

Cathay Pacific Airways Group

Sustainable Food Policy

It is the policy of Cathay Pacific to source, produce, offer and consume sustainable food to support the sustainable use of natural resources, avoid contributing to climate change and protect biodiversity.

We will ensure that we avoid and actively seek alternatives to unsustainably produced food items listed in Appendix 1 for company paid functions, food/beverage products or catering services offerings managed by the company, including inflight catering on any Cathay Pacific flights.

All employees, heads of department, General Managers and Directors will be responsible for ensuring compliance with this policy within their departments, including explaining to relevant employees and external parties the reason for the implementation. In practice,

- All employees from the relevant departments will be responsible for ensuring that the food items listed in Appendix 1 are avoided in the company canteen or cafeteria, and excluded from the recipes of new catering contracts;
- A record of the quantity, food origin and reason for consumption of items that we have asked to seek alternatives in Appendix 1 should be kept and sent to the Sustainable Development team, if a consumption is deemed unavoidable due to business needs;
- Apart from avoiding the items listed in Appendix I, endeavour to purchase seafood¹ that is certified as 'sustainable' by the Marine Stewardship Council (MSC) or the Aquaculture Stewardship Council (ASC), and other food products that are sustainably certified by international, regional or national organisations²;

¹ Specifically, prawns/shrimps and Chilean seabass/Patagonian toothfish

² Examples include Rainforest Alliance, Sustainable Agriculture Network, and The Soil Association

- Provide sustainable alternatives to clients/ customers in catering services operated/managed by the company;
- Seek to minimise food waste generated at company events and by their operations, and separate waste generated from food production and processing for composting or recovery of energy wherever possible;
- Provide low-carbon (seasonal, locally produced and plant-based) options when designing and creating menus and promote these options to customers;
- Avoid the use of single-use plastic cutlery and containers, as far as practicable. If not possible, make sure these items are recyclable, ideally composed of a high percentage of recycled materials, and provide facilities to collect after use for recycling;
- Direct any queries regarding aspects of this policy to the Sustainable Development team.

The policy is in line with our [Sustainable Development Policy](#) and is a display of our commitment towards protecting marine ecosystem and responsible sourcing. We will review this policy periodically.

Appendix I: Unsustainably Produced Food Items

Species	Origin	Exception ³	Guidance	Reference
Bluefin Tuna	Global	NA	Avoid	WWF Hong Kong Seafood Guide
Humphead Wrasse	Global	NA	Avoid	WWF Hong Kong Seafood Guide
Shark (Shark's fin)	Global	NA	Avoid	Convention on International Trade in Endangered Species of Wild Fauna and Flora
Snake	Global	NA	Avoid	Convention on International Trade in Endangered Species of Wild Fauna and Flora
Sturgeon/paddlefish (Caviar)	Global	Farmed	Avoid	Convention on International Trade in Endangered Species of Wild Fauna and Flora; WWF Hong Kong Seafood Guide
Soft & hard-shelled turtle/tortoise	Global	NA	Avoid	Convention on International Trade in Endangered Species of Wild Fauna and Flora
Black moss/Fat Choy	China	NA	Avoid	Ministry of Agriculture of the People's Republic of China
Freshwater eels	Europe	NA	Avoid	Convention on International Trade in Endangered Species of Wild Fauna and Flora
Japanese freshwater eels	Japan	NA	Seek alternatives	The Japan Ministry of the Environment; WWF Hong Kong Seafood Guide
Spiky sea cucumber	Japan	NA	Seek alternatives	WWF Hong Kong Seafood Guide
Swordfish	Global	MSC certified	Seek alternatives	WWF Hong Kong Seafood Guide
Sabah grouper	Malaysia	NA	Seek alternatives	WWF Hong Kong Seafood Guide

³ Certified information from suppliers must be obtained for exceptions.