

ENERGUS

SUSTAINABLE & ETHICAL CATERING POLICY (ENG-CATP04)

Version Control

	Version 1	Version 1.0	Version 2.0	
Date:	February 2020	May 2021	January 2023	
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Suitable & Ethical Catering Policy

ENG-CATP04

Energus commits to providing a high-quality catering and hospitality service. We recognise that the procurement, preparation and serving of food and drink in our outlets greatly impact the environment.

To minimise the impact of our activities both when procuring goods and services required for food and hospitality, we will embed sound social, ethical, and environmental practices.

We commit to operating in accordance with Energus Carbon Management plans and the Procurement Policy.

Energus Catering Department will:

- Improve access to and promote healthy and sustainable foods.
- Enhance the availability and promotion of affordable healthy foods.
- Prepare where possible seasonal menus and increase the use of seasonal food to minimise the energy used in food production, transport, and storage.
- Improve animal welfare within our supply chain using appropriate assurance schemes such as red tractor and RSPAC assured meats.
- Exclude fish species identified on the Marine Stewardship Council 'fish to avoid' list, maximise the use of fish on the MCS fish-to-eat list, and continue to serve only MSC-certified fish
- Actively engage with stakeholders about the relevant environmental and social considerations of their purchase

Ensure that sustainability is embedded within the procurement process.

- Conduct purchasing audits of goods and services to increase and maintain usage of sustainable products and identify good practice and areas for improvement.
- Where possible procure foodstuffs from local suppliers and scheme assured farms and suppliers
- Provide guidance and relevant product information to stakeholders to allow them to select sustainable products and services.

Use building resources including water and energy as efficiently as possible.

- Promote a culture of reducing, re-using and recycling.
- Reduce food waste by encouraging and promoting the recycling scheme on site.
- Purchase environmentally friendly food packaging products where possible, focusing on compostable and re-usable items, monitor and keep abreast of new products.
- Improve utility usage by turning off appliances when not in use.

Plan, Do, Check and Act

- Develop clear objectives in the catering management team's personal development plan.
- Review the sustainable catering policy on a regular basis.
- Build ownership of this policy into the objectives and thought process of all catering staff.

The Head Chef is responsible daily for refining this policy and its strategic implementation. This policy applies to Energus catering, events, and vending services on-site.

Shaun Stanger



General Manager