where possible.

- *Roughly one third of the food produced in the world for human consumption every year — approximately 1.3 billion tons — gets lost or wasted.*
 - *Food losses and waste amounts to roughly US\$ 680 billion in industrialized countries and US\$ 310 billion in developing countries.*
-

EFFICIENT, SUSTAINABLE WASTE MANAGEMENT: Our operations will strive to use only reusable flatware, glassware, containers, and dinnerware. Where necessary, we will endeavor to use recyclable, compostable, and biodegradable disposable materials to achieve the high level of landfill diversion.

- *Worldwide consumption of disposable and single-use food/drink containers is estimated at more than 430,000,000,000 units per year, or about 140,000 each second.*
-

OFFSHORE FOOD: The offshore food program will look to source organic and sustainably produced foods (e.g. freeze dried, snacks, food) where possible. In addition, the team will utilize efficient storage and preparation procedures, which will minimize packaging and support high levels of recycling.