

GREEN

LETTER



Who am I? Where am I going?...What are we eating? ☺

It took a few months of waiting and a little discomfort to finally discover our new cuisine / restaurant / bistro!

Making this space a warm and friendly place to meet and share, like the Codeo group, was our challenge. Our aim was to ensure that everyone can especially enjoy their lunch break, an important moment of our day, share a coffee, exchange, improvise a meeting, relax... but also to finally gather together around events in a suitable setting (acoustic, screen, sound-video).

We sincerely hope that it will meet your expectations and that you will now bring it to life in your own way.

I would like to thank you all for your patience during the work, which caused changes and inconveniences to your habits, without any complaints.

All that remains is to find a name for this new place so that it completely reflects you! Feel free to share your ideas!

Nothing could be more appropriate than doing the next Greenweek on the theme of eating organic and local food to inaugurate our new kitchen! let's take on this new « green » challenge ☺ !

Jennifer

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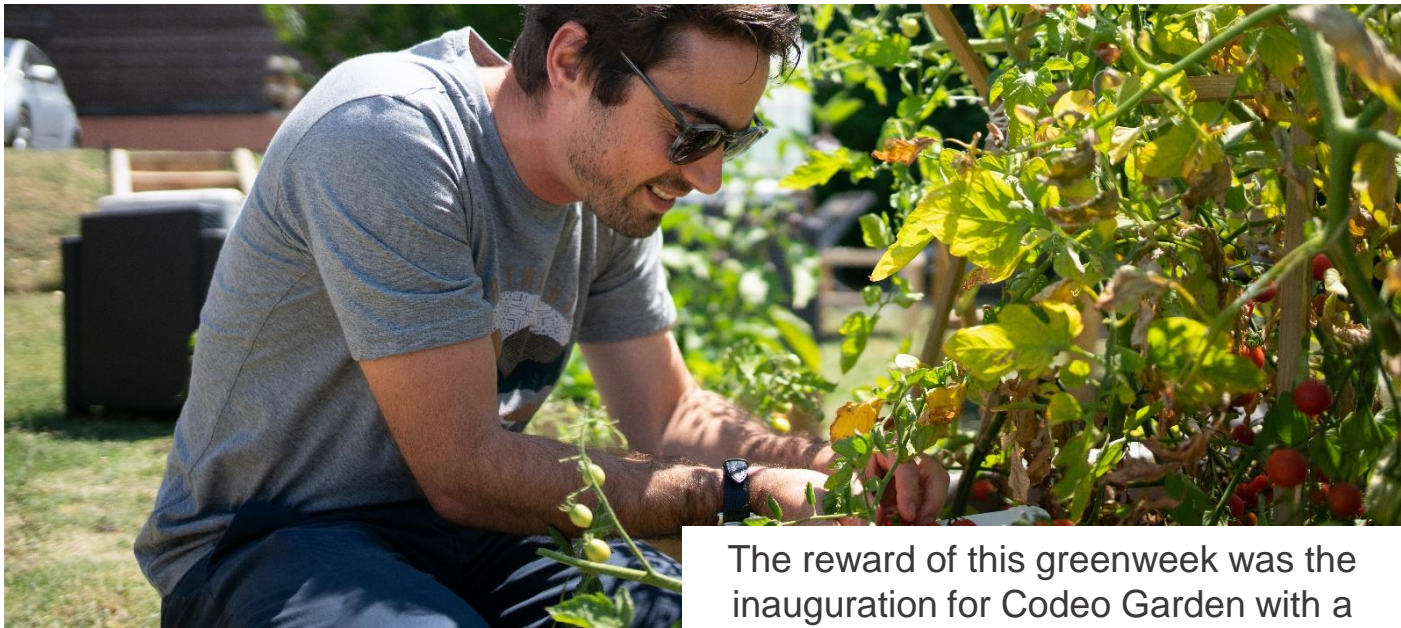
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#No Plastic Challenge

Remember! The last Greenweek that took place in June was on the #NoPlastiChallenge. During one week we made you aware of plastic pollution and its effects on the environment. As usual, you have successfully completed the challenge, achieving a 17/20 average in the quiz we gave you. Thank you again for your participation and dedication !



The reward of this greenweek was the inauguration for Codeo Garden with a garden party!





This week, the UK team was in the spotlight for the Greentrust...

As part of **Codeo's Greentrust project**, which reflects the commitment of employees and partners to an environmental cause, the Codeo UK team has chosen to support a National Trust project by doing **corporate volunteering**.

Thank you to Amy, Samantha and Aurélie for your help organizing this event.
And a warm welcome to Charles into the UK team !



The National Trust for Places of Historic Interest or Natural Beauty is a British non-profit association founded to conserve and enhance the United Kingdom's heritage and environment. The chosen project is a tree planting and green space maintenance project on an 880-acre farm near the Devon hamlet of Countisbury, overlooking the rolling moors of Exmoor and the spectacular North Devon coastline. From the 4th to the 5th October, Amy, Samantha, Antonia, Charles, Robert, Tom, James, Aurélie, Christophe, Miguel, Sebastian, Nicolas P., Sebastien, Céleste and Coralie M. participated in this Charity event !

Amy

Good job
UK team !!



Well-being at work is essential!



Codeo has created a friendly and comfortable space, comparable to a restaurant, to improve your comfort on the Curis site. We welcome you to come and share good times with your colleagues in this new space! Also, the kitchen will now be the new meeting point for the next Greenweek!

job/SWAP
CODEO GROUP 2019

Well-being at work is also about getting to know your colleagues better and sharing experiences.

Thanks to all those who signed up for the jobswap, we look forward to hearing from you. Who knows? maybe some of you will discover new professional ambitions !





APRÈS

Association des Professionnels du Réemploi
des Équipements et Services

Created in 2019, the association APRÈS promotes a better recognition of refurbished electronic equipment among companies. Today, it has 18 member companies in over fifteen sectors : telephony, smartphones, computers, inverters, cheque readers, printers, walkie-talkies, ATM, industrial machines, automats, etc.

*The association
is growing !*

Now that the association has been created and there are many of us, we are willing to move forward and get involved in concrete projects such as participating in the Produrable exhibition next April !
(THE European CSR exhibition),

Why this association?

Internally

To share good practices among our companies (HR, transport, Recycling, legislation...) and the development of business opportunities.

Externally

Communicate to our customers the benefits of reuse and to positively influence legislation on issue relating to CSR and circular economy.

Reminder: What is a greenweek ?

Change can sometimes be difficult to accept, so we decided to make you aware of eco-gestures for 1 week once a trimester in a fun and challenging way (as is the Codeo tradition) in order to show you that good habits are easy to understand and especially to adopt.

Every greenweek is organized as follow:



1 theme



1 ambassador



1 goodies



1 challenge

Greenweek #4:

Let's eat organic, local and zero-waste !

A new Greenweek will be held next week, from Tuesday 8th to Monday 14th October in Curis.

For this 4th edition, we have decided to promote the *Good and Healthy eating* by partnering with the itinerant caterer Fenotte, to offer you balanced meals, delivered on site, which are organic, local and free of waste.

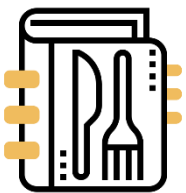


October 8th to 14th : 4th Green Week



For this next challenge, a new concept is proposed: to validate the Greenweek, we will have to total a minimum of **20 orders per day, or 100 meals per week**. If the challenge is met, this itinerant catering service will be implemented in a sustainable way!

How to proceed?



1.

Choose your menu and register on the table provided for this purpose



2.

1 meal = 1 lunch ticket (TR)
Don't forget to bring your tickets to Jennifer beforehand



3.

On D-Day, go get your meal from the refrigerators, reheat it and enjoy!



Why have a Greenweek on the theme of organic, local and zero waste food?

Because it's good for you, for your health and for the planet!

- Eating locally means reducing the CO2 emissions associated with freight transport, supporting the creation of local jobs and knowing where your products come from.
- By choosing organic food, you reduce your exposure to pesticides, eat better food with better taste and reduce pressure on the environment.
- Finally, eating zero waste means reducing our consumption of unnecessary plastic. Did you know that every year, we consume an average of 75kg of packaging per person? And packaging represents about 20% of the waste we throw away ?

We have therefore chosen to set up this partnership with a committed and environmentally friendly caterer who cooks exclusively organic and local food, served in glass containers. That way Codeo also contributes and sponsors the development of this start-up!

Céleste