



TRINITY HALL
CAMBRIDGE

Environmental and Sustainability Policy Conference and Catering Department

Trinity Hall Conference and Catering Department recognises its responsibility to minimise the impact of its activities on the environment. It is committed to incorporating environmental and socially responsible considerations in selecting suppliers and contractors to minimise negative environmental effects and to promote sustainable practices. The Department has adopted the following Environmental and Sustainable Policy:

- All of our food is sourced from reputable suppliers who are carefully vetted and monitored by a specialist group to ensure consistent high standards, positive environmental practices, compliance with food safety regulations and competitive prices.
- We aim to use seasonal and locally produced products wherever possible which we reflect in the dishes on our menus.
- We ensure that animal welfare standards are adhered to for any eggs, poultry, meat and dairy purchased.
- All fish served is MCS (Marine Conservation Society) certified and/or from a sustainable source. The College is a member of the 'Sustainable Fish Cities' group.
- Having achieved Fairtrade University status we provide a variety of Fairtrade certified products, including all our tea and coffee, and promote other environmental and fairly traded products.
- We seek to purchase only sustainably sourced products containing palm oil and soya.
- We offer a variety of different food and drink options in the cafeteria and coffee shop, offering a range of healthy alternatives.
- We have reduced the service of ruminant meats and have adopted Meat Free Monday in the cafeteria.
- Vegetarian and vegan options are offered as standard in the cafeteria, coffee shop and at formal dining functions for students, Fellows and guests.
- Wherever possible we will cater for specific dietary requirements when informed in advance.
- We supply tap water in the cafeteria and coffee shop and offer filtered water at all College and client functions.
- We are working to reduce and where possible, remove the use of single use plastic.
- All disposable packaging is either biodegradable or recyclable. Our disposable coffee cups are biodegradable, whilst take away salad containers and glasses are made from renewable resources and are compostable.
- We encourage the use of keep-cups in our coffee shop offering a discount to Members using their own cup.
- We aim to minimise waste by evaluating our procedures and working with our suppliers to reduce any unnecessary packaging and use recyclable materials where practical.
- We split all recyclable products down - paper, cardboard, glass, metal, plastic and recycle them via the appropriate route. Waste oil is collected and recycled.
- When replacing our catering equipment we aim to improve efficiencies in energy consumption.
- We aim to enhance employee awareness of relevant environmental and social effects.