

ENVIRONMENTAL POLICY



Pickled Walnut Bespoke Catering strongly believes in environmental protection and is a big part of our operations. All the staff here at Pickled Walnut share the companies' strong philosophy on environmental protection and understand their actions make an impact on the environment. To ensure we operate in an environmentally friendly manor we take a number of actions and implement the following measures.

Waste management is controlled thoroughly so that only the necessary items are disposed and correctly recycled. With all our food wastage being kept to an absolute minimum with the packaging and waste recycled using 'Gaskills' a recycling company.

Transport and delivery usage is controlled so that the company is not using unnecessary amounts of fuel thus reducing the company's carbon emissions.

Ingredients are all sourced from local suppliers ensuring the products are fresh and the food miles are kept to a minimum. Keeping the food miles down to a minimum again reduces the carbon emissions created by the deliveries.

Production processes are carefully thought out so that only essential energy is used during the production process. We also ensure that any wastes from production are non harmful to the environment.

The Staff at Pickled Walnut are all educated on the consequences of their actions with regards to the environment. The company directors take it upon themselves to organise regular in house training seminars to update the staff on various methods of operating in an environmentally friendly manor. In these seminars the staff is advised on energy saving, recycling methods and reducing individual carbon footprints.

Pickled Walnut Bespoke catering will include their environmental policy any tender when pursuing new contracts.

Frequent updating of the policy will occur throughout the year carried out by the company's environmental health consultant. The managing directors will be informed of any changes so that staff can be made aware.

On monthly staff meetings the members will suggest ways in which the company can operate in a more environmentally friendly manor.

It is the head chef's responsibility to ensure all policy requirements are upheld to satisfactory standards further measured by the company directors.

All clients should be made aware of our ethics and understand that the company abides by this policy in order to benefit the environment.

The Directors of the company are responsible for establishing and implementing the environmental policy, and will liaise with the Company's independent Environmental Health Consultants in order to ensure that the Policy is consistent

with all relevant environmental legislation.

Pickled Walnuts suppliers

We aim to utilise the best quality local suppliers so we know exactly where the ingredients come from and exactly how they were produced

We ensure that all the fresh vegetables and meat has been produced using no artificial chemicals and have been reared in an ethically sound manor.

We always encourage our suppliers to use environmentally friendly packaging and casing, this may be biodegradable or easily recyclable.

At the end of each year Pickled Walnut like too evaluate the suppliers' performances with regards to quality consistency and their environmental performance. We endeavour to let our suppliers know how they could improve their services and encourage them to become more eco friendly.

We at Pickled Walnut only operate using the finest ingredients this way we can control the quality to our high standards. We use free range eggs meat that has been produced in humane ways and free range chicken that meets standards with all government by laws.

Outside Catering

Pickled Walnut ourselves on high levels of organisation and preparation no matter how big the event is. This includes having the correct amount of equipment in built kitchens and monitoring the standard of the appliances.

When catering in marquees, other kitchens and various venues our experienced staff implement good kitchen practice by minimising electricity, water and gas used thus resulting in lower energy usage. Small things from using sensible amounts of water in our cooking to oven temperature is all taken into account so that the food is delicious and the energy output is lower.

During the Pickled Walnuts service at a function all members of the team ensure that all wastage is disposed of hygienically and in accordance of this policy reducing pollution and recycling were possible.

Recycling

At pickled Walnut we use a recycling waste disposal company names Gaskiils who recycle all waste from their customers. We feel it is worth every penny as recycling is a key factor in saving the planet and keeping eco friendly. In the kitchen Pickled Walnut use recyclable plastics and never glass. This reduces the risk of food contamination and increases the amount of reusable products used.

Our catering should constantly look around the premises in order to highlight areas where eco friendly materials can be used including placing recycling bins strategically and clearly labelled.

ENVIRONMENTAL POLICY- CONT



Pickled Walnuts recycling mentality does not stop in the kitchen as our office constantly monitors the amount of paper used by each individual and its purposes. This ensures that there is no unnecessary use.

Waste Management

Pickled Walnuts waste disposal is kept to high standards as we abide by the environmental protection act – Duty of Care Regulations 1992. This government legislation requires Pickled Walnut who produces kitchen waste to follow four rules. The rules are as follows:

- Ensure that the person or company collecting waste is a registered waste carrier.
- Ensure that all Pickled Walnuts waste is securely packaged and contained.
- Ensure that the registered waste carrier is informed of the waste being taken.
- Ensure that a waste transfer note is completed and a copy given to the registered waste carrier.

Waste at the Pickled Walnut depot is securely stored in a designated waste disposal site that is constantly managed by our catering manager. It is made secure in order to stop the waste blowing away, leaking or causing pest problems.

When waste is collected on a regular pre organised basis the Pickled Walnuts catering manager will liaise with the registered waste collector and provide a transfer document. This document will provide the carrier with information regarding the contents of the waste.

If there are any changes in the consistency or type of the waste the designated waste collector will be informed along with Gaskills.

The waste disposal area is cleansed weekly with approved disinfectant in order to meet hygiene standards and reduce risk of pests.

Training, Teaching and Administration

All members of the Pickled Walnut staff are to be trained on every aspect of this policy so that they are aware of how to operate and understand the Pickled Walnut promote environmentally safe services.

This policy will be referred to every staff meeting so that the catering manager can highlight where we can improve and where we are meeting targets with regards to recycling etc.

All staff will be asked to contribute ideas on improving our policy and be given

the chance to voice their opinions freely.

Pickled Walnut is more than happy to offer advice to our customers and clients with regards to maintaining an energy efficient operation.