



## Q - 7.01 Environmental Laws and Regulations

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**Our organisation can fulfil all laws and regulations by focusing on the areas of our business that affect the environment.**

**This is done by a review of our environmental policy every 6 months, which is then followed up by realistic targets, and then staff training on the awareness and importance of reducing environmental impact.**

**Due to the nature of our operation, as a food business, our strategy at Relish has been to work with 'Employees', 'Suppliers' and 'Clients' to follow environmental law and progressively reduce our company impact on the environment. Particular emphasis has been in the following areas:**

**Strategy** - Management philosophy on environmental policy is constantly finding ways to reduce our environmental impact and is the basis of how environmental laws and regulations are addressed.

**Waste Management**- We work with our registered waste carrier, Grundon, to reduce general waste and increase re-cycling targets. Example: Up to 60% of all food waste is now separated at the production stage, with the aim to increase to 80% by 2018. Mixed re-cycling skips were introduced by 2016 to separate all re-cycled materials. All our used cooking oil is re-cycled by the 'Olleco' oil company.

**Suppliers** - Working with suppliers to reduce packaging and minimise delivery schedules to reduce transport impact. Example: We have introduced re-useable crates with our fruit and veg supplier to reduce the use of cardboard and plastic.

**Sourcing** - 'Environmentally caring' foodstuffs are sourced where economically practical, of which most important, are high frequency purchased products. Example: Fairtrade products are now purchased from Café Direct and all our chocolate in food production is Fairtrade.

**Menu Planning**- An important process is ensuring seasonal, local and regional produce is taken into consideration when planning menus. Example: To minimise the impact of transport we try to use Evesham and Bristol markets as a source of raw produce.

**Energy Consumption** - Catering operations need a variety of energy sources to operate, but it has been our obligation to target areas where consumption can be reduced. These include: Optimising the management of fridges and freezers; ensure all appliances are shutdown when not in use; ensure extraction units run at optimum; maintain all appliances and equipment to optimise their performance; replace all light bulbs with up to date energy saving lighting. Example- We have been working with a new hire company in 2017, to ensure we have more efficient/ modern cooking equipment on catering events.

**'Work Related Travel' Emissions**- The size of our workforce has increased as our company has expanded to larger catering events, and it has been necessary to manage a more efficient use of transport for all staff. Example: Staff 'Carpooling' is an essential part of the planning for every events contract we undertake.

**Training** - Training is an important part of ensuring the environmental policy is addressed and progress is made towards reducing our environmental impact. Staff are introduced to environmental issues and how the company can improve, for example, by ensuring staff turn off appliances when not in use.



## Environmental statement

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### Sustainability & Conservation

Year on year we strive to be as efficient as we can. We already have a strict recycling policy implemented at our production site and as a specialist outside caterer disposable packaging is something we use all the time. Because of this in 2010 we explored the option of purchasing bulk 100% compostable packaging for our events and venues. Now in 2017 we have a 80% compostable usage on all our disposables including all cafe operations and restaurants.

### Sustainable aims are:

- Setup a business strategy that actively promotes the use of sustainable products.
- Be a local leader in sustainable practices in relevant areas.
- Promote sustainable practices with clients and suppliers.
- Hold performance of these initiatives accountable to our staff through objective measurements
- Report on the results of sustainable measures and practices.
- Ensure senior staff members are clear on all company policy and review performance regularly.
- Employ and retain staff who have a high level of awareness in sustainability.
- Aim to use resources efficiently and therefore minimise waste, usage of water, energy and other consumables in the catering arena.
- Develop systems for the future to further reduce our carbon emissions.
- Always ensure no pollution is ever cause by out catering activities.
- Use compostable packaging for all our takeaway items.

### Conservation of Energy:

- Appliances will be reduced to their lowest setting or switched off when not in use.
- All appliances to be regularly maintained to ensure optimum performance.
- Always utilising efficient bulbs in lighting situations where this is feasible.
- Rooms which are not in use will have doors closed and lights off the conserve power and heat.
- Appliances will not be left on standby.
- Fridge & freezer doors will be closed correctly.
- Dishwashers will only be run with a full load.