

ARTFOOD

What is the purpose of our guiding principles?

Before deciding where to take action and how to go about it, we first need to understand what guides us, what truly matters to us, and what responsibilities we choose to take on.

This document sets out the framework within which we think and make decisions.

It begins with our vision and mission (p. 3), followed by our values (p. 4), which provide a shared direction for the way we work and make choices. Our history (p. 5) helps explain where these convictions come from and how they have developed over time. Our approach is also shaped by listening to our stakeholders. Our priority issues and themes (p. 6) identify the areas in which our responsibility is greatest, while our principles for action (p. 7) set out how we choose to act.

Finally, because these principles only have meaning if they are genuinely embraced throughout the company, Management takes a clear position and is committed to bringing them to life in our day-to-day activities (p. 8).

The next step is putting them into practice. Our Sustainability Charter sets out the actions, measures and objectives that translate these principles into concrete action within our business.

- Discover our Sustainability Charter



VISION AND MISSION I

At Artfood, our goal is to turn every event into a moment of meaning, connection and taste. We believe in a gastronomy that touches people, brings them together and leaves a positive, human, local and lasting footprint.

That is why we design tailor-made culinary experiences for our clients and their guests, guided by excellence, care and a strong commitment to sustainability - rooted in our territory and communities.

We are committed to ensuring that our cuisine respects all living things, the resources they depend on, and the various ecosystems they form part of. Whether we are talking about people, the soil, animals or our environment more broadly, we are all bound together by relationships of interdependence. Nurturing meaningful connections with one another and with the world around us is essential to maintaining a healthy balance.



II

VALUES



Three values define everything we do.

EXCELLENCE, *our North Star*

Excellence means giving our very best every day. With high standards, attention to detail and a constant drive to improve, we strive for the right balance between planet, people, clients and our teams.

CARE, *our compass*

Care means acting with respect, openness, attentiveness and consideration. It connects us with our teams, partners, the planet and the precious resources we depend on - and it inspires every decision we make.

BELONGING, *our anchor*

Belonging means being part of something greater and creating bonds, within the company and across society. Rooted in our territory and communities, we nurture authentic, lasting relationships.
Inside, everyone has a place, a voice and a role. Outside, we create meaningful connections built on exchange, proximity and positive impact.

III
STORY

The story of sustainability at Artfood

Since 2009, ARTFOOD has grown around a simple conviction: an excellent cuisine begins with quality ingredients, craftsmanship and respect for everything around us.

The chefs who trained Arthur, founder of ARTFOOD, did not wait for the rise of sustainable development to work with fresh, seasonal ingredients, know where their produce came from or build relationships with local producers and artisans. Because before being associated with sustainability, these are simply the fundamentals of good cooking.

It was with this heritage that Arthur and Eugénie founded ARTFOOD in 2009, in a small workshop in Etterbeek. From the very first events, certain choices came naturally: cooking in-house from raw ingredients, respecting the seasons, sourcing locally, limiting disposable items and favouring reusable alternatives. Not to follow a trend, but because this way of working reflected the kind of cuisine they wanted to create.

Our culinary identity has developed in the same spirit: a modern, generous and balanced cuisine, notably inspired by the Cretan diet. Plant-based ingredients play an important role, red meat is used more sparingly, and we favour ingredients that are as minimally processed as possible. A cuisine where taste remains central and where every meal is also seen as a moment for sharing and connection.

Over the years, ARTFOOD has grown. Our teams have expanded, expertise has been passed on, our cuisine has evolved and our organisation has become more structured.

What initially came naturally through the way we cooked and worked has gradually developed into a broader reflection on our impact and our responsibilities. An approach that, over time, we have learned to better structure, measure and continuously improve.

Our standards, however, remain unchanged: keeping ingredients and craftsmanship at the heart of what we do, while bringing together culinary creativity, quality and operational rigour.

IV GOALS

Our key themes and priorities

Based on stakeholder dialogue, the following themes have been identified as priorities:

ENVIRONMENTAL

To reduce our environmental impact and strengthen sustainable practices

SDGs*: 12 Responsible consumption & production | 13 Climate action | 14 Life below water | 15 Life on land

SOCIAL & SOCIETAL

To protect health & well-being at work

SDG 3 Good health & well-being

To strengthen local roots and societal impact

SDGs 2 Zero hunger | 11 Sustainable cities & communities

ECONOMIC

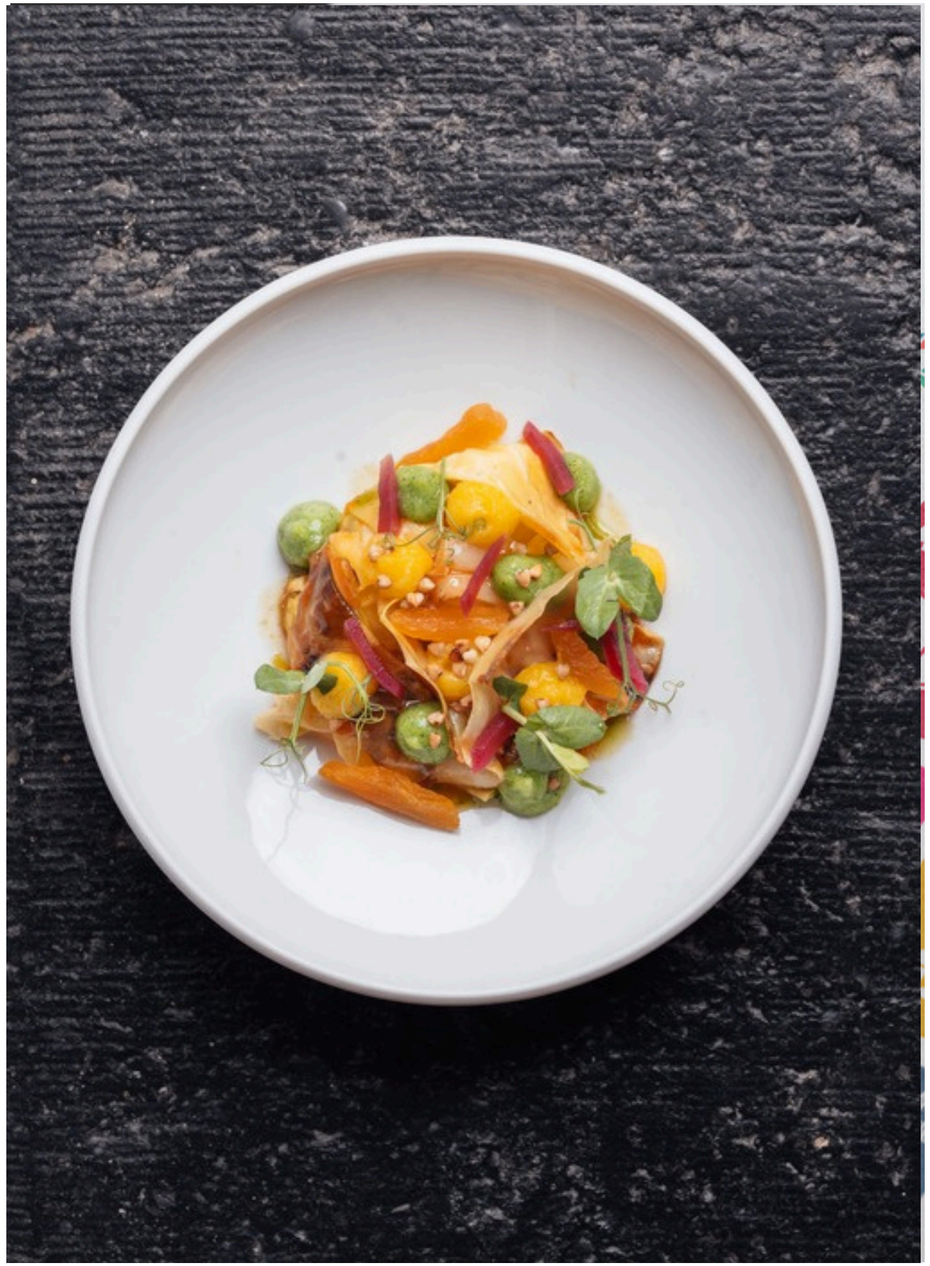
To foster transparent governance and a participatory company culture

SDG 8 Decent work & economic growth

To build ethical and transparent client relationships

SDG 8 Decent work & economic growth

** SDG = UN **Sustainable Development Goals** (2015)*



V ENGAGEMENTS

At Artfood, we naturally comply with all legal requirements (environment, safety, hygiene, social conditions…) - but we aim to go further. We set additional requirements for ourselves, because the excellence we strive for goes beyond compliance.

Our approach is guided by four core sustainability principles, as recognized by ISO 20121:

ETHICS

Acting responsibly, staying true to our values and upholding our duty of integrity.

VIGILANCE

Anticipating risks we can control through concrete, job-specific procedures.

TRANSPARENCY

Sharing clear, honest and accessible information about our commitments, results and areas for progress.

INCLUSION

Listening to and considering stakeholder expectations, provided they do not contradict our mission and purpose.

ISO 20121 and B Corp both apply to our event catering services for professional and private clients in Belgium.

And because sustainability is never a solo journey, we warmly invite our partners, suppliers, clients and their guests to walk this path with us.



VI

LEADERSHIP MESSAGE



A word from Management

“For more than fifteen years, Artfood’s commitment has been reflected in the way we carry out our work and develop the company.
As founders, our responsibility is to ensure that these commitments can be genuinely put into practice on a day-to-day basis. To achieve this, we make sure that the necessary human, material and organisational resources are available at every level of the company, and that clear responsibilities are defined to support and continuously improve our approach.
We firmly believe that our pursuit of excellence goes hand in hand with the environmental and social responsibilities we choose to embrace.

EUGÉNIE SARKISSIANE, FOUNDER & ARTHUR RENWART, FOUNDER

Principles only have value when they are reflected in our decisions and in the way we act every day. Management’s role is to create the conditions for these principles to be put into practice throughout the organisation: by providing the necessary resources, clearly defining responsibilities, listening to our stakeholders, and measuring our progress with rigour and transparency.
Our objectives, frameworks and action plans will evolve. Our principles remain our point of reference: striving for excellence, acting with care, fostering a sense of belonging, and fully embracing our environmental, social and economic responsibilities.
This is how our commitments go beyond intentions and become an integral part of the way we do our work.”

NILS LEGEIN, MANAGING DIRECTOR



ARTFOOD

Meaningful gastronomy

Certified B Corporation

ISO 20121 SUSTAINABLE EVENT MANAGEMENT

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