

St John's Catering Department 2021

We supply edible straws



We have experimented with insects and tried them on the menu. We have had seminars and tasting events

We supply Vegan mayo

> Member of the Cambridge Fish Cities Pledge only the 7th City to achieve this award

Removed ALL paper cups



We use disposable veg wear

compostable used for soil enricher ODEGRADA

Top in 2018 for recycling cooking oil

Cambridge Colleges

We sell

Suma Wholefood vegetarian, natural, responsibly sourced products

Brain Food Accreditation 2009

Ist Oxbridge College to obtain this, via **Russell Group**

Introduction of Kilner Jars which reduces **BOTTLES** or CANS of drink from the shelves

FILTERED

WATER

Our own

logo glass

bottles

We started

this in 2005



We use

Recycled Paper

SIT ON THE

Cambridge Colleges Catering Managers sustainability committee



Represent Cambridge on TUCO sustainability committee

Many of the wines on the Catering wine list are Organic, Vegan or Biodynamic



Most

of our food supplies are



lst company in the world to obtain The Responsible **Supply Chain Process** Certification in March 2011

Illy pursues environmental sustainability on the basis of compliance, no pollution no waste, natural renewable resources

Cleaning Chemicals

are made from plants

2nd University to use these

products

as electric hobs

Including the Flex Chef. We have given kitchen tours to many operations

We purchase

and use energy

efficient catering

equipment such



Using Chocolonely which uses Belgium

Fairtrade Chocolate

Who work closely with the farmers to give them best price for the Cocoa.



wonky fruit & veg

otherwise just get binned



The vegan and vegetarian dishes are first on the display counter so these can be seen first

Our TAKEAWAY CONTAINERS are

vegeware

Even the label is bio-degradable Costing 22p.

We have been trialling condiment sachets made out of SEAWEED

2nd in 2013

UK National Vitality & Health Honours

Award at Lords Cricket ground

Removed Plastic Carton Milk Using Glass Bottles **REMOVED** 1600 Cartons



Our



Meat free Monday twice a month in the BDR to lower the consumption of meat

First College in

Cambridge to sell

> **KEEP CUPS**

FAIRTRADE | | > *

Sustainable **Restaurant Association** 2 stars (max 3) 2015

7th College/University to achieve this award. Also provided case Study

Gold **Award** 2018 Sustainable Food Businesses **Cambridge**