



Greening Up Our Catering

Sustainable Catering Guide

Produced by Monash University

Office of Environmental Sustainability



MONASH UNIVERSITY SUSTAINABLE CATERING GUIDE CONTENTS

TOP TEN WAYS TO GREEN UP YOUR CATERING	3
1. INTRODUCTION	4
2. SUSTAINABLE CATERING CRITERIA	5
3. SUSTAINABLE CATERING GUIDELINES	6
3.1 REDUCE ENERGY & GREENHOUSE GAS EMISSIONS	6
3.2 CONSERVE WATER	8
3.3 REDUCE WASTE	10
3.4 FAIR & EQUAL OPPORTUNITIES FOR PRODUCERS	12
3.5 PROMOTION OF EQUALITY, RESPECTING DIVERSITY OF CONSUMERS	13
3.6 SUSTAINABLE FOOD SOURCING	14
3.7 HEALTHY EATING	16
4. FURTHER TOOLS	17
4.1 SUSTAINABLE EVENTS GUIDE	
4.2 THE SUSTAINABLE CATERING AND EVENTS WEB RSOURCE	
5. FURTHER INFORMATION	18
6. CASE STUDY	19

Author

The Office of Environmental Sustainability
Monash University
VIC 3800
Australia
Tel: +61 3 9905 9884
Email: environment@adm.monash.edu.au

June 2009

Acknowledgements

Many thanks to everyone who contributed to the development of this guide, particularly Mahala Gunther for all her hard work in producing much of the original information.

TOP 10 WAYS TO GREEN UP YOUR CATERING

1. 'GREEN UP' YOUR MENU

Provide local, organic and vegetarian menu options to reduce your environmental impact.

2. REDUCE PACKAGING

Choose foods and other products with little or no packaging. When food is purchased in packaging ensure it is made of recycled content and is recyclable.

3. USE REUSABLE

Ditch disposables and use reusable cutlery, cups, glasses, plates and platters.

4. GET CONSUMERS INVOLVED

Ask consumers to bring their own cutlery, take-away containers or mugs and provide incentives such as discounts, reward cards, facilities for washing etc.

5. STORE FOODS APPROPRIATELY

Store foods adequately to increase shelf life and in reusable containers, not disposable plastic.

6. REDUCE WASTE

Only supply bags/serviettes/takeaway containers if a customer directly asks and only provide those made of recycled content and that are recyclable.

7. BENCHMARK WATER CONSUMPTION

Measure your water use and set a target of lowering consumption before your next bill.

8. REDUCE WATER CONSUMPTION

Install water saving devices such as water efficient taps & dishwashers, flow restrictors, tap sensors, timers and auto shut off devices.

9. SUPPORT FAIRTRADE

Demonstrate your commitment by prioritising and promoting Fairtrade products. Ask your supplier for Fairtrade options for tea, coffee and sugar.

10. RAISE AWARENESS

Inform customers about the measures taken in menus, on a website, on packaging and at the point of sale.

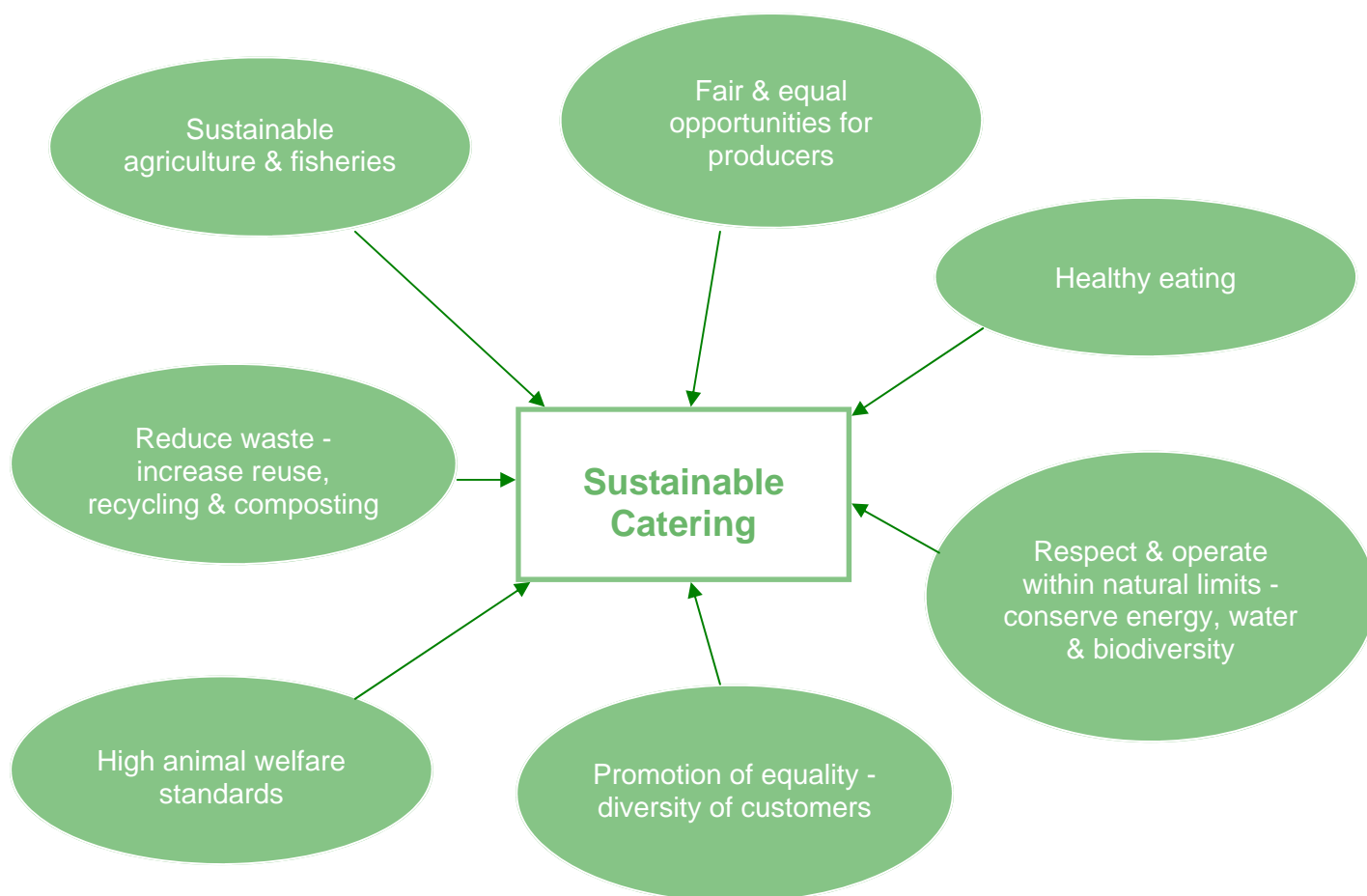
1. INTRODUCTION

Monash University is a global organisation, committed to excellence, quality and community leadership in all of its activities. As a signatory to the Talloires Declaration, Monash University aims to fulfill obligations to sustainability leadership by supporting activities which contribute to environmental awareness, social justice, human rights and a sustainable environment.

Monash University recognises that catering and events can have significant social and environmental impacts, locally and globally. The choices made about food, equipment, materials and transport can translate into the depletion of natural resources, increased landfill and emissions of greenhouse gases, which impact on environmental and social sustainability. Furthermore, these impacts are often not considered during food production processes nor are they considered by the consumer.

Being a truly sustainable caterer requires consideration of social and environmental sustainability throughout all stages and process of food production: from the initial agricultural practice, to delivery and choice of supplier, through to the presentation and packaging of the final product.

This guide is designed to provide caterers and event staff with environmental sustainability guidelines for event catering practices.



It's not all or nothing!

Remember to take a whole event approach—it may not be possible to do everything. You could start with a single initiative and work from there.

2. SUSTAINABLE CATERING CRITERIA

1. REDUCE GREENHOUSE GAS EMISSIONS

The cost of energy consumption in catering operations is considerable. Catering equipment is often switched on at the beginning of a shift and left running throughout the day. As well as the unnecessary consumption of energy, this equipment can generate heat contributing to the uncomfortable environment of the kitchen. Sustainable caterers should be identifying and implementing simple modifications to working practices, increased staff awareness in addition to improvements in efficiency of equipment which can result in significant savings in energy consumption and resulting greenhouse gas emissions.

It is also estimated that between 20 and 30% of climate change caused by human activity is attributable to our food and agricultural systems. Therefore this should also be considered in the food choices we make.

2. CONSERVE WATER

Water is also used considerably in catering operations. Sustainable caterers should ensure working practices conserve water as much as possible and equipment is water efficient.

3. REDUCE WASTE

Waste, particularly food waste has a significant environmental impact. The amount of food we throw away is a waste of resources and when food is sent to landfill it produces more greenhouse gases as it breaks down. The sustainable caterer should be working to the waste hierarchy by:

- actively working to identify and implement opportunities to reduce waste being generated
- choose reusable serving and storage options wherever possible
- ensure appropriate recycling facilities are available, including composting for food waste wherever possible

4. FAIR & EQUAL OPPORTUNITIES FOR PRODUCERS

Sustainable caterers should remove unnecessary restrictions that prevent smaller companies from competing to supply food by encouraging small producers and suppliers to combine to give a collective response to demand and choose Fair trade options for products imported from poorer countries to ensure a fair deal for disadvantaged producers.

5. PROMOTION OF EQUALITY, RESPECTING THE DIVERSITY OF CONSUMERS

Sustainable caterers should ensure that the demand from minority consumers, whether for cultural, religious or medical reasons, is reflected in the planning and promotion of menus and the selection of dishes.

6. SUSTAINABLE FOOD SOURCING

Sustainable caterers should buy local, seasonally available ingredients as standard, buy food from farming systems that minimise harm to the environment, reduce the amount of foods of animal origin, ensure that products of animal origin are produced to high environmental and animal welfare standards and avoid the use of bottled water.

7. HEALTHY EATING

Sustainability is not just about being 'green'. Sustainable caterers also have a responsibility to ensure healthy and nutritious food is served.

3. SUSTAINABLE CATERING GUIDELINES

3.1. REDUCE ENERGY AND GREENHOUSE GAS EMISSIONS

Food Preparation

- Place refrigeration equipment in the coolest part of the kitchen
- Keep cool room doors closed where possible to keep heat out
- Ensure extraction system filters are cleaned regularly to increase efficiency
- Choose the smallest appliance suited to the task
- Use the appropriate element for the pots or pans—having a flame protrude beyond the edge of the pot is inefficient and dangerous
- Ensure staff are aware of the time required to bring equipment to the required temperature to avoid it being left on unnecessarily
- Boil only the amount of water you need
- When pans come to the boil, turn hobs down to the minimum to simmer (boiling does not speed up the cooking process)
- Keep lids on boiling food to reduce energy and keep steam trapped to help keep the heat in the kitchen down
- Switch gas hobs off between uses, even if only for a few minutes.
- Keep storage of hot food to a minimum, both to reduce energy use and to retain the quality of the food



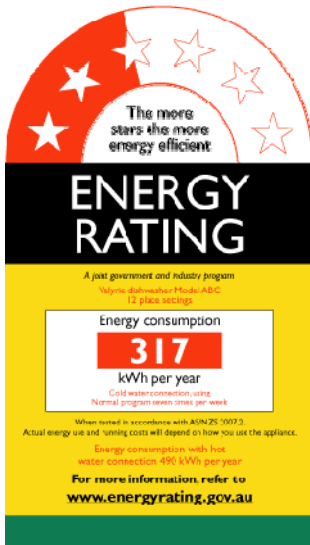
TOP TIPS:

- ✓ Place signs on equipment that state how long an item takes to reach temperature
- ✓ Experiment with the temperature of your dishwasher—you may be able to reduce the temperature while maintaining performance

- ✓ Keep oven doors clean—opening the door to check food allows heat to escape
- ✓ Switch off appliances at the wall when not in use
- ✓ Switch off lights when not in use & make staff aware
- ✓ Review energy bills & set a target to reduce

Purchasing Equipment

- When purchasing new equipment, prioritise high energy efficient appliances and maintain in good working order



The Energy Rating label enables consumers to compare the energy efficiency of domestic appliances on a fair and equitable basis

The Energy Rating Label has two main features:

- The star rating gives a quick comparative assessment of the model's energy efficiency
- The comparative energy consumption (usually kilowatt hours/year) provides an estimate of the annual energy consumption of the appliance based on the tested energy consumption and information about the typical use of the appliance in the home. Airconditioners show the power consumption of the appliance (kW or kWh/hour).

Food Selection and Storage

- Plan meals that require minimal processing with machinery or appliances
- Reduce high-energy processes, such as deep-frying
- Prioritise fresh produce over the use of highly processed foods
- Consider the energy input for food packaging—wherever possible choose foods with little packaging and/or bulk-buy to reduce packaging
- Consider the seasonality of food when menu planning
- Source produce where possible from sustainable local producers
- Prioritise plant-based products over animal-based products
- Consider the impacts of food miles while considering the embodied energy within foodstuffs

Food Miles—the whole story?

Food miles are: a calculation of the distance and mode of transport foodstuffs have traveled throughout the complete production process and until they reach the consumer. These calculations enable simple comparisons to be drawn between the use of energy and the level of greenhouse gas emissions associated with different food products. [TOES, 2008]

It is important to note however, that food miles does not take into account the whole life cycle of food. Often the energy needed to produce the foodstuff in the first place (the embodied energy) may be much more than that needed to transport it. Seasonality is also important as foods produced in season require far less energy to produce than when out of season.

3.2. CONSERVE WATER

DID YOU KNOW?

- ! A running tap used to wash food can use as much as 20 litres per minute
- ! Australia is the highest user of water per capita in the world, despite being the driest inhabited continent



Food Preparation

- Review food preparation procedures for water saving opportunities, e.g. dry peel potatoes instead of wet peeling
- Wash produce in a bowl rather than under running water
- Ensure taps are switched off after use
- Ensure food and utensils are not washed under running water
- Ask staff to report leaking washers or taps
- At the end of service, scrape plates before placing in the dishwasher so a shorter cycle at a lower temperature and less detergents are required
- Only use the dishwasher when fully loaded
- Use the economy setting on the dishwasher
- Consider the use of low temperature sanitising liquids
- Sweep or wipe up floor/benches rather than using a hose tap
- Keep equipment well maintained—ensure heating elements, jets, sprays, thermostats and drains are clean and unclogged

Water Saving Devices:

- ◆ Tap Controls —switch off taps after a certain time, ideal for communal areas such as toilets and hand washing basins
- ◆ Flow restrictors & aerators—reduce volume of water from the tap and thus consumption without diminishing service (provided water pressure is adequate)
- ◆ Automatic shut off valves for spray washers—supply water for pre-rinsing operations only when required by the user

Purchasing New Equipment

- When purchasing new equipment, prioritise high water efficient appliances and maintain in good working order

[The Water Rating Label details the efficiency of the equipment in a similar way to the Energy Rating Label as described on p7]



Reduce Water Pollution

- Fats and oils can cause blockage of sewerage systems and watercourse pollution, ensure they are not disposed of into the sink or drains, fit a grease trap if necessary and regularly maintain
- Ensure waste cooking oils are recycled

Food Selection

- When selecting menus reduce the use of foodstuffs which are highly water intensive in their production
- Prioritise fruit and vegetables, grains and pulses over animal-based products

It can take between 50,000 and 100,000L of water to produce 1kg of beef compared to only 2,500L to produce 1kg of white rice and less for most fruit and vegetables
[Vegetarian Network Victoria, 2009]



- Promote the use of tap water for drinking instead of bottled water by providing glasses/jugs
- Enable the consumption of juices and soft drinks by the jug or glass

Bottled Water Facts

- ! Producing and delivering a litre of bottled water can emit hundreds of times more greenhouse gases than a litre of tap water
- ! In many cases, a litre of bottled water is more expensive than a litre of petrol
- ! Department of Environment and Climate Change estimates that 200ml of oil is used to produce, package, transport and refrigerate each litre bottle of bottled water. As a result, at least 50 million litres of oil is used in the manufacture and distribution of bottled water in Australia every year
- ! Australia's annual use of bottled water generates more than 60,000 tonnes of greenhouse gas emissions - the same amount that 13,000 cars generate over the course of a year
- ! Australia has some of the best tap water in the World!

[all facts courtesy of Bottled Water Alliance, 2009]

3.3. REDUCE WASTE

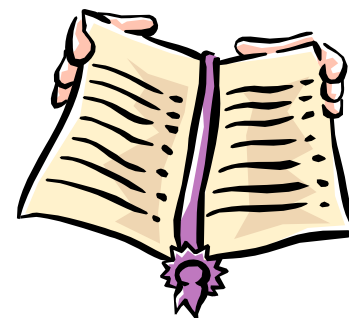
DID YOU KNOW?

90% of 'waste' in caterers' and restaurant bins is potentially recyclable, reusable or compostable

Research into waste from restaurants and caterers by Tourism Training NSW (Eating into Waste) .

Menu Planning

- Review the quantity of food left on plates, buffets and whether they are side dishes, mains, desserts etc
- Review the quantity of garnishes/serviettes used to present dishes and drinks
- Provide customers with options of serving sizes to allow for differing appetites
- Develop side order dishes offering customers a choice with regard to how much they wish to eat
- Identify ways in which the offcuts from one dish can be used for another (e.g. celery leaves)
- Identify ways to use one food type over a number of dishes (e.g. meat offcuts)



Purchasing

- Buy in bulk wherever possible to avoid excess packaging (however, remember over ordering will also lead to waste)
- Purchase concentrated products (e.g. cleaning products)
- Choose products with minimal packaging
- Talk to your suppliers! They may be able to help you by taking back packaging for reuse
- When comparing supplier costs, ensure you factor in costs of waste
- Ask for products to be supplied in recyclable packaging



Follow the 3R's:

Reduce...Reuse...*then* Recycle

Delivery & Storage

- Avoid storing food items on top of one another as this can damage food creating waste
- Minimise spoilage - once products are received ensure they are placed in correct storage areas as soon as possible
- Identify packaging that can become reusable containers for storing food (ensure food hygiene issues are addressed)
- Rotate stock to avoid out of date products
- Store left over food in airtight containers



Food Preparation & Service

- Portion control - pre-portion dishes such as cakes to reduce variation in sizes served and ensure all is used
- Donate any leftovers to charity organisations such as FareShare



FareShare is a small, not-for-profit community organisation, rescuing food and fighting hunger. Since 2001 they have given away healthy, nutritious meals to the hungry and the homeless in Victoria, using food donated by businesses, using mostly volunteers.

- Use recycled content paper and vegetable based inks when printing menus
- Avoid laminating menus where possible as this cannot be recycled
- Use reusable cutlery rather than single use disposable cutlery
- Review single portion items (e.g. butter and jams) - avoid individually packaged items if possible and avoid public health & safety concerns about communal pots by serving butter and sauces in reusable containers
- Serve sugar in refillable spoon-proof dispensers or paper sachets
- Review and remove unnecessary straws, decorations and napkins served with drinks
- Choose recycled content napkins



- Ensure staff are aware of waste management and recycling systems in place
- Ensure appropriate quantities of cleaning products are used particularly if concentrated products are purchased

3.4. FAIR & EQUAL OPPORTUNITIES FOR PRODUCERS

Fairtrade

“Fairtrade is a strategy for poverty alleviation and sustainable development. Its purpose is to create opportunities for producers and workers who have been economically disadvantaged or marginalized by the conventional trading system. If fair access to markets under better trade conditions would help them to overcome barriers to development, they can join Fairtrade.”

Fairtrade Certification offers the combination of relatively strong social and environmental standards. The guaranteed Fairtrade floor price and additional premium allows farmers to cover production costs and invest in business capacity in pursuit of financial stability and independence as well as sustainable farming techniques and community based projects.



® The FAIRTRADE Mark is a registered certification label for products sourced from producers in developing countries.

Fairtrade certification is not just for coffee! You can also get Fairtrade tea, chocolate, cotton, sugar, sports balls, nuts, rice and quinoa.



Ref: Marcus Lyon www.fairtrade.org.uk

What you can do

- Offer a range of Fairtrade particularly for coffee, tea and chocolate
- Request Fairtrade certified products from existing suppliers—many wholesalers and distributors now offer a range of Fairtrade products in both retail and catering sizes.
- Buy from wholesalers who specialise in Fairtrade products, or direct from a Fairtrade company such as Cafédirect or Oxfam
- Most importantly, if you are using Fairtrade products or have them available, promote this to your customers on menus and promotional materials

Contact Fairtrade Association of Australia and New Zealand (<http://www.fairtrade.com.au>) for:

- ⇒ Guidance on using the Fairtrade Mark on promotional materials
- ⇒ Procurement guide for sourcing Fairtrade products
- ⇒ Order promotional resources such as information leaflets, posters, t-shirts, badges and point of sale materials

Fairtrade support grows despite economic downturn

The first ever global consumer survey published in 2009 has shown that support for Fairtrade is increasing despite the economic slowdown. The survey commissioned by the Fairtrade Labelling Organisations International has a sample size of 14,500 in 15 countries, including Australia. Half of the public in the countries surveyed are now familiar with the FAIRTRADE Certification Mark. Of these, 9 out of 10 trust the label and three quarters of all consumers believe independent certification is the best way to verify a product's ethical claims.

Sales were shown to have increased **24%** in Australia in 2008 (compared to 2007).

Fairtrade Foundation, April 2009

3.5. PROMOTION OF EQUALITY, RESPECTING DIVERSITY OF CONSUMERS

Catering for diversity

To ensure an event or catering arrangement is inclusive it is important to consider people's religious and cultural backgrounds and health-related dietary requirements. Health issues may include diabetes and food sensitivities or allergies such as lactose and glucose intolerance or nut, shellfish or egg protein allergies. Religious and cultural groups may also have requirements for the preparation and serving of food such as Halal or Kosher. For example, Halal or Kosher food is not only pork-free but must be served on dishes that have never served pork.

Vegetarian – generally do not eat anything that has to do with the slaughter of animals including gelatine, animal-based stocks or rennet.

Vegans – in addition to above, do not eat any animal products, including eggs, milk/milk products or honey.

As well as the reduced environmental impact another benefit of serving vegetarian and vegan foods is that they will cater for people from most religions and cultural backgrounds. E.g. many people from Asia, Middle East and Asian-Pacific regions do not eat meat but are comfortable with vegetarian food.



- Always give participants the opportunity to indicate dietary requirements prior to events
- Ensure separation of halal, kosher and vegetarian/vegan food from other foods containing meat (this includes separate utensils, and even placing food on a separate table)
- Use a separate BBQ plate for vegetarian/vegan foods. It is not acceptable to have meat cooking alongside 'vege' burgers. Cook the vegetarian food first
- Label food – 'pork-free', 'beef-free', 'vegetarian', 'vegan', 'gluten-free' etc
- Liaise closely with the caterers/event staff to ensure you are familiar with the menu and its ingredients
- Recruit staff/volunteers from different cultural background to ensure the set-up is suitable and if possible, be on hand to advise participants of food options
- Include dairy- and gluten-free options as these are common allergies
- Serve food such as fresh fruit, vegetables and other foods that are low in fat, low GI (Glycemic Index), gluten-free and dairy-free
- Provide or have available a detailed list of ingredients to allow people to select appropriate food and avoid allergens

For further information the University of South Australia publishes a good reference guide '*Dietary Dilemma: a handbook for food providers on catering for alternative diets*': http://www.unisa.edu.au/regdisability/pdf/dietary_dilemmas.pdf

3.6. SUSTAINABLE FOOD SOURCING

Local, Seasonal produce

Using seasonal and more local produce will not only benefit the environment but also local economies and health. Fresh food in season is unbeatable in terms of taste, nutritional value and variety, and generally costs less.



- Visit local produce markets and develop relationships with local producers
- Check what's in season when planning your menus
- Talk to your suppliers! - ask them for local, naturally seasonal foods (not those grown in artificially generated, energy-intensive environments)
- Coordinate food deliveries from different suppliers where possible
- Favour suppliers with good sustainability policies and practices
- Tell your customers! - celebrate that you are using the freshest food available

Reducing the impact of production methods

The agricultural, and particularly the animal industries have an immense impact on our environment. Much of the meat produced in Australia is produced intensively. The intensive farming methods used have little or no regard for animal welfare. Organic farming is widely believed to be the most environmentally benign form of farming. Organic certification also includes some standards regarding animal welfare.



Currently, the Australian Certified Organic scheme is the most widely used in Australia.

Australian Certified Organic (ACO) is Australia's premier organic certifier. Look for the ACO 'Bud' logo for your guarantee of organic integrity.
www.aco.net.au

- Choose organic produce where available
- Search the Organics Directory to find suppliers: www.theorganicsdirectory.com.au/
- Make use of marketing materials produced by accrediting organisations

The [Organic Federation of Australia](http://www.organicfederationofaustralia.org.au/) recently reported that market information from Australia, USA and Europe is showing a considerable increase in the sales of the types of organic products used to prepare meals, such as fruits, vegetables, dairy products, grains, bread and meat despite the economic slowdown.

Use local, seasonal or organic produce as an opportunity to advertise and tell the story of your interesting new menus!

- Describe 'free-range' or organic content of your dishes

E.g. 'omelette made with free-range eggs' or 'lasagne made with organic beef'

- Speak to your suppliers! Choose meat adhering to Code of Practice for animal welfare
- Provide detailed information for interested customers on the provenance of your meat such as information about the farms or animal welfare where you have it available



Using more plant-based products

Choosing to use less meat and dairy products can have considerable environmental, social and financial benefits.

Figures released by the United Nations in 2006 reported that animal farming globally causes more greenhouse gas emissions than that of all of the cars, trucks and aeroplanes in the world combined! And that this is increasing!

- Reduce the amount of red and processed meat you use overall - You don't need to just cut meat out! Design dishes that use smaller amounts of flavoursome meat to good effect, with the bulk of the meal being made of plant-based foods.
- Offer a good range of vegetarian options - Use higher levels of fruit, vegetable and wholegrains, don't just replace the meat component with cheese!
- Reduce waste - Design dishes that use 'less favoured' meats so carcasses are used more efficiently.
- Promote the vegetable content of your dishes alongside the meat so customers learn to value it

Plenty more fish in the sea?

The consumption of fish and industrialisation of the fishing industry has increased so rapidly it is currently estimated that over three quarters of the world's fish stocks are either fully, or over exploited. (UN Food and Agriculture Organisation, 2005). Loss of biodiversity occurs not only with the targeted species but also the 'by-catch' - dolphins, sea-birds and turtles. Farmed fish can be seen as a more sustainable alternative; however, often farmed species need other fish to be fed which need to be fished anyway, diseases and parasites can spread rapidly in these environments and then to wild species, as well as the animal welfare issues.



- Refer to the Australian Marine Conservation Society for fish to avoid guide and don't buy fish from overfished stocks or badly managed fisheries. Choose and promote fish with the Marine Stewardship Council (MSC) logo
- Talk to your supplier! Ask where and how the fish was caught – more sustainable methods to look for are handline (e.g. mackerel), diver caught (e.g. scallops), jigs (e.g. squid) and pots or creels (e.g. lobsters or crabs)
- Promote sustainably caught fish on your menu



3.7. HEALTHY EATING

Sustainable catering is not all about being green. An equally important impact from catering is social issues relating to health. On campus at Monash University you may well be serving the same customers everyday so you may be contributing a significant portion of their diets. Obesity rates in Australia have doubled over the last 20 years and it is estimated that 75% of the population will be obese by 2020. (Australian Government Department of Health, 2009)

Healthy catering is not just about reducing obesity, it can help reduce the incidence of cancers, high blood pressure, diabetes and tooth decay. A healthy diet can also protect against heart disease and stroke.

More and more customers now look for healthier options (e.g. salads, vegetables, vegetarian, vegan). Healthier options tend to be less expensive to produce so you can help improve the health of the customer and save you money!

Be health-wise with your menu

- Increase the volume of meat stews, casserole or sauces with vegetables and/or pulses
- Increase nutritional value of meals by using reduced fat cheese or smaller amounts of mature or strong cheese such as Cheddar or Parmesan. Grate hard or low fat cheeses for sandwiches and salads. Choose cheese with non-animal rennet to cater for vegetarians
- Introduce oily fish recipes e.g. mackerel or sardines *check they are sustainably caught!
- Always use seasonal vegetables and fruits—these are packed with vitamins and minerals, also at their cheapest when in season and a simple way to change your menu regularly, helping keep customers interested
- Cut back on salt
- Use fats and oils sparingly—choose vegetable or canola oil
- Use non-stick frypans so you don't need as much fat
- Dry fry or roast spices
- Switch to semi-skimmed milk in recipes and offer customers the option of skimmed or soy milk
- Offer customers the option of added spreads, dressings, sauces and toppings rather than adding automatically
- Offer a 'healthy meal deal' - for example, a main meal, fruit juice or a piece of fruit cheaper than buying separately
- However, ensure any health claims you make about your menu are accurate and do not mislead customers: see <http://www.foodstandards.gov.au/>

General Rules

- ✓ **INCREASE** consumption of Fruit & Vegetables
- ✓ **EAT PLENTY** of carbohydrates, especially wholegrain such as cereals, breads, pasta & rice
- ✓ **REDUCE** consumption of fat, sugar & salt



4. FURTHER TOOLS

4.1. THE SUSTAINABLE EVENTS GUIDE

The Monash University *Sustainable Events Guide* aims to highlight the measures that can be taken to improve the sustainability for all events, in areas such as;

- Venue selection
- Transport
- Equipment and supplies
- Waste management



A copy of the *Sustainable Events Guide* can be obtained from your event organising committee or staff member, TOES or downloaded from www.monash.edu.au/green/

4.2. SUSTAINABLE EVENTS AND CATERING WEB RESOURCE

The web resource will provide practical information for event staff, vendors and the Monash University community regarding;

- The Monash Sustainable Events and Catering Guides and criteria
- External links to directory of local suppliers of sustainable catering and events products
- External links providing further information on sustainability criteria for events and catering
- Further information on Sustainable Food at Monash
- Event Planning Checklists

The resource will soon be available at www.monash.edu.au/green

Event Planning Checklists

These checklists provide guidance on environmental sustainability considerations for various types of events (including the following) and are available on our website:

CLUBS AND SOCIETIES

FUNCTIONS/ GRADUATIONS

MEETINGS

STALLS

CONFERENCES

MAJOR EVENTS AND FESTIVALS

SEMINARS

Please consult these checklists when planning your next event.

5. FURTHER INFORMATION

General

For further information on the sustainability of events and sustainability in general contact:

- Your department's [Green Representative](#) and/or Environmental Officer
- The Sustainable Catering and Events website at www.monash.edu.au/green
- The Office of Environmental Sustainability (TOES)
Tel: ex. 59884 Email: environment@adm.monash.edu.au

Waste and Recycling

Monash University waste management facilities and procedures:

- contact your department's Green Representative, TOES, Manager Cleaning Services, Facilities and Services at each campus
- WasteWise Program: www.mwmg.vic.gov.au/
- Fareshare : www.fareshare.net.au/contactus.php T: 03 9428 0044

Sustainable Food

Sourcing suppliers

- Melbourne Community Farmers Markets: www.mfm.com.au
- Organics Directory: www.theorganicsdirectory.com.au
- Sustainable Living Directory: www.slf.org.au/directory

Accreditation schemes

- Organic Federation Australia: www.ofa.org.au
- RSPCA: www.rspca.org.au
- Fairtrade: www.fairtrade.com.au or www.fta.org.au
- Marine Stewardship Council: www.msc.org

Information

- Slow Food Australia: www.slowfoodaustralia.com.au
- Whyveg.com: www.whyveg.com
- Vegetarian Network Victoria: www.vnv.org.au
- Animals Australia: www.animalsaustralia.org
- Australian Marine Conservation Society: www.amcs.org.au
- Bottled Water Alliance: www.bottledwateralliance.com
- Australian Government Health: www.health.gov.au