

10 QUICK SUSTAINABLE WINS CATERING

1 SOURCING SUSTAINABLE FOOD

Ask for ethically sourced, local, sustainable food to be supplied only- local seasonal fruit and vegetables, free range eggs, high welfare meat, MSC Certified fish- cut down the food miles and support local.

2 REDUCE WASTE

Communicate with the caterer as to what you do and do not need- update riders regularly, carry anything that is essential with you, accept local substitutes.

3 BUS FOOD

Review what you are ordering and what is being thrown away.

4 REUSABLE WATER BOTTLES

Supply crew with reusable water bottles and ask venues to supply water coolers throughout.

5 AVOID DISPOSABLE CUTLERY

Use real china and cutlery in catering- more sustainable than disposable.

6 DISPOSABLE CUTLERY STANDARDS

When using disposable cutlery, ensure it is both biodegradable and compostable.

7 WORK WITH VENUES

Encourage venues to provide proper recycling throughout and to use sustainable products in concessions too.

8 LEFTOVER FOOD

Arrange for leftover food to be collected by local recyclers/ food redistributors such as <https://www.cityharvest.org.uk> or <https://www.rockandwrapitup.org/>

9 REDUCE SINGLE USE

Reduce single use portion packs (when possible).

10 RED MEAT FREE DAYS

Reduce your carbon footprint by reducing red meat choices on menus and having days where all meals are plant based.

Created 01/12/20 by Eat To The Beat- a company committed to improving sustainability practices in live events - www.gigcatering.com