Cambridge Institute for Sustainability Leadership

Sourcing sustainable food – guidelines to share with catering suppliers

At CISL we are increasing our commitment to sourcing sustainable food for the events and meetings that we organise. Since the focus of the work that we do is on sustainability, we are very keen to "practice what we preach" to the individuals we work with; both through the educational courses that we run and the workshops and meetings we convene with business and policy makers.

We really appreciate your help with this.

Wherever possible, when catering for CISL events please help us to ensure that:

- No beef is served and any meat is locally sourced and produced to high environmental and animal welfare standards e.g. Free range, Red Tractor Assured.
- Fish is from sustainable sources e.g. accredited by the Marine Stewardship Council.
- No tropical fruit is served
- Produce, whenever possible should be locally sourced and seasonally available
- Provide desirable vegetarian options – we are working towards offering vegetarian food as a default with meat as an opt in so we are very interested to work with caterers than can provide tasty and interesting vegetarian options
- Provide healthy alternatives to sweet desserts e.g. fruit
- Provide jugs of water as standard, rather than bottled water
- Whenever possible, minimise use of individually packaged food/drink items and use reusable, rather than disposable crockery, glassware and cutlery
- If products contain palm oil and soy, check these ingredients are certified as sustainable
- Provide FairTrade hot beverages

We are very happy to talk further about these guidelines and look forward to working with you and continuing to increase the sustainability of the food we offer.

[Last updated September 2016, CISL Sustainability Group]