

CATERING SUSTAINABILITY POLICY 2023

Sustainability has become a buzzword in the catering industry in recent years, and for good reason. As the catering department within an events company, NAEC Catering recognise that our work has both direct and indirect impacts on the environment, and we are committed to minimising our negative effects. In this document, we will explore NAEC's sustainability policies and initiatives, including our focus on reducing our carbon footprint, promoting vegetarian and vegan options, and much more.

Our Commitment to Reducing Our Carbon Footprint

At the NAEC, we understand that our catering operations have a significant environmental impact, and we are committed to reducing our carbon footprint through sustainable practices. We recognise that our actions can influence our customers, and we encourage them to adopt sustainable practices as well.

Using Biodegradable and Recycled Materials

One of our primary focuses is on using biodegradable and recycled materials in our operations. We use biodegradable products, including cups, trays, and cutlery, to reduce waste and promote sustainability. Additionally, we use recycled paper for serviettes, disposable hand towels, and other items to minimise our environmental impact.

Reducing Waste

Reducing waste is critical to our sustainability efforts, and we strive to minimise waste at every opportunity. We reuse materials whenever possible and repair, when possible, instead of throwing away damaged equipment. Additionally, all our used cooking oil is taken from our site and recycled into renewable energy with Olleco UK.

Promoting Vegetarian and Vegan Options

At NAEC Catering, we recognise the impact of food choices on the environment, and we actively promote vegetarian and vegan options to reduce our carbon footprint. We offer vegetarian and vegan alternatives in all our catering outlets and menus. We actively encourage our customers to make positive choices.

Local and Sustainable Sourcing

NAEC Catering is dedicated to supporting local and sustainable sourcing practices to reduce our carbon footprint and promote sustainable agriculture. We aim to source our materials from local suppliers who operate sustainably, reducing delivery miles and supporting the local economy.

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Fair Trade

We aim to serve Fair Trade hot drinks in all our catering areas, ensuring that our operations support ethical and sustainable practices.

Energy and Resource Efficiency

At NAEC, we take active measures to reduce our energy and resource usage, promoting sustainable practices and reducing our carbon footprint. We closely monitor our energy and water usage to avoid waste and inefficiency. We use visible signs to remind staff to turn off lights when leaving a room and ask staff to use computers responsibly, turning them off at night and using the standby mode during the day. We also aim to use LPG instead of electricity for cooking, as LPG has a smaller carbon footprint. We also closely monitor our energy usage to avoid waste and inefficiency.

At NAEC, we recognise the impact of our catering operations on the environment, and we are committed to reducing our carbon footprint and promoting sustainable practices. By using biodegradable and recycled materials, promoting vegetarian and vegan options, and sourcing locally and sustainably, we can reduce our environmental impact and promote positive change. We will continue to monitor our operations and make improvements to reduce our carbon footprint and promote sustainability in the catering industry.