

Eco F&B Certification Application Guide

1. About the Eco F&B Certification

The Eco F&B Certification is Singapore Environment Council's (SEC) sustainability certification programme designed specifically for the food and beverage (F&B) sector. It recognises F&B establishments that have taken concrete and feasible steps to reduce their environmental impact. The Eco F&B Certification helps participating businesses to:

- Demonstrate credible environmental responsibility to customers and partners
- Improve operational efficiency through better management of energy, water, waste, and materials
- Reduce long-term operating costs through resource optimisation
- Align with national sustainability objectives and recognised good practices

The certification has two tiers:

- 3-Leaf: Designed to be achievable for majority of F&B operators, focusing on foundational sustainability practices with minimal cost and complexity
- 4-Leaf: Recognises more advanced operators who have implemented additional measures, stronger management systems, and higher performance thresholds

2. Overall Application Process

- a. Preparation: Complete the Eco F&B Assessment Form and prepare all required supporting documents.
- b. Submission: Send the completed assessment form and documents to SEC.
- c. Assessment: A third-party auditor conducts a desktop assessment of the submitted information. You may be contacted for additional information. SEC reviews and endorses the assessment results.
- d. Certification: Successful applicants receive certification valid for 2 years.
- e. Surveillance Audits: In-person audit conducted once every 2 years for 4-Leaf certification, and once every 4 years for 3-Leaf certification. SEC will contact you ahead of the audit.
- f. Non-Conformities (NCs): If NCs are identified during the surveillance audit, applicants are given up to 60 working days to implement corrective actions and resubmit documents
- g. Renewal: Required upon expiry

3. Completing the Assessment Form

Applicants are required to fill in all beige-coloured cells in the assessment file. Complete the tabs in the following order: Report > F&B Module > Data Input > Declaration Form.

After completing the assessment form, applicants must prepare all supporting documents listed in Column F of the F&B Module tab. Documents should:

- Relate to the most recent and relevant 12-month period unless otherwise stated
- Clearly support the responses provided in the assessment form

4. Guide on Selected Certification Criteria

This section provides additional guidance on commonly queried criteria and documentary requirements.

E.3 Electrical Kitchen Equipment

This criterion aims to reduce reliance on gas and promote cleaner energy use. Based on energy use during cooking, six equipment categories were selected to be declared:

- Wok range
- Hob & Stove
- Charbroiler & Grill
- Deep fryers
- Combi Ovens
- Ovens

To show the quantity and type of fuel used for these equipment categories, complete the inventory list in the Data Input tab. Note that the quantity is counted based on the number of stations or burners. For example, a wok range with 3 stations is counted as 3 instead of 1.

Was.3 Food Waste Minimisation & Management

This criterion aims to reduce food waste generation and encourage reuse, recycling, or redistribution. To show the various initiatives undertaken, two types of supporting documents are accepted depending on the initiative:

- If the initiative is conducted internally (i.e. right-sizing portion, redesign menu), provide internal communications and documentation of change (e.g. internal portion guide developed, comparison of menus over time)

- If the initiative is conducted in collaboration with an external party (i.e. purchase pre-cut ingredients, work with a vendor to recycle or redistribute food waste), provide documentation of arrangements and collaborations with external parties (e.g. contracts, communications)

Mat.1 Ingredients Management

This criterion looks to encourage procurement of sustainably sourced ingredients. Sustainable sourcing includes purchasing from local suppliers (i.e. Singapore-based) or purchasing ingredients certified by eco-labels including but not limited to:

- Roundtable for Sustainable Palm Oil
- Marine Stewardship Council
- Aquaculture Stewardship Council
- Rainforest Alliance

To show the sustainable procurement efforts, provide all invoices from 1 month in each quarter in the last 12 months for each food category. For example, for an application in January 2027 the applicant should provide all invoices for the selected food category/categories from 1 calendar month between:

- January to March 2026
- April to June 2026
- July to September 2026
- October to December 2026

SEC will calculate that 15% of total procurement value for each food category is sustainably sourced. For those seeking to meet this criterion through the:

- Local purchase route - Sharing a valid Farm-to-Table Recognition Programme certificate is acceptable too
- Ecolabelled ingredient route – Share details of the recognised eco-labels

5. Frequently Asked Questions (FAQs)

Q: How long is the certification valid?

A: Certification is valid for 2 years from the date of issuance.

Q: If I operate multiple kitchens for a single brand, do I need separate applications?

A: No. As the certification is for one F&B brand, only one application is needed. However, the various kitchens will be included in the assessment.

Q: If I operate a single centralised kitchen for multiple brands, do I need separate applications?

A: Yes. As the certification is for multiple F&B brands, each brand requires one application to be certified. Applicants should highlight in their application if there are differentiated uses of the centralised kitchen by the various brands.

Q: What happens if I move to a different premise during the certification period?

A: The certification is not valid at the new location. Applicants wishing to maintain their certification should contact SEC for a re-certification.

Q: Do pop-ups or temporary kitchens qualify?

A: Temporary setups are assessed on a case-by-case basis.

Q: What if I submitted incorrect or incomplete documents?

A: You may send the additional documents to your assigned SEC sales representative. During the review process, SEC will also contact you should additional documents be required.

6. Resource List

The following list of organisations is provided **for applicants' reference and convenience only**. Applicants seeking support in preparing their certification application or implementing sustainability initiatives may contact these organisations directly.

Inclusion in this list **does not constitute an endorsement, accreditation or recommendation** by the Singapore Environment Council, nor does it imply that the organisations are the only suitable service providers. Applicants are free to engage any service provider of their choice, including those not listed.

Applicants should make their own enquiries regarding the suitability, scope of services, pricing and contractual terms before engaging any organisation. SEC is **not a party to any commercial arrangement** between applicants and service providers and accepts no responsibility or liability for the quality, performance, pricing or outcomes of any services provided.

Application Support

Training	Consulting
<i>Aeterni Pte Ltd</i> Website: https://aeterni.eco/ Email: enquiries@aeterni.eco Contact Number: 8647 4761	
<i>FoodNet International Consulting & Projects Pte Ltd</i> Website: www.foodnetinternational.com Email: bruno@foodnetinternational.com Contact Number: 8268 7542	
	<i>Terradian Consultancy</i> Website: www.terradian.com Email: gabbie.ng@terradian.com Contact Number: 9092 6625

Implementation Support

Food Recycling
Ento Industries Pte Ltd

Website: https://www.entindustries.com/ Email: enquiry@entindustries.com
Gee Hoe Seng Pte Ltd Website: https://www.ghs.sg/services/food-waste-recycling/ Email: sales@ghs.sg
Reusable Tableware
<i>Muuse</i> Website: muuse.io Email: info@muuse.io
<i>LoopedIn</i> Website: https://loopedin.com.sg/ Email: contact@loopedin.com.sg
Waste Audits
<i>Circular Strat</i> Website: https://circularstrat.com/ Email: info@circularstrat.com
<i>Thriving Weeds</i> Website: https://www.thrivingweeds.com/ Email: sales@thrivingweeds.com
Zero Waste City Website: https://zerowastecity.com/ Email: info@zerowastecity.com

7. Contact Information

For further clarifications, please contact us at info@sec.org.sg, or engage your assigned SEC sales representative.