



COMMUNICATION ON

DRC DANMARKS
RESTAURANTER
& CAFEER

UN GLOBAL COMPACT - COMMUNICATION ON ENGAGEMENT (COE)

Period covered by this Communication on Engagement:

From: August 25th 2017

To: August 25th 2019

Part I. Statement of continued commitment and support

Copenhagen, August 25, 2019

I am pleased to confirm that Danmarks Restauranter & Cafeer (DRC) hereby reaffirms its support to the United Nations Global Compact and its Ten Principles in the areas of Human Rights, Labour, Environment and Anti-Corruption. This is our Communication on Engagement with the United Nations Global Compact. We welcome feedback on its contents.

In this Communication of Engagement, we describe the actions that our organization has taken to support the UN Global Compact and its Principles as suggested for an organization like ours. We also commit to sharing this information with our stakeholders using our primary channels of communication.



Torben E. Hoffmann Rosenstock

Director, Danmarks Restauranter & Cafeer

Danmarks Restauranter & Cafeer (DRC)

Denmark's Restaurants & Cafes, DRC, is the restaurant and hotel industry's trade association, which offers membership for all of Denmark's restaurants, cafes, bars, discos and accommodations etc. The trade association with approx. 1500 members gives industry-specific legal advice as well as a wide range of cash benefits and better competitive conditions.

DRC is an organization in constant development, where we continuously set new goals that can contribute to, develop and future-proof the industry. We work to ensure the best framework conditions for the industry and corporate social responsibility is fundamental in everything we do. We always inform and try to inspire our members to act sustainable and strengthen accountability in their daily operations.

[Visit our website and read more about DRC here](#)

Part II. Description of Actions

DRC became a member of Global Compact in 2017. Only a few months later DRC's Board of Directions amended the associations articles of association, so that our commitment to work with Corporate Social Responsibility is written into the association's statutes.

For the past two years DRC has taken a number of actions in order to support the UN Global Compact Principles and to engage with the initiative. We do this on two levels:

1. we look at DRC internally - how we engage with our members, business relations, political stakeholders, employees at DRC etc.
2. we look at how we can support a more responsible restaurant industry and how we can inspire and guide our members in line with the 10 principles in UN Global Compact.

At DRC we have initiated our due diligence work and are now in a process of implementing the minimum standard for responsible business conduct according to the UNGP's and OECD guidelines.

To support the restaurant industry in becoming more sustainable DRC has initiated the pilot project REGA.

DRC's pioneer project: REGA

In May 2018 DRC launched, what might be, the world's first industry-wide initiative that works specifically with corporate social responsibility. The initiative is a 2-year pilot project named REGA (**R**estaurateurs' **G**uarantee **A**ssociation) and is a binding collaboration for restaurateurs who guarantee to work systematic and focused with responsible business conduct.

DRC provides the facilities and runs the REGA secretariat from where we facilitate the processes of working with the different management systems. We do this by offering:

- **Due diligence work** in: Human Rights, Environment, Anticorruption
- **Individual counselling**
- **Tools**
- **Courses and workshops**
- **Network**

With REGA, the restaurant industry is taking a leading role in showing how an entire industry can work together to not only raise its own CSR profile but also raise others.

With REGA a best-practice model is created which sets out both how the restaurant industry can best run responsible and sustainable businesses, and how companies across the industry can work together in a joint initiative that has corporate social responsibility in focus.

REGA membership

There are currently 17 members of REGA. Together they represent 240+ restaurants and bars, 7500+ employees and a 3,5 billion DDK turnover.



All members are committed to signing up to the UN Global Compact and to live up to the UN and OECD's minimum standards for responsible business conduct (UN Guidelines for Human Rights and Business and OECD Guidelines for Multinational Enterprises). This means that members of REGA work together and focus on improving the company's social, environmental and economic bottom line. In this way, respect for human rights, the environment, and a focus on anti-corruption are guaranteed.

The members of REGA take the work to a new level by documenting that they follow the minimum standard and are among the first companies in the world to document their effort. This will provide them with competitive advantage when it comes to marketing, reputation and recruitment.

The REGA collaboration does not only provide a guarantee for those who enter into the agreement, it also raises the bar for partners and other stakeholders. As such, the collaboration has an indirect impact on many actors in the industry.

DRC initiated REGA because we believe that raising the bar on CSR will create an increased sense of trust in the industry, happier employees and even more satisfied customers.

[Read more about REGA here.](#)

Working with the SDG's

In DRC we also look at how we can contribute to sustainable development within the restaurant industry. For the restaurateurs to succeed in their sustainability efforts and to become the front runners on sustainability, collaboration with suppliers and subcontractors is key. If the restaurant industry is to lift itself and make a significant difference in sustainability, we most often need to include the value chain.

A substantial project DRC has engaged in is a project called "SDG's in the valuechain". Together with the Global Compact Danish Network, we were fortunate to receive funding for a three-year project from The Danish Industry Foundation with the aim to find and develop the best sustainable solutions to the restaurant and bar industry.

Based on four of the UN's 17 global goals, the Danish industry, experts, NGO's and restaurateurs are brought together and through collective efforts raise the level of the sustainable restaurant in Denmark. With the project "SDG's in the valuechain" we aim to identify, test and market mature new solutions that can solve some of the sustainability challenges and moreover be disseminated across industries increase the growth potential of the companies developing the solutions.

Read more about "SDG's in the valuechain" at [Global Compact Network Denmark](#)



Part III. Measurement of Outcomes

- DRC has attracted new participants to the UN Global Compact through the REGA initiative and the members commitment. At the present moment 12 out of 17 restaurateurs' have joined Global Compact and the remaining members are undergoing the process.
- REGA's spokesperson, the founder of Sticks'n'Sushi, Kim Rahbek Hansen has in addition to his work in REGA engaged in and entered the Board of Directors in Global Compact Network Denmark.
- We have raised awareness about our work with sustainability, our activities and The UN Global Compact local network on our social media.
- Organized learning and dialogue events, workshops and training for the REGA-members on the UN Global Compact and specific topics relevant to corporate sustainability and ongoing projects.