

## 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

Cambridge Colleges Top in 2018 for recycling cooking oil

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

WATER

Our own

logo glass

bottles

We started



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



**Recycled Paper** 

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

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

We purchase

and use energy

efficient catering

equipment such

as electric hobs



**UK National Vitality & Health Honours Award at Lords Cricket ground** 



Using Chocolonely which uses Belgium Fairtrade Chocolate

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



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

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**

## Sustainable **Restaurant Association** 2 stars (max 3) 2015 7th College/University to achieve this

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award. Also provided case Study

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