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