

Greening



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WAYS TO ENSURE GREEN CATERING

- 1 **BE SEASONAL** Ensure that all your catering requests include seasonal foods.
- 2 **GO FREE RANGE** Avoid red meat if possible, but if it is provided, request free-range meat or chicken. Ensure that all seafood is on the SASSI green list.
- 3 **GO LOCAL** Always give preference to local food and beverages.
- 4 **GO REUSABLE** If possible use reusable cutlery, crockery and napkins.
- 5 **NO SACHETS** Offer condiments and sugars in large dispensers.
- 6 **GO ECO-FRIENDLY** Ensure that all your packaging is eco-friendly.
- 7 **ALWAYS RECYCLE** Where disposable items cannot be avoided, ensure that these are sent for recycling.
- 8 **FOOD DISPOSAL** Ensure that food waste does not go to landfill, but is suitably composted.
- 9 **USE GLASS** Provide water in jugs or consider the use of on-site filtering and bottling for your bottled water.
- 10 **EDUCATE DELEGATES** Provide information about the greening initiatives that you are implementing.

