**Product / Service:** Catering Services & Food

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|  | **Negative Impacts / Risks** |  | **Positive Opportunities** |
| **Environmental** | * Farming impacts – use of fertilizers / chemicals on land / impact on landscape & natural habitats / soil erosion / welfare of livestock * Use of water (natural resource) * Energy use of cooking and food storage (e.g. refrigeration) equipment (carbon impact) * Vehicle fuel & emissions (carbon impact) – frequent deliveries of food products (may include an international supply chain) * Food products may be delivered in excessive packaging * Disposal of packaging from food products e.g. bottles – landfill impact * Food waste | * Sustainable food sources e.g. IUCN Red List Fish, Red Tractor * Seasonal food * Energy efficient food preparation & storage equipment (e.g. EnergyStar) * Consolidated deliveries (or shared contracts) to reduce vehicle fuel & emissions * Locally sourced food * Low CO2 delivery vehicles * Minimising packaging of food products & using recyclable packaging * Recycling packaging from food products & re-using containers * Composting of food waste * Food waste to generate renewable energy |
| **Social** | * International supply chains in respect of food products (potential for issues such as child labour / poor pay & working conditions / health and safety breaches / poor livestock conditions) * Working conditions of catering staff (health & safety / long hours / unsocial hours / low pay) * Frequency & timing of deliveries – congestion & noise impacting residents * Health impacts of convenience foods (i.e. high sugar / fat content) | * Opportunities to promote Fairtrade products * Catering staff - local employment / living wage * Apprenticeship opportunities * Consolidated deliveries (or shared contracts) to reduce congestion & noise * Opportunities to promote healthy alternatives |
| **Economic** | * Cost of energy used by food preparation and storage equipment * Potential duplication of purchases across multiple sites - disconnected orders / multiple delivery charges * Poor inventory management may result in over-ordering of food products / leftover stock / high storage costs * High wastage of food products * Sustainable food products may be more expensive | * Energy efficient food preparation & storage equipment (e.g. EnergyStar) – reduce energy bills * Rationalise suppliers & deliveries * Reduce waste through effective inventory management / redistribute over-orders of food products internally * Local supply base – benefits local economy (support for farming industry) & job market |

**RELATED PROC HE:** CA / CB / CC / CD / CE / CH / CJ / CM / CP / CQ / CS / CT / CZ / XE