

A1.1.2 Fenntartható Vendéglátóhely

Country/Countries: Hungary

Organization/Host: Felelős Gasztrohós

Website: <https://www.gasztrohos.hu/vedjegy/fenntarthato-vendeglatohely>

Year of launch: Redesigned in 2022

Development phase: Fully operational tool

Aims and goals: Product evaluation/rating

Target audience: Customers and consumers

Average monthly users: No data available



Description:

The certification scheme developed by the Felelős Gasztrohós Foundation recognises restaurants and catering companies that actively work to reduce the environmental footprint of their operations. Beyond awarding the certification, the Foundation supports participating businesses by helping them improve practices related to waste management, energy and water efficiency, and sustainable sourcing. Certified establishments also gain visibility through media appearances and opportunities to participate in international projects.

In 2022, the certification system was renewed and reorganised into a three-tier structure with progressively stricter requirements. The three levels — Conscious, Inspiring, and Master — encourage continuous improvement and provide hospitality businesses with a clear pathway towards more sustainable operations and responsible food service practices.

Key features:

- Three-tier certification scheme (Conscious, Inspiring, and Master) with progressively stricter sustainability criteria, encouraging continuous improvement.
- Expert support from the Foundation to help hospitality businesses optimise waste management, energy and water efficiency, and sustainable sourcing practices.
- Visibility and networking opportunities through media appearances and participation in international projects.
- Assessment criteria covering key areas of sustainable hospitality, including waste prevention and selective waste collection; environmentally friendly cleaning products; local and organic sourcing; vegetarian and vegan menu options; responsible sourcing of meat, fish, and imported ingredients; reduction of single-use packaging and promotion of reusable systems; and continuous efforts to reduce the environmental footprint of operations.
- A stepwise pathway that enables restaurants and catering companies to progressively adopt more ambitious sustainability practices.

User guidance:

Step-by-Step Certification process is explained on the Gasztrohós Certification Portal: <https://www.gasztrohos.hu/fenntarthato-vendeglatohely-minosites>

Similar apps/tools:

The Organic Cuisine Label; Eaternity Gastro; Beelong Eco-Score

