

We propose that Companies organising catering events (lunches, dinners etc.) should ensure that they, their caterers and suppliers consider the principles outlined below:

## • **Supply chains**

- Ensure that ethical trade practices are followed, and that accredited/assured food and drink suppliers are used
- Encourage suppliers to reduce the number of their delivery journeys by consolidating their loads and delivery routes
- Measure and in time reduce overall carbon footprint, including by use of electric vehicles

## • **Menu choices**

- Scrutinize menu proposals so as to consider seasonality and sustainability in relation to food choices
- Promote healthy eating and drinking by considering dietary balance and portion size.
- Use tap water rather than bottled water
- Include a note on menu cards showing main item food/wine origins and brief information on their sustainable production

## • **Waste management**

- Re-purpose surplus food for human consumption
- What cannot be re-purposed should be recycled for non-food use
- Ensure suppliers work towards reducing/eliminating all packaging, especially non-recyclable or non-biodegradable materials
- Seek to achieve “zero landfill”

## • **Commercial implications**

- Discuss the cost/benefit implications with suppliers
- Encourage them to benchmark their sustainability policies against catering industry best practice and report
- Set realistic targets and timescales for achieving increased sustainability

## • **Invite caterers/suppliers to demonstrate they:**

- Implement a rigorous, environmentally sustainable sourcing policy
- Maximise the use of low-emission/electric delivery vehicles
- Minimise waste of all kinds and aim to eliminate landfill
- Employ “green energy” sources wherever possible

**All the above to be monitored and kept under regular review with the aim of continuous improvement.**