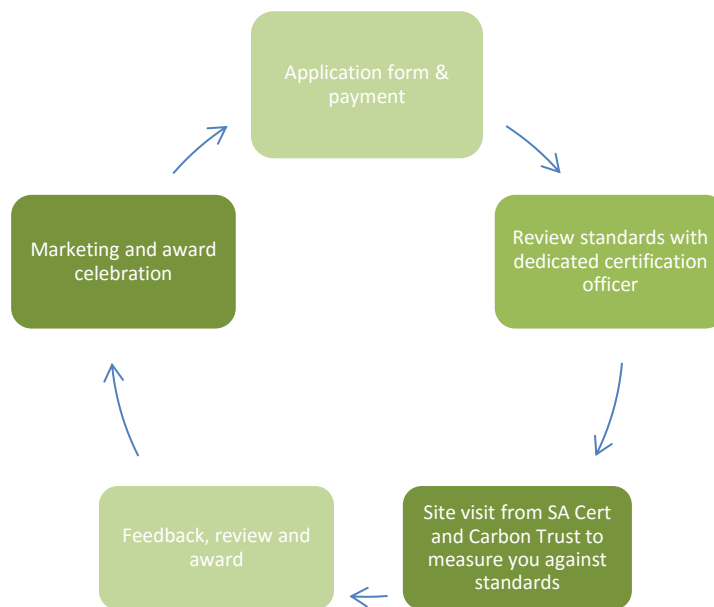




Green Kitchen Standard Overview

This document is an outline of the Green Kitchen Standards to give you an idea of what you can do to contribute to the Standard. The **Standards in bold are mandatory**, with you requiring 60% of the remaining standards to achieve the Green Kitchen Standard.

Once you have applied for the Green Kitchen Standard, you will be required to complete an assessment tool which will require a high level of detail and evidence to show how you are meeting the Standards. Following the submission of the assessment tool, your site(s) will be visited to verify the information submitted in the assessment tool.



Green Kitchen Standards points

Management and Policy

- **All of our sites are covered by Energy, Water and Waste Management Policies and the catering operation is run in accordance with them.**
- We have a responsibility structure for environmental management
- Certified management system eg. ISO

Communication

- We communicate with staff and customers about different energy, water and waste topics regularly using different communication methods.

Monitoring

- We monitor energy, water and waste at all our sites and can describe the methodology
- We can provide energy, water and waste measurements
- We ensure accuracy of monitoring systems

- We calculate a Carbon Footprint

Targets

- **We have a Food Waste Minimisation Plan which is reviewed regularly**
- We have signed up to Courtauld 2025
- We set targets for reduction in energy, water and waste and track progress against them

Operating Procedures

- **Tap water freely is available and promoted**
- **Pre-bottled water is excluded from hospitality menus**
- **Facilities are available for customers and staff to recycle**
- We maintain energy and water consuming catering equipment
- We do undertake some of the following initiatives/ processes:
 - handover procedures for energy, water and waste management
 - switch on/off policies
 - distributing surplus food
 - only serving food to be eaten within the canteen area using reusable/washable plates and cutlery
 - Promoting doggy-bags
 - Using environmentally friendly transport if transporting meals
 - Appointing energy, water and waste champions at the sites
- We discount drinks for customers with keep-a-cups

Training

- Training staff on their energy, water and waste related responsibilities (induction training, refresher training and external training).

Procurement

- Procurement policy/docs to support how energy, water and waste is taken into consideration when purchasing catering equipment and services.
- Paper disposables:
 - Recycled paper products ECF and PCF free
 - All tissue paper 100% recycled content
 - Printed menus 75% recycled content or above.
- Disposable products are: recyclable, biodegradable, compostable, FSC certified, PEFC cert, EU ecolabel, no disposables used
- Catering equipment:
 - Energy efficiency ratings of equipment
 - Total life-cycle costs of equipment
- Water saving design features on taps
- Using Renewable Energy
- Food waste – you can score points if a separate collection service is provided or if food waste is composted/anaerobically digested (ie. Not sent to land fill).
- Suppliers use returnable/reusable packaging
- Veg oil is recycled into bio-fuel