



## **Checklist: Sustainable Food and Beverages**

An event that wants to make a comprehensive environmental effort should consider the possibility of serving ecological food. And if the event management has chosen to use suppliers, you can choose to use catering services that are in line with the event's environmental policy, i.e. suppliers of food that are also ecologically sound.

### **Tips on food and beverages:**

- Choose ecological products whenever possible. A large selection of food and beverages is available across Europe.
- Choose local products, both in order to give your event a distinctive local stamp and to avoid unnecessary transportation.
- Use the fruits, vegetables, fish, and meats of the season.
- Avoid harmful additives.
- Avoid using finished goods (partially or wholly).
- Avoid using portion packs (like salt, pepper, butter, jam, sugar, etc.).
- Check with the municipality where unsold food can be delivered. Maybe there are charitable organisations that would appreciate it?

### **Tips on service and packaging:**

- Remember that the choice of eating utensils and packaging determines what can be done with the waste afterwards. If you intend to compost it, the waste **MUST** be biologically degradable!
- Reusable eating utensils are available across Europe. Total suppliers offer dishes as well as the cleaning.
- The food can be served with alternative cutlery made of compostable nature products (e.g. corn starch) or paper.
- Offer food that can be served without eating utensils (e.g. sandwiches served in napkins).
- Avoid printing on napkins and other packaging as far as possible.
- Avoid disposable products as far as possible.
- Avoid environmentally unsound packaging that contains e.g. PVC, polyurethane or aluminium foil.
- If using a lot of packaging is unavoidable, introduce a deposit system (e.g. on pizza boxes or cups).