



## *2022 Environmental Policy for StoneCutters Kitchen*

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The staff and management of StoneCutters Kitchen are committed to our Environmental Policy and Plan. This plan aims to reduce our carbon footprint by reducing our water and energy consumption and reducing our waste production and increase our level of recycling further, without impacting on the enjoyment of our customers.

All our staff and management have a role to play in our programme from Myles in the kitchen, who oversees waste management and energy consumption, to Karen who oversees the interaction with and the communication of information regarding our policies to our customers, to all our staff who carry out a lot of the on the ground work behind the implementation of the policies.

Our staff are introduced to the Environmental Policy during their in house training and they are encouraged to give their own feedback on any improvements that they would like to see which would help us reduce our carbon footprint.

Our Environmental policy is not a marketing tool or something we are not taking seriously. We have always attempted to have it at the centre of our lives and business. We believe that respect for and protection of the environment should be the foundation on which we live and we have tried hard to minimize our impact on the natural world.

### **Working Together**

We collaborate with all stakeholders to collectively develop the Geopark as a sustainable tourism destination.

- ④ We are fully paid up and active members of the Burren Ecotourism Network since 2014
- ④ We make every effort to inform customers of what BEN is and how it works to promote sustainable tourism for the Cliff of Moher Geopark and climate/environmental awareness globally.
- ④ We regularly attend network and Geopark events and training and will continue to do so
- ④ We have adopted and implemented the Geopark Code of Practice for Sustainable Tourism and can provide evidence of same
- ④ We are active members of the Burren Food Trail and Karen has been secretary of the BFT up until 2018. Karen is on the BEN board of Directors since Nov 2018, Chair of the Finance Committee since early 2020 and will be on the board until Nov 2021. We are part of the ConAd sub-group. We take part in many BEN and BFT events during the year.

## A cared-for landscape

We actively participate in conserving our natural and cultural heritage.

- ② Myles and myself have completed the Leave No Trace training and actively encourage our staff to explain these principles to our customers
- ② We display the LNT principles clearly on our web page with a link to LNT Ireland's web page
- ② We display Leave No Trace leaflets in all the rooms in the restaurant for customers to take away with them
- ② We participate in the Burren Food Fayre each October which is part of the BEN conservation and Advocacy initiative and part of the Burren Winterage Festival
- ② We are part of the Adopt a Hedgerow initiative looking after both the main road outside our business and the local back road behind our business, keeping them tidy of rubbish and monitoring for invasive species which we would report to Burren Beo
- ② We take part in larger rubbish collection initiatives in our local area
- ② We try to take part in at least one Burren Beo project each year

## A well-understood heritage

We offer quality information and interpretation to communicate our stories and the unique character of our place to guests.

- ② We have attended Network and Geopark training in the past and would like to attend more
- ② Our staff are predominately local so have a good local knowledge of the heritage and history of the region
- ② Over winter we wish to develop a training programme for our staff to formalise their delivery of information
- ② Prior to opening in 2021 we will be asking our staff to take a 4 hour course on the Geology of the Burren and how it was formed 330m years ago.
- ② We have several links on our web page leading visitors to the Geopark and Burren National Park web sites

## Vibrant Communities

We work to ensure that tourism makes a positive social contribution so that it benefits our community as well as our guests.

- ② We are active members of Doolin Tourism and sit on the steering group as secretary. DT is a community group with a strong marketing membership. We deal with tourism promotion for Doolin however we also represent the greater Doolin Community when fighting for community issues and infrastructure development, sustainably tourism practices and social issues.
- ② We support Doolin Tidy Towns both with donations and sponsorship and also by physically helping them when possible.
- ② Karen is on both BEN and Doolin Tourism sub-committees who are responding to the Cliffs of Moher 2040 Strategic Plan in an attempt to balance tourism development with the host communities quality of life and establishing a realistic plan which works, in a sustainable way, for all stakeholders

## Strengthened Livelihoods

We contribute to the local economy by maintaining and supporting local employment, by sourcing services and produce locally wherever possible, and by engaging with other businesses in promoting our region as a sustainable tourism destination.

- ④ We employ predominately local staff and encourage carpooling for staff runs, some of our staff walk to work as we do our selves where possible
- ④ We buy much of our ingredients from local suppliers to help support local jobs and cut down on food miles. We will be looking at increasing the use of local produce and listing food miles in 2021.
- ④ We regularly promote other local businesses and events on social media and try to encourage people to stay in the area for longer #stayanothernight

## Sustainable tourism management

We work to an Environmental Action Plan, which includes actions and targets for improvement that are reviewed bi-annually. We have effective systems for monitoring and adequately managing our, energy, travel impact and purchases.

- ④ In 2021 we have changed over to Calor Bio LPG – a renewable source of natural gas, this will reduce our carbon footprint very substantially over the season. We are very excited about this.
- ④ In 2021 we are attempting to go single use plastic free.
  - In 2018 we stopped buying straws
  - We have never used individual sauce sachets
  - We moved to wooden takeaway cutlery 2019 and actively discourage people from taking the food takeaway
  - We actively try to avoid buying in single use plastic and ask suppliers for alternatives
- ④ We buy much of our ingredients from local suppliers to help support local jobs and cut down on food miles. We will be looking at increasing the use of local produce and listing food miles in 2021
- ④ We currently separate and recycle the vast majority of the waste we produce both in the restaurant and at home. Our aim is to recycle upwards of 90% of our waste. We carefully monitor our volumes of waste with a view to reducing our output as a whole.
- ④ We buy our electricity from renewable energy suppliers.
- ④ We only install (where possible) A rated equipment and appliances.
- ④ We use (where possible) environmentally friendly light bulbs.
- ④ We carefully monitor our energy and water consumption, keeping track of the usage with a view to reducing our consumption year on year.
- ④ We encourage and monitor our staff to reduce usage and waste
- ④ We encourage our staff to use sustainable forms of transport
- ④ We have an Environmental Action Plan which we communicate to our staff

**We are very proud of our achievements to date and enthusiastic about our future endeavours towards a cleaner greener business!**