



Sustainable Development

2024/25

Eden Caterers are committed to following, improving and promoting good sustainability practices throughout our activities. All business decisions, including those relating to strategic development, will be taken with consideration given to balancing the economic needs of the company with an enduring responsibility to the quality of our global environment and the social well-being of all those with whom we engage. Eden have been awarded a 3 Star Food Made Good Rating from the Sustainable Restaurant Association. We are very proud to have received the highest rating in their three pillars of sustainability: Sourcing, Society and Environment.

PRINCIPLES:

The principles and objectives underlying this policy are:

Including sustainability issues to the criteria for all business decisions

Fully incorporating our staff in the drive for sustainable development.

Actively and regularly engaging with our clients and stakeholders on sustainability issues to promote our policy and determine their sustainability concerns.

To review our policy on an annual basis, publish it on our website.

Allocating the required time and resources to achieving sustainable development

Adherence to all regulatory or legal requirements relevant to our industry, in particular relating to the safety of the food we serve.

Commitment to our own Ethical Code of practice and implementing the principals of the Ethical Trading Initiative Base Code (although we are not members of the ETI).

This policy was last updated in January 2024.

Nick Mead
Managing Director
January 2024



Sustainable Development 2024/25 Continued...

ENERGY & EMISSIONS:

- Where possible and viable purchase goods sourced within the UK
 - Buy from suppliers as close to Eden as possible
- Develop our client portfolio as close to our premises as possible
- Maximise the efficiency of fuel/electricity in our vans by using tracking and routing systems
 - Continue to replace the fleet with electric alternative vehicles
- Minimise energy consumption by use of the best available technology
 - Purchase energy from a 100% UK renewable electricity supplier

SOURCING - RESPONSIBLE PURCHASING:

- Buy animal and poultry products that are from farms with approved husbandry
- Buy only UK sourced free-range fresh meat, poultry (red tractor as a minimum standard) and sustainably sourced fish (where practically possible)
 - Purchase of no single use plastics
- Eliminate the use of non-recyclable or non-recycled plastic in any plastic item purchased
 - Customer engagement on sustainable products and packaging
 - Purchase fair-trade whenever practical
 - Purchase the most energy efficient equipment and vehicles
 - Service vehicles regularly to maintain efficiency
- Ensure that timber furniture, and any other timber products, are recycled or from well-managed, sustainable sources and are Forest Stewardship Council (FSC) certified
 - Opt to repair rather than replace whenever possible

COMMUNITY:

- We will actively nurture good relations with our local community
 - by offering help in ways appropriate to our resources and skills

WASTE MANAGEMENT:

- Minimise our waste of any resource, in particular:
 - Energy – use LED, timers, and sensors
- Water – Use reduction floats in toilet systems, have a no running tap policy in kitchen, use pressure tap sensors in wash hand basins
- Food – Only order food to be used in confirmed orders to eliminate waste and over ordering
 - Recycle or dispose of responsibly any waste we do create
 - Maintain zero to landfill waste management
 - Compost all waste food

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Nick Mead
Managing Director
January 2024