

Sustainability Policy

For Foodies SAS, natural, social and patrimonial resources constitute elements of great value that require our care and protection, which is why we permanently implement positive strategies that benefit our environment and reduce any negative impact that can be generated as a consequence of our activity in the economic, social and environmental fields. For this reason, we consider it fundamental to establish sustainable practices that regulate the effects generated by the touristic activity which we summarize in the following commitments:

- To motivate and educate our staff with training practices and awareness in the principles of sustainable tourism, promoting the good practices both through internal and external activities.
- To become an agent that contributes to the economic and personal development of the people who work in our company, the suppliers at each destination and the local communities where our services are executed. We will give priority to hiring locally based collaborators applying just and fair conditions without any conditioning of race, gender, sexual preference or religion. Our commitment goes against any type of harassment, including language or behaviors that can be intimidating, discriminatory and/ or offensive.
- To take effective measures to prevent child sexual exploitation and all practices that involve sexual tourism of any kind. We declare our rejection to the exploitation and direct or indirect working engagement of minors. We invoke the 3597 Decree of 2013, where the working activities not to be performed by minors (under 18 years) are properly listed.
- To promote the conservation of cultural patrimony by informing the travelers about the values and traditions of the communities in the tourist destinations where we offer our services, guaranteeing fair purchase conditions, and without any kind of social, cultural or religious discrimination to encourage a positive impact in their living standard. We declare also our support to the promotion of the intangible gastronomic patrimony, therefore our experiences promote the conservation and safeguarding of traditional cuisines.
- To develop strategies to satisfy the needs of the company, by reducing to the minimum required the negative effects produced by the consumption of resources and generation of residues by optimizing the use of natural resources and generating awareness in all the people involved in our company about the importance of preserving biological diversity.
- To inform, sensitize, avoid and denounce any practice that promotes the illicit traffic of cultural goods, flora and fauna species, emphasizing the ban of consumption of eggs or meats of wild origin and respecting the fishery closure periods nationally.
- To continuously improve our processes and check that our actions are shared with our collaborators, suppliers and customers by divulging with respect the attractions and products in our portfolio and promoting the economic and sociocultural development of the local communities where we have a presence under work dynamics that allow their participation as a beneficiary of our gastronomic experiences.

This policy of sustainable tourism will be updated as often as the circumstances require, by adopting and publishing our new objectives.