

## St John's Catering Department 2020

## 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

Using Chocolonely

Removed ALL paper cups



We use

disposable<sup>1</sup> veg wear compostable used for soil enricher ODEGRADA

sourced products

**Brain Food** Accreditation 2009

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

Cambridge Colleges Top in 2018 for recycling cooking oil

We sell

Suma Wholefood vegetarian, natural, responsibly

> **FILTERED** WATER

> > Our own logo glass bottles

We started this in 2005

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

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

We use Recycled Paper

Most of our food supplies are

2nd in 2013 **UK National Vitality & Health Honours Award at Lords Cricket ground** 

We have been trialling condiment sachets made out of SEAWEED

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

SIT ON THE

Cambridge Colleges Catering Managers sustainability committee



Represent Cambridge on TUCO sustainability committee



1st 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

Our Cleaning Chemicals are made from plants 2nd University to use these

**Loads of Vegan** 



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



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

equipment such

as electric hobs

FAIRTRADE | | >

which uses Belgium Fairtrade Chocolate Who work closely with the farmers to give them best price for the Cocoa.

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** 

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

Using Flawsome

which pay the farmers for their

wonky fruit & veg

otherwise just get binned

Our TAKEAWAY CONTAINERS are

vegeware

Even the label is bio-degradable Costing 22p.



products

to sell **KEEP CUPS** 

**First** 

College in

Cambridge