



our journey towards **SUSTAINABLE DINING**

OUR JOURNEY TOWARDS A GREENER FUTURE FOCUSES ON MINIMIZING OUR ENVIRONMENTAL FOOTPRINT AND MAXIMIZE CULINARY ARTISTRY.

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our **MISSION**

AMICI IS DEDICATED TO CREATING A POSITIVE IMPACT ON THE ENVIRONMENT THROUGH OUR COMMITMENT TO SUSTAINABILITY. OUR MISSION IS TO INTEGRATE SUSTAINABLE PRACTICES AT EVERY LEVEL OF OUR OPERATIONS, ENSURING THAT OUR CATERING SERVICES NOT ONLY PROVIDE DELICIOUS AND HIGH-QUALITY FOOD BUT ALSO CONTRIBUTE TO A HEALTHIER PLANET.



our **VISION**

AT AMICI, WE ENVISION A FUTURE WHERE SUSTAINABILITY IS AT THE CORE OF EVERY CULINARY EXPERIENCE. WE ASPIRE TO BE INDUSTRY LEADERS IN ECO-FRIENDLY CATERING, SETTING NEW STANDARDS FOR ENVIRONMENTAL STEWARDSHIP. AMICI AIMS TO TRANSFORM THE CATERING INDUSTRY, PROVING THAT DELICIOUS FOOD AND ENVIRONMENTAL RESPONSIBILITY CAN GO HAND IN HAND.

**WE ARE GOAL-ORIENTED &
VISIONARIES IN ACHIEVING**
sustainability

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SUSTAINABILITY EFFORTS

OUR EVERY BITE CONTRIBUTES TO A HEALTHIER PLANET



COMMITMENT *and* PRACTICES



IMPORTANCE OF SUSTAINABLE PRACTICES IN THE F&B INDUSTRY

THE F&B INDUSTRY PLAYS A CRUCIAL ROLE IN SUSTAINABILITY DUE TO ITS SIGNIFICANT IMPACT ON NATURAL RESOURCES AND THE ENVIRONMENT. SUSTAINABLE PRACTICES IN THIS INDUSTRY HELP REDUCE WASTE, CONSERVE WATER AND ENERGY, AND PROMOTE RESPONSIBLE SOURCING. BY ADOPTING THESE PRACTICES, WE CAN PROTECT OUR PLANET FOR FUTURE GENERATIONS WHILE MEETING THE GROWING CONSUMER DEMAND FOR ECO-FRIENDLY PRODUCTS.



CONTINUOUS IMPROVEMENT AND ADHERENCE TO SUSTAINABLE PRACTICES

WE ARE COMMITTED TO CONSTANTLY IMPROVING OUR SUSTAINABILITY EFFORTS. THIS INVOLVES REGULARLY REVIEWING OUR PRACTICES, SEEKING INNOVATIVE SOLUTIONS, & UPDATED WITH LATEST SUSTAINABILITY STANDARDS. BY CONTINUOUSLY ENHANCING OUR METHODS TO ENSURE THE FOREFRONT OF SUSTAINABLE CATERING.

OUR COMMITMENT TO SUSTAINABILITY

INTEGRATING SUSTAINABILITY AT ALL LEVELS OF OPERATIONS AT AMICI, WE EMBED SUSTAINABILITY INTO THE CORE OF OUR BUSINESS OPERATIONS. FROM SOURCING INGREDIENTS TO PREPARING AND SERVING MEALS, WE ENSURE THAT EVERY STEP OF OUR PROCESS ALIGNS WITH OUR SUSTAINABILITY GOALS. THIS HOLISTIC APPROACH HELPS US MINIMIZE OUR ENVIRONMENTAL FOOTPRINT AND PROMOTE A CULTURE OF SUSTAINABILITY WITHIN OUR ORGANIZATION.



AT AMICI, WE ARE COMMITTED TO LEADING SUSTAINABILITY EFFORTS WITHIN THE FOOD AND BEVERAGE (F&B) INDUSTRY. OUR POLICIES FOCUS ON ENVIRONMENTAL STEWARDSHIP, SOCIAL RESPONSIBILITY, AND ECONOMIC VIABILITY.



SUSTAINABLE SOURCING

- PRIORITIZE LOCALLY SOURCED INGREDIENTS.
- CHOOSE SUPPLIERS WHO FOLLOW ENVIRONMENTALLY RESPONSIBLE PRACTICES.



WASTE REDUCTION

- IMPLEMENT PROTOCOLS TO REDUCE, REUSE, AND RECYCLE.
- REPURPOSE SURPLUS INGREDIENTS FOR NEW DISHES OR STAFF MEALS.
- DONATE EXCESS FOOD TO THOSE IN NEED.



ECO-FRIENDLY PACKAGING

- USE RECYCLABLE, BIODEGRADABLE, AND COMPOSTABLE MATERIALS.
- REGULARLY AUDIT AND IMPROVE PACKAGING SUSTAINABILITY.
- SOCIAL RESPONSIBILITY



EMPLOYEE ENGAGEMENT

- CLEARLY COMMUNICATE SUSTAINABILITY POLICIES TO ALL EMPLOYEES.
- PROVIDE TRAINING TO FOSTER A CULTURE OF ENVIRONMENTAL CONSCIOUSNESS.



COMMUNITY INVOLVEMENT

- SUPPORT AND PARTICIPATE IN LOCAL ENVIRONMENTAL INITIATIVES.
- RAISE AWARENESS ABOUT SUSTAINABLE PRACTICES IN THE F&B INDUSTRY.



COST-EFFECTIVE SUSTAINABILITY

- INVEST IN ENERGY-EFFICIENT KITCHEN EQUIPMENT AND WASTE REDUCTION TECHNOLOGIES.
- BALANCE PROFITABILITY WITH ENVIRONMENTAL RESPONSIBILITY.



INNOVATION AND ADAPTATION

- STAY UPDATED ON SUSTAINABLE PRACTICES AND TECHNOLOGIES.
- ENCOURAGE EMPLOYEE-DRIVEN INNOVATION IN SUSTAINABILITY.

GUIDELINES
and POLICIES





FARM TO TABLE RECOGNITION PROGRAMME (FTTRP)

A TESTAMENT TO OUR COMMITMENT TO SUSTAINABILITY AND RESPONSIBLE SOURCING. THIS MILESTONE REFLECTS OUR ONGOING EFFORTS TO SERVE FRESH, LOCALLY SOURCED INGREDIENTS WHILE SUPPORTING THE LOCAL AGRI-FOOD ECOSYSTEM.

AT AMICI, WE BELIEVE THAT GREAT FOOD SHOULD NOT ONLY DELIGHT BUT ALSO DO GOOD — FOR OUR GUESTS, OUR FARMERS, AND OUR PLANET. THIS RECOGNITION ALSO MEANS THAT BUSINESSES THAT PROCURE AT LEAST 15% OF LOCAL PRODUCE IN TWO FOOD CATEGORIES.

BIZSAFE 4

WE ARE HONOURED TO BE CERTIFIED WITH BIZSAFE LEVEL 4 BY THE WORKPLACE SAFETY AND HEALTH COUNCIL. THIS RECOGNITION UNDERSCORES OUR STRONG COMMITMENT TO MAINTAINING A SAFE AND HEALTHY WORK ENVIRONMENT FOR OUR TEAM, PARTNERS, AND CLIENTS. WITH SAFETY INTEGRATED INTO EVERY ASPECT OF OUR OPERATIONS, WE CONTINUE TO UPHOLD THE HIGHEST STANDARDS OF RISK MANAGEMENT IN DELIVERING EXCEPTIONAL CATERING EXPERIENCES.

CERTIFICATES *and* AWARDS

CELEBRATING IN EVERY BITE:
SMALL ACTS, WHEN MULTIPLIED BY MILLIONS,
WILL TRANSFORM THE WORLD.



WILLIE TAN
THE FOUNDER OF AMICI
EVENTS AND CATERING PTE LTD.

“TO BE THE BEST BOUTIQUE CATERER
WITH A PASSIONATE HEART AND A SPIRIT
OF EXCELLENCE, CREATING BESPOKE
EXPERIENCE WITH SUSTAINABLE SOURCED”





BRANDS FOR GOOD

WE ARE PROUD TO BE RECOGNISED BY BRANDS FOR GOOD FOR OUR COMMITMENT TO DOING WELL BY DOING GOOD. THIS HONOUR CELEBRATES OUR DEDICATION TO RESPONSIBLE BUSINESS PRACTICES — FROM CHAMPIONING SUSTAINABILITY AND LOCAL SOURCING, TO FOSTERING A POSITIVE IMPACT ON OUR COMMUNITY AND INDUSTRY. AT AMICI, WE BELIEVE THAT PURPOSE AND EXCELLENCE GO HAND IN HAND, AND WE'RE COMMITTED TO CREATING MEANINGFUL EXPERIENCES THAT LEAVE A LASTING, POSITIVE MARK.

WE ARE ISO 14001 CERTIFIED

AMICI'S GOAL IN OBTAINING THE ISO 1400 CERTIFICATION IN 2024 IS TO SOLIDIFY OUR COMMITMENT TO SUSTAINABILITY AND INNOVATION IN THE FOOD AND BEVERAGE INDUSTRY. THIS CERTIFICATION REINFORCES OUR COMMITMENT TO A SUSTAINABLE FUTURE IN THE F&B INDUSTRY.

THIS CERTIFICATION WILL HELP US:

- ENSURE PRODUCT SAFETY AND SUSTAINABILITY.
- IMPROVE MANUFACTURING PROCESSES.
- DRIVE CONTINUOUS IMPROVEMENT.
- DIFFERENTIATE OUR BRAND.
- MEET RIGOROUS ENVIRONMENTAL STANDARDS.

CERTIFICATES *and* AWARDS

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"TO BE THE BEST BOUTIQUE CATERER
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OUR SUSTAINABLE *partners*

AT AMICI, OUR COMMITMENT TO SUSTAINABILITY GOES BEYOND INDIVIDUAL DISHES TO ENCOMPASS OUR ENTIRE MENU. WE BELIEVE THAT EVERY BITE CAN CONTRIBUTE TO A HEALTHIER PLANET, AND WE STRIVE TO MAKE SUSTAINABILITY AN INTEGRAL PART OF OUR CULINARY EXPERIENCE BY INCORPORATING SUSTAINABLE INGREDIENTS THROUGHOUT OUR OFFERINGS.



SUPPORTING LOCAL AGRICULTURE LIM JOO HUAT VEGETABLE FARM

WE PARTNER WITH LIM JOO HUAT, A LOCAL FARM DEDICATED TO SUSTAINABLE PRACTICES. SOURCING LOCALLY REDUCES OUR CARBON FOOTPRINT AND SUPPORTS THE LOCAL ECONOMY.



ECO-ARK® AQUACULTURE ACE FARM SEABASS

FEATURING SEABASS FROM ACE FARM, A LEADER IN SUSTAINABLE FISH FARMING. THEIR CUTTING-EDGE METHODS ENSURE HIGH-QUALITY SEAFOOD WITH MINIMAL ECOLOGICAL IMPACT..



INNOVATIVE PLANT-BASED PROTEIN LIFE3 BIOTECH

LIFE3 BIOTECH PROVIDES INNOVATIVE PLANT-BASED PROTEINS, OFFERING NUTRITIOUS AND SUSTAINABLE ALTERNATIVES TO ANIMAL PROTEIN. THESE PROTEINS ARE INTEGRATED INTO OUR SALADS, ENTREES, AND SIDE DISHES.



HEALTHIER CHOICES ILITE BEVERAGES AND MIXERS

ILITE OFFERS BEVERAGES AND MIXERS THAT REDUCE SUGAR AND SALT CONTENT WITHOUT COMPROMISING TASTE. THEIR NATURAL SWEETENERS SUPPORT BETTER HEALTH AND LOWER THE ENVIRONMENTAL IMPACT OF SUGAR PRODUCTION.



OTHER SUSTAINABLE INGREDIENTS

WE ALSO SOURCE FREE-RANGE EGGS, ORGANIC DAIRY PRODUCTS, RESPONSIBLY SOURCED MEATS, AND MORE. EACH INGREDIENT IS CAREFULLY SELECTED TO ENSURE IT SUPPORTS OUR SUSTAINABILITY GOALS AND CONTRIBUTES TO A HEALTHIER PLANET.



BUY LOCAL
BUY PRODUCE WITH THESE LABELS

WE DON'T CREATE A SPECIFIC
sustainable
MENU | WE IMPLEMENT SUSTAINABLE
ingredients
ACROSS OUR ENTIRE MENU



OUR SUSTAINABLE menu

AT AMICI, WE GO BEYOND JUST OFFERING A SUSTAINABLE MENU; WE INTEGRATE SUSTAINABLE INGREDIENTS INTO EVERY DISH. THIS COMMITMENT IS REFLECTED THROUGHOUT OUR MENU, ENSURING ENVIRONMENTAL RESPONSIBILITY IN EVERY BITE. WE PARTNER WITH INNOVATIVE SUPPLIERS LIKE LIFE3 VEGAN PROTEIN FOR VEGAN SOLUTIONS, ACE FARM FOR ADVANCED FISH FARMING, LIM JOO HUAT FOR SUSTAINABLE VEGETABLES, AND ILITE FOR HEALTHIER, ECO-FRIENDLY BEVERAGE MIXERS AND SWEETENERS.

DIETARY HIGHLIGHTS

VEGETARIAN

VEGAN

GLUTEN-FREE

CULINARY HIGHLIGHTS

TOP PICK

MILD SPICY

CHEF'S PICK

ALLERGENS HIGHLIGHTS

MUSHROOM

EGGS

PEANUTS

MILK

SOYA

SHELLFISH

NUTS



Our Every Bite Contributes To A Healthier Planet

WE CHAMPION SUSTAINABILITY WITH OUR PLANT-BASED DISHES. OUR MENU TANTALIZES TASTE BUDS WHILE PROMOTING ENVIRONMENTAL WELL-BEING. BY USING LOCALLY SOURCED INGREDIENTS AND INNOVATIVE PLANT-BASED ALTERNATIVES, WE STRIVE TO REDUCE OUR CARBON FOOTPRINT AND SUPPORT SUSTAINABLE AGRICULTURE.

POULTRY FEAST CHICKEN

SOUTH EAST ASIA



Dried Curry Chicken Fillet With Potato

Tender chicken fillet and potatoes simmered in a rich, fragrant coconut curry sauce. A comforting and flavorful dish, reminiscent of traditional childhood tastes.



Creamy Salted Egg Boneless Chicken

Indulge in juicy boneless chicken pieces enveloped in a creamy salted egg sauce, offering a perfect balance of rich flavour and delicate sweetness.



Herbs-Braised Chicken with Wild Mushrooms & Chestnuts

Chicken slow-cooked with a medley of wild mushrooms and chestnuts, in a fragrant herb and white wine broth.



Japanese Honey-Glaze Teriyaki Chicken

Grilled chicken marinated in a traditional Japanese teriyaki sauce, complemented with sautéed vegetables and a sprinkle of sesame seeds.



Northern India Butter Masala Chicken

Chicken cooked in a rich, creamy tomato and yogurt sauce, flavoured with a blend of traditional Indian spices and garnished with fresh coriander.

WESTERN



Gourmet Roasted Chicken with Truffle Mushroom Velouté

Indulge in succulent roasted chicken with truffle-infused mushroom velouté, crafted to mushroom flavors with the delicate essence of truffle oil & elevated by fresh herb accents.



Oven Baked Mushroom Ragout Rosemary Chicken

Tender oven-baked chicken infused with aromatic rosemary, topped with a hearty mushroom ragout, a comforting and satisfying meal.



Rustic Slow Cooked Chicken Cacciatore

Tender chicken slow-cooked with ripe tomatoes, bell peppers, onions, and olives, simmered in Italian herb sauce, delivering a hearty traditional Italian countryside cooking.



Herby Pesto Grilled Chicken

Juicy grilled chicken marinated in a fragrant herb-infused pesto, Perfectly grilled to bring out the natural juiciness and herbaceous aroma, this dish is a delightful choice for any occasion.

MEATLESS FEAST PROTEINS

SOUTH EAST ASIA



Dynasty GungBao Cauliflower

Indulge in the bold flavors of Dynasty GungBao Cauliflower, featuring cauliflower stir-fried with onions, dried chili in a savory vegan oyster sauce and soy sauce blend.



Crunchy Sea Salt and Pepper Cauliflower Crunch

Treat your taste buds to our Crunchy Sea Salt and Pepper Cauliflower Crunch, boasting deep-fried cauliflower sprinkle with sea salt and ground pepper for a delightful meal.



Supreme Teriyaki Seasonal Mushroom Pot

Experience culinary excellence as assortment of forest mushroom are simmered to perfection in a Japanese teriyaki sauce for an irresistible umami flavour.



Thai Imperial Green Curry with Mushroom Ball

Embark on a flavor journey, featuring our homemade plant-based mushroom balls, eggplant, potatoes, simmered in a tantalizing Thai green curry paste with oat milk.

WESTERN



Peppercorn Infused Plant-Based Patty Bake

Indulge in the savory goodness, showcasing our homemade plant-based patty bake to perfection and served with a delectable peppercorn sauce.



Classic Italian Pomodoro Mushroom Ball Delight

Experience Italian culinary heritage with our homemade plant-based luscious Pomodoro sauce, bursting with authentic flavors.



Herbs-Baked Mozzarella Stuffed Portobello

Treat yourself to our portobello mushrooms stuffed with matured mozzarella, herbs, baked to golden perfection for an unforgettable dining experience.



Italian Salsa Plant-Based Eggplant Ocean Steak

A savory blend of Mediterranean flavors with a meaty texture, perfect for a hearty and nutritious meal.



Traditional France Cheesy Cauliflower Au Gratin

Experience boasting baked cauliflower in a creamy cheese sauce prepared following a traditional French recipe, ensuring a delightful dining experience.

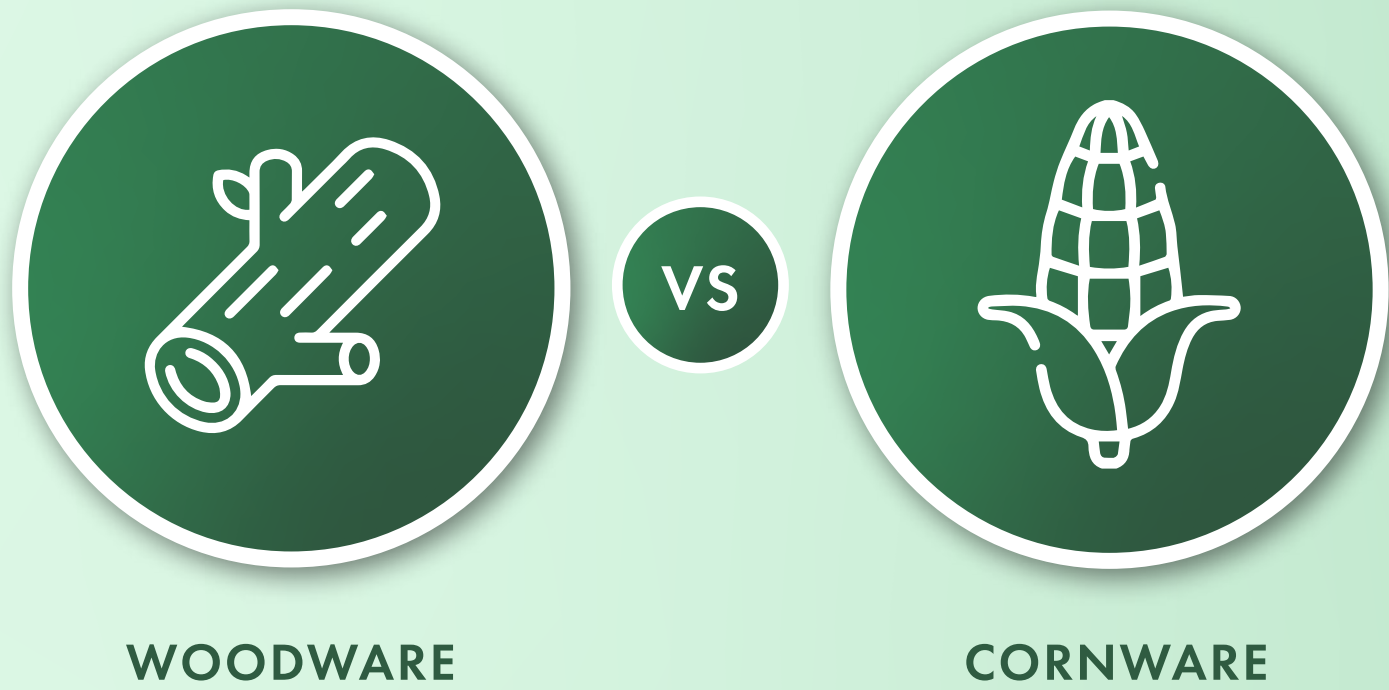
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SUSTAINABILITY EFFORTS

OUR EVERY BITE CONTRIBUTES TO A HEALTHIER PLANET

OUR EFFORT *and* IMPROVEMENT

OVER THE YEARS, WE HAVE CONTINUALLY SOUGHT OUT INNOVATIVE WAYS TO ENHANCE OUR SUSTAINABLE PRACTICES, PARTNERING WITH SUPPLIERS WHO SHARE OUR COMMITMENT TO ENVIRONMENTAL RESPONSIBILITY. FROM OUR CHOICE OF INGREDIENTS TO OUR PACKAGING SOLUTIONS, WE STRIVE TO MAKE A POSITIVE IMPACT ON THE PLANET. OUR JOURNEY IS ONGOING, AND WE ARE ALWAYS LEARNING AND IMPROVING TO ENSURE THAT OUR EFFORTS CONTRIBUTE TO A MORE SUSTAINABLE FUTURE FOR ALL.



FACTOR	WOODWARE	CORNWARE	ECO-FRIENDLINESS
MATERIAL SOURCE	A HIGHLY RENEWABLE SOURCE	A RENEWABLE SOURCE	WOODWARE
RENEWABILITY	RAPIDLY RENEWABLE	DERIVED FROM RENEWABLE CORNSTARCH	WOODWARE
BIODEGRADABILITY	BIODEGRADABLE	BIODEGRADABLE	WOODWARE & CORNWARE
DURABILITY	HIGH DURABILITY	MODERATE DURABILITY	WOODWARE
HEAT RESISTANCE	GOOD HEAT RESISTANCE	MODERATE HEAT RESISTANCE	WOODWARE & CORNWARE
AESTHETIC APPEAL	NATURAL AND ELEGANT	FUNCTIONAL APPEARANCE TYPICALLY OPAQUE	WOODWARE
ENVIRONMENTAL IMPACT	MINIMAL ENVIRONMENTAL IMPACT	PRODUCTION REQUIRES LESS FOSSIL FUEL	WOODWARE
SUITABILITY	SUITABLE FOR HOME AND COMMERCIAL USE	SUITABLE FOR SERVING FOOD, LESS DURABLE	WOODWARE
COST	TYPICALLY MODERATE TO HIGHER COST	GENERALLY COMPETITIVE COST	WOODWARE & CORNWARE



we are transitioning to
**PREMIUM NATURAL
ECO-FRIENDLY
DINING WARE**

WOODWARE GENERALLY SCORES HIGHER IN ECO-FRIENDLINESS COMPARED TO CORNWARE DUE TO ITS MORE SUSTAINABLE SOURCING, MINIMAL ENVIRONMENTAL IMPACT DURING GROWTH AND PRODUCTION, STRONG DURABILITY, AND OVERALL LOWER RELIANCE ON FOSSIL FUELS. HOWEVER, BOTH NATURAL WOODWARE AND CORNWARE ARE BIODEGRADABLE AND DERIVED FROM RENEWABLE RESOURCES, MAKING THEM MORE ENVIRONMENTALLY FRIENDLY ALTERNATIVES TO TRADITIONAL PLASTICS.

WHILE BOTH OPTIONS ARE ECO-FRIENDLY CHOICES, WOODWARE EDGES OUT SLIGHTLY DUE TO ITS RENEWABLE SOURCING, DURABILITY, AND LOWER ENVIRONMENTAL IMPACT THROUGHOUT ITS LIFECYCLE.



introducing **MELAMINE**

WHAT IS MELAMINE?

WE ARE EXCITED TO LAUNCH OUR NEW LINE OF REUSABLE PLATES, MADE FROM A LIGHTWEIGHT, DURABLE, AND UNBREAKABLE MATERIAL. COMPARED TO OUR CURRENT OPTIONS, THESE PLATES OFFER ENHANCED DURABILITY AND EASE OF USE, ENSURING THEY WITHSTAND THE RIGORS OF DAILY DINING WITHOUT CHIPPING OR BREAKING.

BY TRANSITIONING TO REUSABLE PLATES, WE ARE TAKING A SIGNIFICANT STEP TOWARDS SUSTAINABILITY. THESE PLATES REDUCE THE NEED FOR SINGLE-USE DISPOSABLES, CUTTING DOWN ON WASTE AND DECREASING OUR ENVIRONMENTAL FOOTPRINT. THEIR LONG LIFESPAN MEANS FEWER RESOURCES ARE NEEDED FOR REPLACEMENTS, PROMOTING A MORE ECO-FRIENDLY DINING EXPERIENCE.



introducing PORCELAIN

WHAT IS PORCELAIN?

OUR COMMITMENT TO EXCELLENCE EXTENDS BEYOND OUR CULINARY CREATIONS TO THE VERY TABLEWARE ON WHICH THEY ARE SERVED. WE ARE PROUD TO INTRODUCE OUR SELECTION OF PREMIUM PORCELAIN KITCHENWARE, CHOSEN NOT ONLY FOR ITS TIMELESS BEAUTY AND SOPHISTICATION BUT ALSO FOR ITS COMMITMENT TO SUSTAINABILITY.

PORCELAIN, KNOWN FOR ITS EXCEPTIONAL DURABILITY AND NON-TOXIC COMPOSITION, REFLECTS OUR DEDICATION TO QUALITY AND ENVIRONMENTAL RESPONSIBILITY. EACH PIECE IS CRAFTED FROM NATURAL MATERIALS AND IS DESIGNED TO WITHSTAND THE TEST OF TIME, REDUCING THE NEED FOR FREQUENT REPLACEMENTS AND MINIMIZING OUR ENVIRONMENTAL FOOTPRINT.



INNOVATION *and* TECHNOLOGY

AMICI IS DESIGNED TO ENHANCE DINING EXPERIENCES WHILE PROMOTING SUSTAINABILITY. BY EFFICIENTLY MANAGING SERVICE TASKS, WE REDUCES THE NEED FOR DISPOSABLE MATERIALS AND MINIMIZES WASTE. THIS INNOVATIVE TECHNOLOGY ENSURES PRECISE PORTION CONTROL AND REDUCES ENERGY CONSUMPTION, MAKING IT AN ECO-FRIENDLY ADDITION TO OUR CATERING SERVICE.

AS WE FORESEE THE NEED FOR ADDITIONAL MANPOWER WITH THE LAUNCH OF REUSABLE PLATES, WE CAN SEAMLESSLY FILL THIS GAP. BY REPLACING THE NEED FOR EXTRA HUMAN RESOURCES, WE NOT ONLY STREAMLINES OPERATIONS BUT ALSO SUPPORTS OUR COMMITMENT TO SUSTAINABILITY AND EFFICIENCY. WE NOT ONLY IMPROVING SERVICE QUALITY BUT ALSO TAKING A SIGNIFICANT

STEP TOWARDS A MORE SUSTAINABLE FUTURE.



WASTE MANAGEMENT *and* CIRCULARITY

OUR FOOD RESCUE TEAM IS A DEDICATED NON-PROFIT ORGANIZATION COMMITTED TO REDUCING FOOD WASTE AND SUPPORTING COMMUNITIES IN NEED. BY PARTNERING WITH AMICI CATERING SERVICES, WE COLLECT SURPLUS FOOD AND REDISTRIBUTE IT TO THOSE FACING FOOD INSECURITY.

SUPPORT COMMUNITIES

WE ENSURE THAT THE RESCUED FOOD REACHES CITIZENS IN NEED, PROVIDING NUTRITIOUS MEALS AND ALLEVIATING HUNGER WITHIN THE COMMUNITY.

REDUCE FOOD WASTE

BY RESCUING LEFTOVER FOOD FROM DAILY CATERING EVENTS AND OTHER SOURCES, WE SIGNIFICANTLY CUT DOWN ON FOOD WASTE THAT WOULD OTHERWISE END UP IN LANDFILLS.

PROGRAM FUNDING

OUR RESCUE TEAM OPERATES PRIMARILY ON OUT-OF-POCKET EXPENSES FROM THE DEDICATED VOLUNTEERS AND SUPPORTERS. THIS GRASSROOTS APPROACH ENABLES THE TEAMS TO MAINTAIN FLEXIBILITY AND FOCUS ON CORE MISSION.



THANK YOU!

our every bite contributes to
A HEALTHIER PLANET

BRANDS FOR GOOD
BEST CATERER, SINGAPORE TATLER'S
SINGAPORE SERVICE STAR AWARD
SPIRIT OF ENTERPRISE AWARD
SINGAPORE'S OUTSTANDING ENTERPRISE

FOR ENQUIRIES, PLEASE CONTACT OUR TEAM AT
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