







THE CHEFS' MANIFESTO

Join our community to help deliver a better food future for all





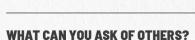
14 LIFE BELOW WATER











- Advocate for governments to incentivise the transition to sustainable agriculture through policies and programmes.
- Advocate for governments to act on their commitment to SDG 2.4.1 – "percentage of agricultural area under productive and sustainable agriculture."
- Advocate for good water resource management plans.
- Advocate for protection of soil health through practices such as low-till agriculture and intercropping.

INGREDIENTS GROWN WITH RESPECT FOR THE EARTH & ITS OCEANS

WHAT CAN YOU DO IN YOUR OWN KITCHENS?

Get to know your ingredients

 How are they grown, reared or sourced? Choose ingredients with the lowest impact on the environment.

Use your purchasing power

• Choose producers and suppliers who work sustainably. Only buy from sources who share your values.

Lead by example

• Champion sustainable ingredients and producers through your menus and in your restaurants.



















- Advocate for protection of crop diversity and championing of regional and national variants.
- Advocate for an end to pesticides, such as neonicotinoids, that kill bees.
- Advocate for higher national standards around animal welfare.

PROTECTION OF BIODIVERSITY & IMPROVED ANIMAL WELFARE

WHAT CAN YOU DO IN YOUR OWN KITCHENS?

Lead by example

- Maintain the rich diversity of the world's natural larder by using different varieties
 of plants, grains and proteins. Champion 'wild' variants and avoid monoculture.
- Raise awareness about the importance of free-range eggs, sustainably sourced fish and animal welfare on your menus and in your restaurants.

Use your purchasing power

- Choose producers who commit to higher animal welfare standards. Avoid industrialised livestock production.
- Only choose fish and seafood that is abundant and sourced sustainably.



FOOD IS LIFE



