



Case Study:

Local Food Sourcing

Rogers Hospitality has a steadfast commitment to becoming more locavore, and has made it a priority to purchase food from local sources. However, as a small island located in a remote territory, the definition of "local" can be somewhat complex. While the company acknowledges the importance of supporting the political territory in which it operates, its definition of "local" also extends to encompass the broader regional territory of the Indian Ocean. This territory includes areas ranging from South Africa to Australia, and encompasses a wide variety of food producers and suppliers. By sourcing food locally within this regional territory, Rogers Hospitality aims to not only support local businesses, but also to reduce its carbon footprint and contribute to a more sustainable food system. Recently implemented a local and responsible procurement strategy focusing on local and regional partners for our food supply. This initiative was a first step to engaging our supply chain in integrating sustainability within the procurement process.

The deployment framework included:

- Our Chefs have fully endorsed a sustainable Culinary Charter and menus have been reviewed to substitute imported products which locally available and seasonal options, providing our guests with an enhanced local culinary experience.
- Training of the purchasing team on sustainable procurement practices.
- Ensuring that the characteristics of products purchased are compliant with Green Key requirements.

Figure 1 Local - Mauritius Imported - Indian Ocean



While our target is to source 100% of seafood, fruits, vegetables, meat, chicken, locally, we have achieved 62% of exclusively sourced from the Mauritian market, allowing us to support and empower local producers. The remaining 38% is imported from the broader regional territory of the Indian Ocean.