



2025

Gourmet

**SINCE 1957 CREATING
UNFORGETTABLE EXPERIENCES**



2,5 K

EVENTS PER YEAR

celebrated in the
best venues in
Valencia

[DISCOVER MORE](#)

360 K

COMENSALES

[DISCOVER MORE](#)

Catering for corporate events,
weddings, celebrations, galas,
product presentations, sport
events, institutional acts,
congresses and fairs.

Evolution



Gastronomy



DESCUBRE MÁS

Exclusive venues



Sustainability in Gourmet

“SUSTAINABLE DEVELOPMENT
is defined as meeting the needs of the present
generation without compromising the
ability of future generations to meet
their own needs”
(Brundtland report, 1987)

Sustainability Report 2022
Request a copy via e-mail

Sustainability Report 2023
in process

Environmental sustainability

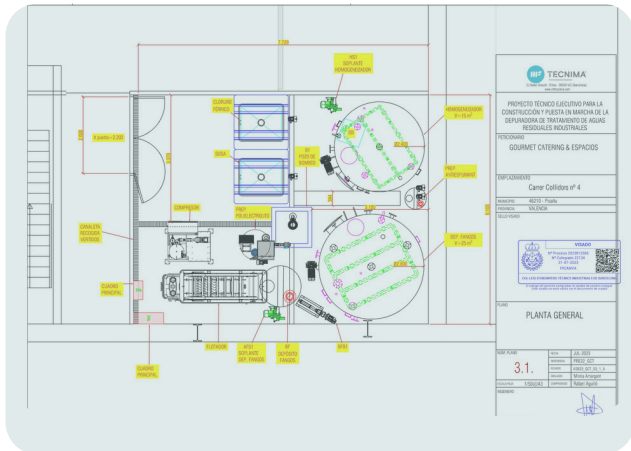


RENEWABLE ENERGY & CARBON FOOTPRINT CALCULATION

Energy adaptation through a major work and installation to renewable energy sources, with a complete photovoltaic installation, which has achieved a 28% energy saving.

Carbon footprint calculation at Gourmet:

[CLICK HERE TO VIEW CARBON FOOTPRINT](#)



WATER AND WASTE MANAGEMENT

The facilities of Gourmet's production center and logistics center in Picanya have their own industrial waste effluent treatment system for production and cleaning water with a maximum flow of 5m³/hour.

Environmental sustainability

Recycling & Packaging

At Gourmet we have generated 2,445 tons of recycled oil.

[CLICK HERE FOR CERTIFICATE](#)

In addition, in 2021, we will fully adapt to the use of biodegradable disposable cornstarch-type materials, recycled paper, recycled cardboard, reusable bottles.



Environmental & social sustainability

MANAGING *food waste*



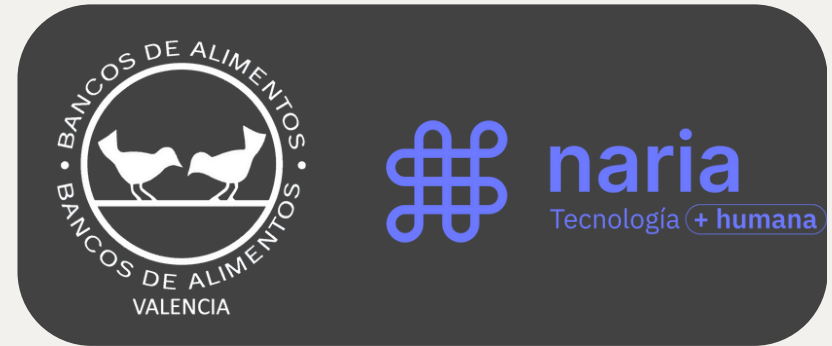
15.794 RATIONS DONATED
to the food bank of Valencia



16.584,11 KG of CO2
saved



TRACEABILIDAD BLOCKCHAIN
of donations



Registro donaciones Gourmet Catering plataforma Naria



CERTIFICATE DONATIONS 2024

Social sustainability

26

EVENTS IN LMQV

Allowing students to carry out complementary training internships, such as generating paid contracts.

457,5

HOURS

From hiring in events both in LMQV and in other venues managed by Gourmet Catering.

264

HOURS

Unpaid training internships during school hours.

14

EVENTS

In other venues with LMQV personnel

20

PEOPLE TRAINED

as inclusive agents of the Gourmet Catering team. Training received by Asindown

16

CONTRACTS

One of them was hired indefinitely at the Contrapunto Les Arts restaurant in May 2024

ASINDOWN

Gourmet Catering & Events is a 360º promoter of Asindown's project "**La Mare que va**". The collaboration is based on: Training, Events, Labor Inclusion and finally the joint creation of a global handbook of inclusive and sustainable events.



Social and economic sustainability



PYME
AWARD 2023

of the Chamber of
Commerce and Banco Santander



400

PROFESSIONALS

permanent employees hired

3000

HOURS

of training per year

41 K

PERSONELL

REGISTRATIONS

social security registrations
managed in 2023

120

PROFESSIONALS

in structure

On average, 45% of Gourmet employees have been with the company for more than 13 years. Gourmet Catering & Events has developed an Equality Plan that is updated annually and has formed a Committee to continuously improve and guarantee the following and also a solid labor sustainability.

Economic sustainability



QUALITY & FOOD SAFETY

Gourmet Catering & Events has a Food Quality and Safety Department headed by a Veterinarian and Food Technologist, to ensure compliance with current legislation on food hygiene and safety and ensure the service of safe food with optimal quality and hygiene conditions for consumption.

In addition, the company has obtained the IFS Global Foods international certification, one of the most demanding at European level as the first catering company in Spain to achieve it.

[CLICK HERE TO VIEW IFS GLOBAL FOODS CERTIFICATE](#)



PROXIMITY PURCHASES

More than 70% of Gourmet's fresh fruit and vegetable suppliers come from local agriculturers. The purchasing department maintains a close relationship with all suppliers, ensuring the same work and company ethics as well as affinity in the search for quality and excellence.

Thanks to local suppliers, our products are of absolute proximity and are purchased at local suppliers or directly from the nearby market.

SHOWCASE SUSTAINABLE EVENT



KMZERO
CREATING THE FUTURE OF FOOD

BEST CATERING SPAIN EVENTOPLUS AWARDS 2024

At the KM ZERO Food Innovation Hub event #Ftalks24, the food of the future was highlighted through a comparative analysis with the traditions of the past, while the present functions as a state of transition.

The event undoubtedly generated a dialogue around the food practices that have shaped our identity and society to this day, thus opening the door to a debate to develop a resilient and regenerative food system. The menu of the ftalks24 event by KMZERO HUB was supported by Chefs' Manifesto, an initiative supported by the **United Nations** that brings together more than 1,500 international chefs to promote more sustainable and healthy eating.

Sustainability 360°

We have an **R&D&I** department in **GASTRONOMY** and we form **ALLIANCES** to **continuously research** to make our menus more sustainable and healthier.



PROJECT MAGNuS



Gourmet participates in a European project impulsed by the Conference Center of Valencia on the measurement of the nutritional footprint with the Fundació Lluís Alcanyís de la Universitat de València, and the Centro Mundial de Valencia para la alimentación urbana sostenible (CEMAS).

The **MagNuS** (Magnitude, Nutritional Value and Sustainability) project aims to assess and address food waste during events at the Conference Center Valencia Valencia, Spain.

This study quantifies the waste, classifies it by food group, calculates the potential number of people who could be fed with the discarded food, and assesses the energy and nutritional values. These findings have implications for future initiatives, advocating various strategies to **minimize food waste** during congress events, aligning with the **Sustainable Development Goals**.

Highlights sustainability



CREATION OF IMPACT MENUS

One of our next projects, and as a continuation of the MagNuS project together with the Conference Center Valencia, the University of Valencia and CEMAS, is to deepen and start designing more advanced Food Impact menus, **calculating the carbon and water footprint, but ensuring a balanced nutritional value.**

Photo Signing the collaboration contract: Councilor for Climate Improvement and Energy Efficiency and president of CEMAS, Carlos Mundina, Director of the Conference Center Valencia Sylvia Andrés, the Lluís Alcanyís Foundation (Universitat de València) and the president of the catering company Gourmet Catering & Eventos, Narciso Vicente Bertolin.



GOURMAND BOOK AWARD

In 2023 the world's only recipe book on meeting and conference gastronomy was published and it has won a **Gourmand Book Award** 'Best in the World'. The book takes the integrative and unifying approach known as One Health, established by the World Health Organization, which seeks to balance the health of people with that of the environment and its living beings.

[DISCOVER MORE in this link.](#)

RESEARCH PROJECT FOR SUSTAINABLE INNOVATION

Gourmet Catering & Events, together with the nutrition chair of the University of Valencia (Dr. José Miguel Soriano), will develop during the next 2 years a sustainable innovation project with **3 main activities**.

This project **was selected by the Generalitat Valenciana** to subsidize the stay of doctoral research personnel in the company.

The object of the research is developed in 3 main axes and together they represent an innovative and coordinated effort to promote sustainability in the **hotel and restaurant sector**, improving operational efficiency and positive environmental impact, while generating economic benefits and employment opportunities.



1. EVALUATION OF SUSTAINABILITY TOOLS

The first activity focuses on the evaluation of sustainability tools in the hotel and restaurant sector. This analysis identifies key parameters such as waste management, energy efficiency and sustainable sourcing. The creation of a comprehensive tool at the end of the research will position the company as a leader in sustainability, benefiting both internally and the industry at large.



2. STUDY OF TECHNOLOGIES TO REDUCE FOOD WASTE

The second activity consists of the study of digital tools focused on reducing food waste. The innovation lies in the selection of tools that minimize food waste, optimizing inventory management and reducing surpluses. The implementation of these digital tools represents a significant advance in the sustainable management of resources in the sector.



3. EVALUATION OF A SUSTAINABILITY TECHNICAL GUIDE

The third activity is based on the evaluation of a technical sustainability guide aimed at reducing waste and generating employment opportunities. This guide will focus on the selection of mobile applications for food waste reduction and compost generation. The planning of this activity for the second year ensures a gradual and effective implementation of sustainable practices, aligned with global environmental objectives.

PRESS



ACHIEVEMENTS



PARTNERSHIPS



SOME OF OUR CLIENTS



Thank you!

GOURMET