

MAKING

SENSE

OF FOOD

SEASONAL, ETHICAL, NUTRITIOUS, SUPPORTIVE, ENJOYABLE

Our Hotelschool The Hague values highlights **seasonal** ingredients, **ethical** food sourcing, **nutritious** choices, **supportive** to local communities, **enjoyable** ensuring that food brings pleasure to those who produce, prepare and consume it.



HTH FOOD AND BEVERAGE MANIFESTO 2024-2027



WELCOME TO THE SENSE OF HOSPITALITY

Dear Hospitality Students,

At Hotelschool The Hague principles guide our food and beverage journey. SENSE, our food and beverage manifesto, encapsulates our core values: Seasonal ingredients, Ethical food sourcing, Nutritious choices, Supportive to local communities and Hotelschool alumni, Enjoyable ensuring that food brings pleasure to those who produce, prepare and consume it. It is a compass, ensuring that every dish we create not only delights the palate but also resonates with purpose. Through SENSE, we forge a deeper connection between food, community, and the environment, preparing us to be thoughtful and innovative culinary leaders.

Embrace SENSE, and let it shape your culinary legacy.

For practical education in Food & Beverage, Hotelschool The Hague has six full service restaurants as well as a Banqueting Division. The Banqueting Division is responsible for the organisation of dinners, meetings, and receptions for internal and external clients. Before the students start working in the outlets, they are taught a number of basic skills in a 'laboratory situation'.



MAINTAINING A **SENSE** OF DIRECTION AND PURPOSE IS ESSENTIAL IN GUIDING OUR DECISIONS AND ACTIONS



Our outlets offer an excellent research platform where students, employees, and external guests, can explore industry trends, innovations and social movements. For example consumer behavior, equipment testing, and societal developments are among the primary topics explored in these contexts.

Through SENSE we ignite curiosity and action.

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S SEASONAL & REGIONAL

We love to cook dishes with ingredients which are rooted in our local culture, history, and traditions. Our concept of seasonal means emphasizing the importance of sourcing and consuming food that is produced close to where it is consumed, promoting sustainability, supporting local farmers and producers and reducing the environmental impact associated with long - distance food transportation

Local food contributes to a sense of place and provides an unique and authentic culinary experience, allowing our guests to connect with our local heroes from the Netherlands.

E ETHICAL

We are aware that ethical food and beverage choices are those that take into account various social, cultural, environmental, and moral considerations. These choices aim to minimize harm and promote positive impacts on both people and the planet.

We select products that are produced in environmentally sustainable ways, minimising the impact on ecosystems, biodiversity, and natural resources. We aim for certifications as organic, Fair Trade or Marine Stewardship Council (MSC), for guidance on sustainable choices. We aim for products that support fair labour practices, ensuring that workers along the food supply chain are treated ethically and paid fair wages.

We opt for products and practices that minimize food waste. This includes supporting companies and initiatives that prioritize reducing packaging waste, and making efforts to minimize personal food waste by practicing mindful consumption.

We consider the reduction of animal protein consumption and incorporating more plant-based foods into our menus an ethical choice, as it often has a lower environmental impact.

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N NUTRITIOUS

We will always go for "whole foods" which are minimally processed. Examples include fresh fruits and vegetables, lean proteins, and nuts. We also promote whole grains like, oats, and whole wheat, which contain more fibre and nutrients compared to refined grains. We limit added sugars and choose beverages with little or no added sugar.

Nutritional food and beverage choices are those that provide essential nutrients to support overall health and well-being. In our Mangerie and Foodcourt Restaurants we aim for a balanced diet that includes a variety of foods from different food groups.

S SUPPORTIVE

We are taking initiatives in organizing Community Events centered around food, such as food festivals cooking classes and food donations for those in need. We aim to do this with surplus food to reduce food waste. These events promote social interaction and strengthen community bonds.

We support our HTH Alumni Community, therefore Alumni are always our preferred suppliers if they produce food and beverage products that make "SENSE".

Our community-supportive food choices involve thinking beyond personal preferences and considering how individual decisions can positively impact the local community, fostering sustainability, resilience, and social cohesion.



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E ENJOYABLE

We believe that our SENSE values can only be achieved if our Food and Beverage is Enjoyable. Enjoyable food is subjective and can vary greatly from person to person however it goes beyond nutritional considerations and includes personal taste preferences, cultural influences, and individual experiences.

With our food and beverage choices and preparations we seek for creative and inspiring enjoyment. We encourage new culinary techniques, the sourcing of ingredients with genuine stories, cultural significance and positive memories.

The enjoyment of food is not only about the food itself but also the context in which it is consumed. Sharing a meal with loved ones, celebrating special occasions, and enjoying food while sharing stories will bring **SENSE to our food and food to our SENSES.**



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HOW DO WE MAKE SENSE OF FOOD?

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- 01 **80/20 PRINCIPLE** - 80% OF OUR INGREDIENTS ARE PLANT-BASED. ANIMAL-BASED INGREDIENTS (EGGS AND DAIRY) ARE LIMITED TO A MAXIMUM OF 20%.

 - 02 **80/20 PRINCIPLE** - 80% OF OUR INGREDIENTS ARE LOCAL DUTCH SEASONAL PRODUCTS SOURCED WITHIN 250 KM RADIUS. 20% IS SOURCED WORLDWIDE. THIS SHOWCASES THE BEST OF DUTCH PRODUCE WHILE ALSO INCORPORATING A GLOBAL PERSPECTIVE ON CUISINE

 - 03 DISHES IN OUR STUDENT AND STAFF RESTAURANTS ARE DESIGNED 100% PLANT FORWARD. MEAT AND FISH CAN BE OFFERED AS AN EXTRA (PAID) OPTION

 - 04 RESTAURANTS OPEN TO EXTERNAL GUESTS SERVE DISHES THAT HAVE BEEN DESIGNED AS PLANT-CENTRIC, THERE IS A FOCUS ON VEGETABLES BUT MEAT AND FISH WILL BE OFFERED AS WELL.

 - 05 OUR MENUS CONSISTENTLY FEATURE OPTIONS CATERING TO DIETARY RESTRICTIONS SUCH AS VEGAN, GLUTEN-FREE, AND LACTOSE-FREE.

 - 06 WE PROMOTE INCORPORATING HEALTHY, UNPROCESSED FOODS AND FOCUS ON UTILIZING HEALTHY PREPARATION TECHNIQUES.

 - 07 TO MINIMIZE FOOD WASTE WE FOCUS ON 'RESOURCEFULNESS' I.E. USING ALL OF OUR PRODUCE, HEAD TO TAIL AND ROOT TO STALK. WE PROMOTE FOOD WASTE PREVENTION INITIATIVES ON AND OFF CAMPUS

 - 08 WHILE ADHERING TO OUR PROCUREMENT REGULATIONS. WE BUY OUR INGREDIENTS AS MUCH AS POSSIBLE FROM LOCAL SUPPLIERS AND ALUMNI.
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- 80/20** RATIO OF REGIONAL TO GLOBAL PRODUCE
- REGIONAL** MUST BE SOURCED FROM WITHIN A 250KM RADIUS
- PLANT FORWARD DESIGNED** IN OUR STUDENT AND STAFF RESTAURANTS
MEAT AND FISH CAN BE ADDED AS AN EXTRA PAID OPTION
- PLANT FORWARD MENUS** IN OUR RESTAURANTS OPEN TO EXTERNAL GUESTS
80/20 PRINCIPLE - 80% PLANT-BASED PROTEIN AND 20% ANIMAL-BASED PROTEIN
- OUR MENUS REFLECT A **SENSE OF PLACE** AND CONNECT WITH **LOCAL HEROES**
- VEGAN, GLUTEN-FREE AND LACTOSE-FREE OPTIONS ARE AVAILABLE
- ALL PRODUCE IS **ORGANIC OR MEETS COMPARABLE STANDARDS**
- MEAT, GAME, AND POULTRY** ARE SOURCED FROM THE NETHERLANDS
- FISH** ONLY NORTH SEA AND ACCORDING TO THE FISH & SEASON PROGRAM
- FOOD WASTE** HAS BEEN MINIMIZED TO THE MAXIMUM
- PRIORITIZE **REDUCING PACKAGING WASTE**
- FOCUSED ON **HEALTH AND NUTRITION**
WHOLE FOODS AND WHOLE GRAIN WHERE POSSIBLE, LIMIT ADDED SUGARS
- ALUMNI** ARE FIRST SUPPLIERS IF THEY PRODUCE "SENSE"ATIONAL PRODUCTS
- WINES** 100% EUROPEAN
DUTCH WINES ARE AVAILABLE ON OUR MENU
- SPIRITS** ARE PREFERABLY CONNECTED TO OUR LOCAL HEROES AND LOCALLY SOURCED
- BEER** 80% REGIONAL_20% GLOBAL

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