



Environmental and Sustainability Policy Conference and Catering Department

Trinity Hall's Conference and Catering Department recognises its responsibility to minimise the impact of its activities on the environment. It is committed to incorporating environmental and socially responsible considerations in selecting suppliers and contractors to minimise negative environmental effects and to promote sustainable practices. The Department has adopted the following Environmental and Sustainable Policy:

Our menus and produce:

- All of our food is sourced from reputable suppliers who are audited and monitored to ensure consistent high standards, positive environmental practices, compliance with food safety regulations and competitive prices.
- We aim to use seasonal and locally sourced products wherever possible which we reflect in the dishes on our menus.
- We ensure that all meat, poultry and game adhere to animal welfare standards and all fresh eggs are free-range.
- All fish served is MCS (Marine Conservation Society) certified 'fish to eat'.
- The College is a member of the 'Sustainable Fish Cities' group.
- We promote environmental, ethically sourced and fairly traded products and a variety of Fairtrade certified items, including our tea and coffee.
- We seek to purchase only sustainably sourced products containing palm oil and soya.
- We offer a variety of different food and drink options in the cafeteria and coffee shop, offering a range of healthy alternatives.
- We continue to reduce the amount of ruminant meat served and have adopted Meat Free Monday and Fish Friday in the cafeteria.
- Vegetarian and vegan options are offered as standard in the cafeteria, coffee shop and at formal dining functions for students, Fellows and guests.
- Wherever possible we will cater for specific dietary requirements when informed in advance.
- We supply tap water in the coffee shop and offer filtered water in the cafeteria and at all College and client functions.

Disposable products:

- We have removed the use of single use plastics in the coffee shop and cafeteria wherever possible.
- All drinks containers are either glass, tin or in recyclable cartons.
- All disposable packaging is either biodegradable, compostable or recyclable.
- Our disposable coffee cups are biodegradable, whilst take away salad containers, cutlery, napkins and water cups are made from renewable resources and are compostable.
- We encourage the use of keep-cups in our coffee shop offering a discount to Members using their own cup.

Energy, water and waste:

- The College uses renewable energy sources and is committed to reducing unnecessary energy consumption through energy efficient operational practices.
- When replacing our catering equipment, we aim to improve efficiencies in energy consumption.
- We are committed to improving water efficiency through catering practices and purchasing water efficient equipment on replacement.
- We split all recyclable products down including paper, cardboard, glass, metal, plastic and recycle them via the appropriate route.
- We aim to minimise waste by evaluating our procedures and working with our suppliers to reduce any unnecessary packaging and use recyclable materials where practical.
- We are committed to reducing food waste through monitoring the uptake of dishes in cafeteria and systematic planned purchasing.
- Waste oil is collected and recycled with reputable suppliers.

Staff and training:

- We aim to enhance employee awareness of relevant environmental effects.
- Chefs receive specific plant-based cookery training and how high-quality seasonal produce can be used.
- The kitchen management team consider seasonality, carbon reduction and environmental issues when procuring produce and equipment for the kitchen.
- All catering staff are trained on the importance of maintaining efficient working practices to reduce unnecessary water and energy use.
- The College is committed to promoting and encouraging sustainable travel to work options, including a cycle to work scheme.
- We promote our environmental and sustainable working practices throughout the College community.

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