

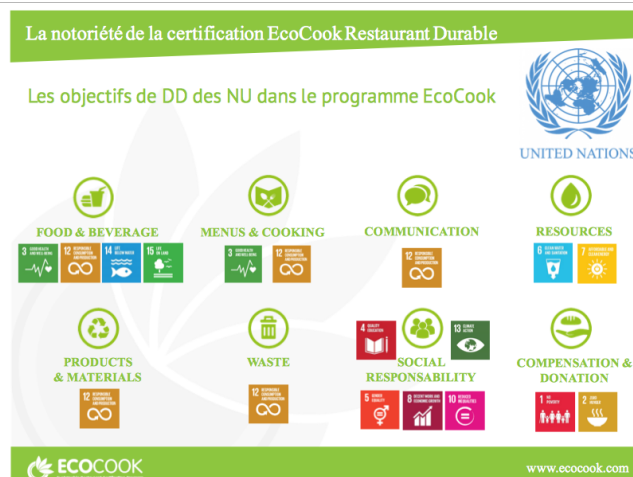


Sustainability Consultant Assistant
6 months internship + permanent position
@ecocook.com

Here is our pledge, and this is why we spent about 10 years refining the best EcoCook Program. Food is one of the main causes of health and environmental issues. But restaurants don't have any guidance on how to become sustainable. And Consumers don't have a clue where to find sustainable restaurants. We developed **the first Sustainable Restaurant Certification Program EcoCook** to impact positively on people's health and the environment. We raise the standard in this industry.

How? A concrete program with the state-of-the-art science based restaurant's specific sustainability assessment consulting and training, available on site and on-line, through the first on-line catering service sustainability assessment platform of the world, with the best and latest IT technique (v2021), available in EN, ES, FR, IT and DE, made in Switzerland and internationally recognized, so that the most complex assessment becomes easy, from anywhere, and everyone! Oh Yeah! 😊 We report restaurant's results through our social media and our website to help consumers, public and private institutions, travellers and event managers (...) make **healthier and more sustainable choices**. Restaurants that are sustainable enough acquire a certificate. We are proud to work with world leaders such as TOM Café, the Olympic Museum, Sodexo, Bayer, Banco Santander, and local restaurants and institutions such as La Pinte Vaudoise of GastroVaud, State of Vaud, and 2*Michelin Star Le Pont de Brent. Last but not least, EcoCook level 2 certified companies can automatically acquire 5/5 in the evaluation of their contribution to sustainability in Swiss-romande public tenders, and be recognized in the "Swisstainable" program.

More-over, EcoCook's criteria are aligned with UN SDG's objectives:



Mission

The Sustainability Consultant Assistant Intern helps the project leader in all its tasks of the EcoCook® Sustainable Restaurant Certification implementation, from the restaurant's sustainability assessment, to the auditing, reporting and training.

Responsibilities

- EcoCook Sustainable Restaurant Certification
 - Participation in initial audits and diagnosis
 - Participation in the implementation of the EcoCook Sustainable Restaurant certification (data analysis, calculation, recommendations, follow-up with the caterer)
 - Participation in follow-up audits and diagnostics
 - Participation in restaurants training sessions
- R&D :
 - Bibliographic research and writing
 - Internal data analysis and reporting
 - Translations

Profile

- Environmental engineer, Biologist, Chemist, or equivalent
- Passion for food/beverage/restaurants/catering sustainability, environmental social issues
- Experience in LCA, and ISO norms highly recommended
- Very good in writing and communicating in public
- Master in Pack Office (Excel, word, power point)
- Polyvalent, autonomous and methodical
- **Italian = mother tongue**
- English is a must
- French, German / Swiss German or Spanish are +

Various

- Activity %: 80%
- Date to start : ASAP
- Swiss Nationality or B/C Permit
- Location: to be discussed. Can be 6 months on-site in Lausanne, then Ticino with 1-2/week meeting in Lausanne office.