

# *Eco-responsible Charter*

## *Académie Gli Incogniti #3*

More than a year ago, Gli Incogniti gave birth to **Green'cogniti** : an initiative that aims to adopt eco-responsible practices in all areas related to the performing arts (hotels, transport, catering, offices, technical...).

Gli Incogniti's commitment continued last June by joining **ARVIVA - Arts vivants, Arts durables**. This association was born from the desire of 9 professionals of the performing arts to make the sector's practices evolve.

Logically, the third edition of the Académie Gli Incogniti will show this conviction of the urgent necessity to make things evolve. You will find in this the charter Gli Incogniti team's commitments towards the participants and teachers of the Académie ; and on the other hand, what Gli Incogniti asks the participants and teachers to respect throughout the Académie.

### *Gli Incogniti's commitments:*

#### ACCOMMODATION

- More eco-responsible accommodation than a hotel: no cleaning every day, no hospitality products and samples, no plastic cups, no cleaning of the towels during all the stay.

On average, a client uses 300 litres of water per night in the hotel compared to 150 litres at home.  
[source](#)

#### CATERING

- Meals taken in washable crockery.
- Implementation of selective sorting for breakfast and dinner.
- No bottled water.
- Breakfast: Seasonal fruits, no individual packaging,
- Lunch: Restaurant offering local and seasonal products as well as vegetarian (or vegan on request) options every lunchtime.
- Dinner: 100% vegetarian meals, cooked by a local caterer and delivered in large washable aluminum containers.
- Quantities are adjusted on a daily basis to avoid waste!

The production of 1 kg of meat emits between 5 and 10 times more greenhouse gases than the production of 1 kg of cereals.  
[source](#)

## TRANSPORT

- Favor other alternatives than planes for Gli Incogniti teachers and staff travels.
- A coach with 30 seats to avoid empty seats and make the transfer to Rochefort as profitable as possible.
- Trips to the restaurant on foot or by city bus.

## *Commitments of participants and teachers:*

### ACCOMMODATION

- Bring your own hygiene products (preferably solid shampoo and soap).

### CATERING

- Respect the selective sorting set up at the Clos du Vivier (accommodation).
- If possible, bring your own gourd and fill it up so as not to use plastic bottles.
- Please specify if you do not eat with the group (evening of arrival, picnic...) to adapt the quantities as well as possible.
- Do not hesitate to take the vegetarian option at lunch.

Strawberries during the season and with local production: 1 kilo of CO<sub>2</sub> emitted per kilo of strawberry.

Strawberries out of season (heated greenhouse, France): 2,4 kilos of CO<sub>2</sub> emitted per kilo of strawberry.

ADEME GHG Balance

### TRANSPORT

- Prefer the train to the plane to come to the Académie.
- Encourage carpooling when possible.
- Prefer city bus to taxi for possible transfers.



AND OF COURSE, THROW YOUR MASKS IN THE DUSTBINS.