



SUSTAINABILITY REPORT 2018



TUNG LOK RESTAURANTS (2000) LTD

(Company Registration Number: 200005703N)

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This Sustainability Report has been prepared by the Company and its contents have been reviewed by the Company's Sponsor, SAC Capital Private Limited (the "**Sponsor**"), for compliance with the relevant rules of the Singapore Exchange Securities Trading Limited (the "**Exchange**"). The Sponsor has not independently verified the contents of this Sustainability Report.

This Sustainability Report has not been examined or approved by the Exchange and the Exchange assumes no responsibility for the contents of this Sustainability Report, including the correctness of any of the statements or opinions made or reports contained in this Sustainability Report.

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 Tel: 6232 3210



1. BOARD STATEMENT

Tung Lok Restaurants (2000) Ltd (“**Tung Lok**”, and together with its subsidiaries, the “**Group**”) is committed to create value for all our stakeholders. Our Board believes that the restaurant business is more than just a commercial enterprise and that it needs to continually evolve, adapt, as well as integrate sustainability across our entire organisation. As such, our Board has determined the Environmental, Social and Governance (“**ESG**”) factors that is material for the continuity of the Company’s business.

We are cognisant that our stakeholders are increasingly taking notice of the environmental and social impact of our activities, and we hope to embed sustainability deeper into our corporate culture in order to further improve our sustainability practices.

In seeking to do so, we will continue to provide not only high-quality fare and service to all guests but also ensure a safe, dynamic and inclusive workplace that nurtures the personal and professional growth of our greatest asset – our employees. Ample opportunities will be given to employees to develop their potential through relevant human capital development programmes.

The Group firmly believes in being a responsible corporate citizen. Enabling communities in which we operate in to thrive and share the fruits of our success is a key focus of this tenet.

We are delighted to present our inaugural Sustainability Report and invite you to learn more about our sustainability journey as we progress in our sustainability reporting.

We would like to thank our management and staff for their commitment and dedication, and all our shareholders and business associates for their loyalty, continuing support and understanding.



2. ABOUT TUNG LOK

Tung Lok currently owns and manages more than 40 restaurants in Singapore, Indonesia, China, Japan and Vietnam.

Each outlet bears the hallmark values of superior quality food. Tung Lok restaurants have become a staple in the dining scene and are recognised locally and internationally.

For details of our brands and restaurants, please refer to our website www.tunglok.com or pages 2 to 12 of our annual report for the financial year ended 31 March 2018 ("**Annual Report**").

3. REPORTING SCOPE AND PERIOD

The scope of this report encompasses our sustainability practices and performances for the Group's operations in Singapore.

These comprise 23 restaurants and 2 central kitchens as of 31 March 2018. To be read in conjunction with the Annual Report, this report focuses on the Group's sustainability efforts and strategies for the period from 1 April 2017 to 31 March 2018 ("**FY18**").

4. ABOUT THIS REPORT

Tung Lok affirms our commitment to sustainability with the publication of its inaugural sustainability report. This report includes discussions of our material sustainability principles and initiatives as we track and present our accountability of environmental, social and governance factors.

5. REPORTING STANDARD

This report has been prepared based on the Global Reporting Initiative ("**GRI**") G4 guidelines – Core, and in accordance with SGX Catalist Rule 711B. We have not sought external assurance for this report.

6. FEEDBACK

We welcome your questions and value your feedback on how our sustainability practices can be improved. Please send all feedback to info@tunglok.com.

7. STAKEHOLDER ENGAGEMENT

We have identified key stakeholder groups that are instrumental to the Group's success. We are committed to have regular communication with these stakeholders as we strongly believe in accountability and open dialogue. It is crucial to include and align the needs of these stakeholders in our business decisions so that we can better strengthen our relationships with them.

We actively engage our key stakeholders through the following channels:

Key Stakeholders	Goals	Modes of Engagement
Customers	<ul style="list-style-type: none"> - Provision of quality food and services - Food safety and hygiene - Innovative products - Sustain growing customer brand loyalty 	<ul style="list-style-type: none"> - Loyalty programme: Tung Lok First Card - Social media: Instagram and Facebook, etc. - Mass media events/press conferences - Point of sale - Survey and market research/feedback - Annual reports
Employees	<ul style="list-style-type: none"> - Provide a safe and conducive environment - Provide training and progressive career development opportunities so as to have capable employees exceed expectations of our customers and effectively manage food and workplace safety and hygiene requirements - Develop an open and communicative workforce to engage staff 	<ul style="list-style-type: none"> - Company events and activities - Annual performance appraisal - Internal meetings, discussions and regular communications and counselling - Formulation of career development plans - Induction programmes - Training and product knowledge - Surveys and interviews - Volunteer and community activities - Annual reports
Regulators	<ul style="list-style-type: none"> - Comply with applicable regulations, laws and food safety standards set by the authorities - Contribute to economic and social developments 	<ul style="list-style-type: none"> - Participation in conferences, meetings and discussions - Site visits - Audit checks - Staff training to raise awareness of rules and requirements and to ensure compliance
Shareholders	<ul style="list-style-type: none"> - Provide timely information on the following to enhance transparency: <ul style="list-style-type: none"> • Financial and operational performance of the Group • Corporate governance and sustainability practices of the Group • Business strategies of the Group 	<ul style="list-style-type: none"> - Shareholders' meetings - Corporate announcements and circulars - Half-yearly and full-yearly financial results announcements - Annual Reports - Investor relations - Website at www.tunglok.com
Suppliers	<ul style="list-style-type: none"> - Build positive and long-term relationships with suppliers - Selection of reliable suppliers based on the Group's selection policy 	<ul style="list-style-type: none"> - Annual vendor assessments - Regular and open communication, meetings and discussions about expectations and deliverables - Regular site visits and monitoring - Audits and checks
Communities	<ul style="list-style-type: none"> - Contribute to economic and social developments and the community in which we operate in 	<ul style="list-style-type: none"> - Corporate volunteering - Sponsorships/donations and philanthropy - Corporate Social Responsibility initiatives

8. POLICIES, PRACTICES AND PERFORMANCE REPORTING

Reporting Structure

The Group has a Sustainability Steering Committee (“**SSC**”) led by our President/Chief Executive Officer and includes senior management executives. In consultation with our Board of Directors, the SSC oversees the development of the sustainability strategy, sustainability performance and monitoring, as well as the production of this sustainability report.

Sustainability Reporting Process (Identify, Prioritise, Validate and Review)

Under the Group’s Sustainability Reporting policy, the Group will first identify the material issues relevant to the Group’s activities. The material issues will be prioritised and validated with data, in order to finalise the content of this sustainability report. Going forward, the material issues will be reviewed and updated from the previous reporting period.

9. MATERIALITY ASSESSMENT

During FY18, the SSC conducted its first formal materiality assessment. The SSC has identified the following eight (8) factors which are material to the Group and have been prioritised and validated by the Board of Directors:

Category	Material Topics
Environmental	Energy Consumption (Gas and Electricity) Water Consumption
Social	Food Health and Safety Customer Satisfaction
	Employment Training and Education
	Procurement
Governance	Anti-corruption

In prioritising the material sustainability factors, the SSC considered the impact and likelihood of the following:

- Global and emerging sustainability trends;
- Main topics and future challenges for the food and beverage industry; and
- Insights gained from regular interactions with key stakeholders.

10. ENVIRONMENT

Energy Consumption (Gas and Electricity)

Energy use and the resulting carbon emissions cause heat to be trapped in the atmosphere, leading to climate change. It is through the reduction of carbon emissions that we can limit the repercussions on the environment. The Group recognises the role it has to play in energy conservation but also acknowledges that there are practical limitations.

In view of the high consumption of gas and electricity by the Group's operations, the Group has an energy conservation strategy which involves changing employees' behaviour and investing in maintenance and energy-efficient machines. We will progressively phase out traditional operating equipment and replace them with energy-efficient ones while regularly maintaining existing equipment to ensure they consume energy efficiently. Additionally, we track and review energy consumption regularly to control usage. We use a combination of liquefied petroleum gas and liquefied natural gas sourced from the government and private vendors.

The following are the key statistics of our energy consumption during FY18 and our target for the financial year ending 31 March 2019 ("FY19"):

Resource	Usage in FY18	FY18 Performance	FY19 Target
Gas	9.65 million kWh	0.116 kWh per every S\$1 of revenue earned	Reduce gas consumption rate
Electrical	8.01 million kWh	0.096 kWh per every S\$1 of revenue earned	Reduce electrical consumption rate

Water Consumption

Water is a precious resource and prudent usage is key. Water is vital to our business operations since it is used for washing and preparing food products, cleaning and dishwashing, amongst others. The water we consume is sourced from public utilities. Our Group practises active management of water usage, such as periodic inspections of pipes and faucets and encouraging staff to save water, which will contribute to an improved economic performance of the Group.

The following are the key statistics of our water consumption during FY18 and our target for FY19:

Resource	Usage in FY18	FY18 Performance	FY19 Target
Water	120,888 cubic metres ("m ³ ")	1.455 m ³ per every S\$1,000 of revenue earned	Reduce water consumption rate

11. SOCIAL

Food Health and Safety

The Group strives to deliver the highest-quality and healthy fare and service so that customers can have the best dining experience.

Certificates relating to Food Safety Standards

Certificates on food safety standards attained include the following:

- All our restaurants have achieved Grade "A" certification from the National Environment Agency ("NEA") for good personal and food hygiene, and housekeeping standards.
- Our two central kitchens have obtained the Agri-Food and Veterinary Authority of Singapore ("AVA")'s Grade "A" licence for good manufacturing practices and proper food safety systems.
- Our two central kitchens have attained the Hazard Analysis Critical Control Point ("HACCP") standard, which is a food safety system designed to prevent or reduce the occurrence of health hazards.

HACCP audits are conducted annually. This helps the Group to ensure that it consistently maintains the highest standards for food safety and hygiene.

5S Programme

Our 5S Programme, short for **S**ort, **S**ystematise, **S**hine, **S**tandardise and **S**elf-Discipline, is a systematic programme that we follow to achieve cleanliness and standardisation in the workplace. It aims to drive productivity through operational efficiency and effective space utilisation. The Restaurant Association of Singapore ("RAS") is the main training provider for 5S in the Food and Beverage ("F&B") industry.

There are seven (7) 5S auditors in the Group. Each of our restaurant is managed by 5S-certified senior general managers and staffed with 5S-trained personnel, making every Tung Lok outlet 5S-compliant ⁽¹⁾ with 15 being 5S certified ⁽¹⁾.

Other food safety measures

- All chefs and food handlers are required to attend food safety training as part of their mandatory training.
- Food warmers with capacity exceeding 7,500 units are used during delivery so that food safety standards are not compromised.
- New items are sent for laboratory testing before launch to determine their shelf life. We also schedule laboratory testing for existing products so that each product category will be tested at least once within an 18-month cycle.

FY18 Performance	FY19 Target
Grade "A" NEA certifications for all restaurants and Grade "A" AVA certifications for our 2 central kitchens	To uphold and maintain the grades of all certifications

Note:

¹ 5S compliant workplace refers to the adherence to the 5S principles in practice but no external accreditation has been obtained whereas 5S certified workplace refers to being accredited externally by RAS.



Customer Satisfaction

Customer satisfaction is a key driver of our business success and sustainable growth. We are service-driven and believe strongly in the importance of being customer-focused.

The Group is dedicated in providing the most pleasurable dining experience for all, consistently and creatively. We seek to continuously improve customers' experiences with our Tung Lok Service (同乐服务), where we continuously delight customers with innovative and unique dining experiences.

A service handbook has been specially designed for all Tung Lok employees.

The handbook is presented to each employee upon hiring and the contents will be explained during the orientation. The message in the handbook is reinforced in the restaurants through role plays, daily roll call and displayed on the staff notice boards.

We prepare a monthly customers' feedback report to obtain in-depth understanding of customers' needs and preferences. Customers' feedback may be received from email (info@tunglok.com), letter, fax, social media or phone. The report contains information about compliments and concerns as well as areas for improvements. We also have a formalised service recovery process which requires feedback received to be dealt with in a professional and systematic manner. Further, each concern, if possible, must be addressed and a response given within 24 hours.

In FY18, we received 198 compliments (about 81%) and 47 concerns (about 19%) through various channels. Every year, we aim to achieve a minimum of four compliments for every concern received.

FY18 Performance	FY19 Target
Maintained compliment to concern ratio at 4:1	To improve compliment to concern ratio

Employment

Our employees, being at the forefront of our business, are key in enriching our guests' overall dining experience. As our employees are our most valuable assets, attracting and retaining top talents is of great significance to Tung Lok. In order to consistently provide excellent customer service, the Group places emphasis on employing individuals with the necessary competencies, experience, qualifications and mind-set. We employ qualified candidates without any discrimination against age, gender, race, marital status, nationality or religion. We are committed to maintaining a talented, dedicated and diverse workforce and to providing equal opportunities in employment.

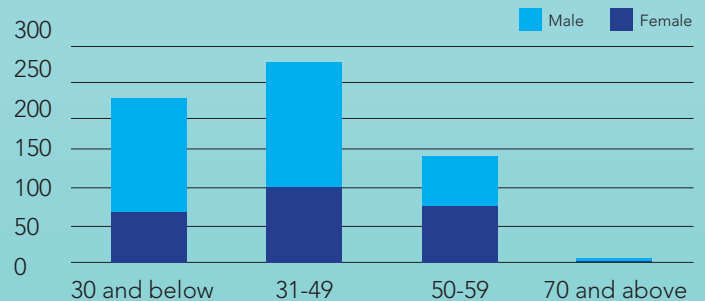
We employ human resource strategies and policies which emphasise fair employment practices. The employee handbook outlines the Company's basic operational and human resource policies concerning employee conduct, fringe benefits and terms and conditions of employment.

The Group creates a healthy work culture which values and respects our employees' contributions, independent of age, gender, race, marital status, nationality or religion. Open communication is actively promoted to effectively gather constructive feedback to better achieve our corporate goals. We also recognise long-serving staff for their dedication by rewarding them with long-service awards.

The Group has 624 permanent employees in Singapore.
The breakdown of staff headcount by gender and age group is as follows:

Total headcount by gender and age group as at 31 March 2018

Age Group	Female	Male	Total
30 and below	67	150	217
31-49	100	165	265
50-69	75	62	137
70 and above	2	3	5
Total	244	380	624



We will continuously move towards a more balanced gender ratio where practicable.

FY18 Performance	FY19 Target
Ratio of women to men - 1:1.56	To improve gender mix

Our Group is involved in grooming the next generation of F&B talents in Singapore. We have been the sponsor of the Gold and Silver Course Medal Awards for graduating students of Temasek Polytechnic's Diploma in Baking and Culinary Science programme.

Training and Education

Our staff are the ambassadors of Tung Lok's brand of service. The Group strongly believes that the provision of appropriate training opportunities and programmes for our employees is key in equipping them with relevant skill sets to help them realise their full potential in their careers.

Being an in-house Workforce Skills Qualification ("WSQ") Approved Training Organisation ("ATO") since 2009, which runs WSQ certified programmes such as 'F&B Safety and Hygiene', 'Provide Wine Service', 'Maintain Safe and Secure Working Environment' and 'Interact with and Serve F&B Guests', we have been empowered to upgrade and train employees to ensure continued employment.

Other training programmes which our employees have undergone include computer literacy courses, language courses and specialist F&B courses such as Coffee and Wine Appreciation courses. Subsidies for specific approved courses have been provided as we believe that employee learning and professional growth from these courses is necessary for the long-term Group's efficiency and productivity.

Moral education programmes (弟子規) are conducted periodically to inculcate positive social values in our employees so that they demonstrate goodwill and diligence to stakeholders when carrying out their duties.

All confirmed and permanent employees will undergo an annual performance appraisal where career development is discussed and training needs are identified.

The average number of hours of training each staff received during FY18 was 28.

FY18 Performance	FY19 Target
Average training hours per employee is 28	To improve average training hours per employee

Procurement

With consumers becoming ever more health conscious, Tung Lok has stepped up efforts to better meet their dietary preferences while ensuring they still get top-quality fare. The Group procures a wide range of goods and services to support our operations from more than 600 suppliers. We aim to source goods and services from socially responsible vendors to reduce any negative impact on the environment while ensuring our customers are served the freshest and healthiest ingredients from sustainable sources.

The Group ensures that all of the Group's suppliers have obtained necessary approvals from AVA.

Suppliers

Currently, close to 100% of the suppliers we liaise directly with, are based in Singapore. These suppliers source ingredients from the neighbouring region including Malaysia, Vietnam and China. We endeavour to create a positive impact in the community we operate in by supporting these local businesses.

The Group has a selection policy that evaluates existing vendors based on criteria which include but are not limited to:

- quality of services and/or products;
- responsiveness and support;
- delivery performance; and
- price competitiveness.

New vendors are also carefully screened and closely monitored.

Our team makes frequent farm visits to source for wholesome and reliable food supplies. We have performed seven (7) site visits to suppliers such as Barramundi Asia to audit the supplier's environment and obtain assurance about the quality of its source.

The Group ensures that all our ingredients are sourced from suppliers who have high food safety and hygiene standards.

Sustainable Business Practices

The Group has also demonstrated its commitment to protecting the environment with its use of biodegradable packaging for all take-away packaging and eco-friendly unbleached bamboo cocktail napkins. Recyclable aprons are also used in our Tung Lok Seafood outlet at Orchard Central and our Dancing Crab outlets islandwide.

As part of ongoing efforts to build a sustainable business, the Group joined the Southeast Asia Alliance for Sustainable Palm Oil ("**SASPO**") in early 2018. SASPO is an initiative led by the World Wide Fund for Nature ("**WWF**") Singapore which champions the use of sustainable palm oil in business supply chains. Palm oil is the world's most flexible oil and is widely used in the F&B industry. Tung Lok has pledged its commitment to have all its restaurants switch to using sustainable palm oil as part of collective efforts by companies in the region to help stop the slash-and-burn method of deforestation.

Our brand Lingzhi Vegetarian was the official F&B sponsor for the third instalment of Earthfest, which took place on 14 January 2018 at Marina Barrage. The one-day festival, which aims to create greater awareness of environmental conservation and sustainable living, drew a strong crowd of about 7,000 environmental enthusiasts. A fully volunteer-driven and non-profit community festival, Earthfest gathers and supports local organisations that are committed to sustainable business practices.

In early 2018, Tung Lok became the first company in Singapore to join the Health Promotion Board's drive to get F&B firms to replace sugar with healthier alternatives as part of the national war against diabetes campaign. To this end, Tung Lok has started using allulose – a low-calorie cane sugar substitute found in certain fruits including figs and jackfruit – in some of our desserts and cakes.

Sustainable Seafood Practices

Increasing seafood consumption worldwide has exerted growing pressures on existing seafood supplies, threatening the sustainable yield of the seas. The Group has purchased seafood such as salmon, barramundi, prawns, lobsters, oysters, clams and scallops from suppliers with sustainable business practices as and when practicable. These seafood have been sourced from suppliers accredited with sustainable seafood practices such as the Global Aquaculture Alliance (“GAA”) ⁽²⁾ and Marine Stewardship Council (“MSC”) ⁽³⁾.



FY18 Performance	FY19 Target
All our suppliers have obtained necessary approvals from AVA	All our suppliers obtain necessary approvals from AVA

Notes:

² GAA is an international independent and non-profit organisation founded by a wide range of international aquaculture companies, American chain seafood restaurants and wholesalers, and agribusiness companies such as Monsanto and Cargill in 1997. GAA has become the leading standards-setting organisation for aquaculture seafood with the development of its Best Aquaculture Practices (BAP) certification standards through its dedication to the advocacy, education, and leadership in promoting responsible aquaculture practices.

³ MSC is an international independent and non-profit organisation founded by WWF and Unilever in 1997 to recognise and reward sustainable fishing efforts to protect oceans and safeguard seafood supplies for the future.

12. GOVERNANCE

Anti-corruption

Our Employee Handbook sets out expectations of employees in relation to issues such as fraud, conflicts of interest and anti-competitive conduct. We conduct our business by inculcating a clean and transparent working culture within the organisation. We understand the detrimental effect that corruption has on organisations and the society and are determined to ensure that our business decisions and actions are ethical and in full compliance with local legal requirements. We do not condone any malpractice, impropriety, non-compliance of statutory law and rules and regulations or wrongdoing by employees in the course of performing their duties.

The Group's whistleblowing policy, which is displayed on the notice boards of all our outlets, provides a transparent channel for employees to report any concern or complaint regarding any improper accounting or financial matters, internal controls, disclosure of information, conflict of interest, insider trading, or any other areas involving fraud, corruption and misconduct of employees. The public, customers and stakeholders can also report possible improprieties or provide other feedbacks through the Company's website at www.tunglok.com.

Management and key executives are also required to submit a conflict of interest declaration annually for independent assessment to demonstrate their willingness to adhere to the conflicts of interest policy.

FY18 Performance	FY19 Target
No confirmed corruption incident	No incidents of corruption concerning employees or business partners

13. GRI CONTENT INDEX

Description		Reference	Page reference
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ORGANISATION PROFILE			
102-1	Name of the organisation	Sustainability Report 2018	1
102-2	Activities, brands, products and services	Annual Report 2018 (Our Brands and Outlets)	2-12
102-3	Location of headquarters	Annual Report 2018 (Corporate Information/ Financial statements)	16 and 62
102-4	Location of operations	Annual Report 2018 (Our Brands and Outlets)	2-12
102-5	Ownership and legal form	Annual Report 2018 (Corporate Information/ Financial Statements)	16 and 62
102-6	Markets served	Annual Report 2018 (Our Brands and Outlets)	2-12
102-7	Scale of the organization	Annual Report 2018 (Our Brands and Outlets/ Historical Financial Summary)	2-12 and 17
102-8	Information on employees and other workers	Sustainability Report 2018 (Employment/ Training and Education)	10-11
102-9	Supply chain	Sustainability Report 2018 (Food Health and Safety/Procurement)	8; 12-13
102-10	Significant changes to the organization and its supply chain	Sustainability Report 2018 (Food Health and Safety/Procurement)	8; 12-13
102-11	Precautionary Principle or approach	Not applicable	Not applicable
102-12	External initiatives	None	Not applicable
102-13	Membership of associations	- Singapore Business Federation - Restaurant Association of Singapore - Franchising and Licencing Association of Singapore	Not applicable
STRATEGY			
102-14	Statement from senior decision-maker	Sustainability Report 2018 (Board Statement)	2
ETHICS AND INTEGRITY			
102-16	Values, principles, standards, and norms of behaviour	Annual Report 2018 (Corporate Governance Report)	23-46
GOVERNANCE			
102-18	Governance structure	Annual Report 2018 (Corporate Governance Report)	23-46
STAKEHOLDER ENGAGEMENT			
102-40	List of stakeholder groups	Sustainability Report 2018 (Stakeholder Engagement)	5
102-41	Collective bargaining agreements	There are no collective bargaining agreements in place	Not applicable
102-42	Identifying and selecting stakeholders	Sustainability Report 2018 (Stakeholder Engagement)	5
102-43	Approach to stakeholder agreement	Sustainability Report 2018 (Stakeholder Engagement)	5
102-44	Key topics and concerns raised	Sustainability Report 2018 (Materiality Assessment)	6

Description	Reference	Page reference	
GENERAL STANDARD DISCLOSURE			
REPORTING PRACTICE			
102-45	Entities included in the consolidated financial statements	Annual Report 2018 (Financial statements)	87-92
102-46	Defining report content and topic boundaries	Sustainability Report 2018 (Materiality Assessment)	6
102-47	List of material topics	Sustainability Report 2018 (Materiality Assessment)	6
102-48	Restatements of information	Not applicable as this is our inaugural sustainability report	Not applicable
102-49	Changes in reporting	Not applicable as this is our inaugural sustainability report	Not applicable
102-50	Reporting period	Sustainability Report 2018 (Reporting Scope and Period)	4
102-51	Date of most recent report	Not applicable as this is our inaugural sustainability report	Not applicable
102-52	Reporting cycle	Sustainability Report 2018 (Reporting Scope and Period)	4
102-53	Contact point for questions regarding the report	Sustainability Report 2018 (Feedback)	4
102-54	Claims of reporting in accordance with the GRI Standards	Sustainability Report 2018 (Reporting Standard)	4
102-55	GRI content index	Sustainability Report 2018 (GRI Content Index)	15-17
102-56	External assurance	The Group has not sought external assurance for this reporting period	Not applicable
MANAGEMENT APPROACH			
103-1	Explanation of the material topic and its Boundary	Sustainability Report 2018 (Materiality Assessment)	6
103-2	The management approach and its components	Sustainability Report 2018 (Discussed under each material sustainability factor)	7-14
103-3	Evaluation of the management approach	Sustainability Report 2018 (Discussed under each material sustainability factor)	7-14

Description		Reference	Page reference
TOPIC-SPECIFIC GRI STANDARD DISCLOSURES			
ENVIRONMENT			
302-1	Energy consumption within the organisation	Sustainability Report 2018 (Environment: Energy Consumption (Gas and Electricity))	7
302-3	Energy intensity	Sustainability Report 2018 (Environment: Energy Consumption (Gas and Electricity))	7
303-1	Water withdrawal by source	Sustainability Report 2018 (Environment: Water Consumption)	7
SOCIAL			
416-2	Incidents of non-compliance concerning the health and safety impacts of products and services	Sustainability Report 2018 (Social: Food Health and Safety)	8-9
405-1	Diversity of governance bodies and employees	Sustainability Report 2018 (Social: Employment)	10
404-1	Average hours of training per year per employee	Sustainability Report 2018 (Social: Training and Education)	11
GOVERNANCE			
205-3	Confirmed incidents of corruption and actions taken	Sustainability Report 2018 (Governance: Anti-corruption)	14

TUNG LOK RESTAURANTS



OUE Tower
60 Collyer Quay, Level 8 & 10
Tel. 6634 3233



Resorts World Sentosa
Hotel Michael, Lobby Level
Tel. 6884 7888



Plaza Singapura
68 Orchard Road, #03-01
Tel. 6884 4566



Velocity@Novena Square
238 Thomson Road, #02-11/12
Tel. 6358 4466



Resorts World Sentosa
Festive Walk, #B1-222 / 223
26 Sentosa Gateway



Liang Court Shopping Centre
177 River Valley Road, #02-19
Tel. 6338 7337



Square 2
10 Sinaran Drive, #01-73
Tel. 6893 1123



The Arena Country Club
511 Upper Jurong Road
Tel. 6262 6996
Orchard Central
181 Orchard Road, #11-05
Tel. 6834 4888



Liat Towers
541 Orchard Road, #05-01
Tel. 6734 3788
Velocity@Novena Square
238 Thomson Road, #03-09/10
Tel. 6538 2992



The Grandstand
200 Turf Club Road, #01- 23/26
Tel. 6466 3363
Orchard Central
181 Orchard Road, #07-07/08/09
Tel. 6736 0006



The Grandstand
200 Turf Club Road, #01- 20/21
Tel. 6465 1814
Resorts World Sentosa
26 Sentosa Gateway, #01- 29
Tel. 6795 0779
Plaza Singapura
68 Orchard Road, #03-02
Tel. 6738 7207



TUNGLOK SIGNATURES

Orchard Rendezvous Hotel
1 Tanglin Road, #02-18
Tel. 6834 0660
The Central
6 Eu Tong Sen Street, #02-88/89
Tel. 6336 6022
Changi City Point
5 Changi Business Park Central 1,
#01-26/27
Tel. 6636 0606



The Grandstand
200 Turf Club Road, #01- 20/21
Tel. 6466 3303
Orchard Central
181 Orchard Road, #07-14/15
Tel. 6509 1878
VivoCity
1 Harbourfront Walk, #03-10
Tel. 6222 7377



China World Mall
No.1, Jian Guo Men Wai Road,
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Beijing 100600
Tel. +86-10-8595 0251 /
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CATERING BRANDS



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