

Catering:

How can we make workplace catering more environmentally sustainable?

Our food is one of the biggest contributors to our carbon footprint, and one of our biggest sources of waste. Engaging with workplace catering departments can have a real impact. This document contains ideas of actions that can reduce the environmental impact of how food is provided in hospitals.

Super Simple

- Ensure lots of vegetarian and vegan meals are on offer
- Removing non-recyclable and plastic cups, cutlery and containers
- Provide recycling for catering packaging and recyclable waste at food outlets and in kitchens
- Provide cup less water supplies and encourage the use of refillable containers

Diving Deeper

- Package food in biodegradable containers
- Give discounts for people using refillable cups or Tupperware
- Use plumbed in water coolers rather than large plastic bottles

Eco Expert

- Introduce meat free/low meat days
- Use local food suppliers
- Ensure the majority of food supplies are organic
- Audit sustainability metrics of food suppliers, or use suppliers that part of sustainable benchmarking schemes

Thanks for reading! Share your successes and ideas with us:

Find the Environmental Sustainability Group on the IPEM website, IPEM Communities of Interest and twitter:

<https://www.ipem.ac.uk/>

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