Corporate Award
Bon Appétit Management Company (BAMCO)
Palo Alto, California

The Corporate Award recognizes a corporation, business, division, program, or an individual of a company for its accomplishments in incorporating sound ecological concepts, knowledge, and practices into its planning and operating procedures. This year’s winner is the Bon Appétit Management Company (BAMCO). Founded in 1987 in San Francisco, Bon Appétit is an onsite custom restaurant company offering full food service management by providing café and catering services to corporations, colleges and universities, and specialty venues.

Bon Appétit is being recognized for its program known as “Circle of Responsibility.” Under this program, Bon Appétit has instituted a variety of socially and environmentally responsible practices, including the following:

- Offering a program that purchases ingredients from local farms or artisans, and that are seasonal and minimally processed;
- Offering organic options, which contain at least 95% organically produced ingredients;
- Offering options for fair trade, shade-grown, and organic coffees;
- Recycling aluminum, glass, and plastics wherever possible;
- Observing the guidelines of Seafood Watch, a set of guidelines set forth by the Monterey Bay Aquarium for purchasing sustainable seafood choices.

As a major food purchaser in the United States, Bon Appétit has worked with Environmental Defense to take a unique stand on the critical environmental and human health issue of antibiotic resistance, leveraging their purchasing power to influence the way food is raised in the United States. They have adopted the first meat purchasing policy in the United States that prohibits the use of human antibiotics in healthy chickens. They have also extended their policy to pork, beef, and seafood suppliers. Bon Appétit’s policy is a unique and effective way to get action on this issue in the face of inaction on other fronts. Because they are a major customer, Bon Appétit’s policy requires meat suppliers to pay attention to this issue, and in some cases, make changes to their antibiotics use policies to comply.

Nominators noted that adopting a groundbreaking antibiotics policy is no easy feat and was met with resistance from a number of fronts. The staff, however, were always confident that their CEO, Fedele Baucchio, would back them up on taking a bold stand as long as it was the right thing to do from a business and environmental perspective. This type of support and leadership is unusual and deserves to be commended.