

Better Oxfordshire catering for people & planet



Almost 45% of UK consumer spending on food and drink is on out-of-home catering. The foodservice industry employs 1.6 million people, and feeds a fifth to a quarter of the UK population at least once a week. The catering sector has huge potential to improve the social and environment impact of its food. More sustainable catering can cut costs, enhance brand reputation and customer loyalty, and increase the integrity and security of supply chains.¹

This short guide offers advice and resources on how to implement better catering for people and planet in Oxfordshire, as well as a listing of Good Food Oxford network caterers.

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MAKE
A
CHANGE

Top tips for delicious, healthy, fair and sustainable catering!

- **Animal Products** Reduce consumption, especially of red meat, in favour of alternative protein sources, such as pulses and beans. All meat and dairy products should be free-range, Organic and/or Freedom Food certified. Fish should be [Marine Stewardship Council](#) certified. Avoid endangered species on the Marine Conservation Society list. Work towards serving predominately or entirely veggie and vegan options. If you must serve meat, then display meat-free options at the top of the menu and cheaper than meat options

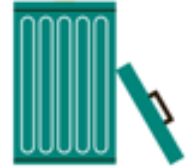


- **Local & Seasonal** Support the local economy, and minimise transportation and processing by sourcing from local producers.
- **Organic** Buy organic where possible. If cost-constrained, prioritise sourcing of animal products, as these have the biggest environmental impact.
- **Fair** Pay a fair wage across the food chain, from paying staff a living wage to sourcing Fairtrade. There are over [4,500 Fairtrade products](#) available, including fruit, nuts, hot beverages, alcohol and ice cream!
- **Nutrition** Plan menus around Public Health [Eatwell plate guidelines](#), reducing consumption of animal products, fat and sugar, and increasing pulses, fruit and veg.
- **Drinks** Offer tap water as standard rather than bottled water. If you serve juices and other drinks, use jugs rather than individual bottles or cans and refill them gradually to avoid waste. Avoid single-serve sachets of tea, coffee, sugar and sauces.
- **Energy and Water** Monitor and reduce consumption of energy and water in catering. For example: choose caterers that cook in large batches and deliver by bicycle; use energy-conserving cooking practices like slow cooking; serve finger buffets to minimise washing up!
- **Baked goods** Bread is one of the most commonly wasted food items so reduce the amount provided to avoid waste, and choose items which are produced without additives and less salt as outlined in the [Real Bread Campaign](#).



¹http://www.foodethicscouncil.org/uploads/publications/Catering%20for%20Sustainability_SUMMARY%20REPORT.pdf

- **Waste** Ask for reduced packaging. Ensure crockery and cutlery can be reused, composted or at least recycled. Provide convenient and visible recycling and food waste bins. Ask for smaller plates and portions to reduce waste. Provide "Take Home" boxes for any leftovers. Give away or sell leftover food via a redistribution app, e.g. [OLIO](#) or [Too Good To Go](#). Recycle any remaining food waste.
- **Food surplus enterprises** Use Oxford caterers who offer "food surplus" catering, using perfectly good supermarket surplus that would otherwise go to waste.
- **Communications** Shout about all these good practices to your consumers, and tell the story of where your food comes from.



Catering Resources

Food Ethics Council, 2015 – Catering for Sustainability. The work aims to understand whether, why and how sustainable diets are promoted by individual foodservice companies, and to assess the business cases for adopting and promoting sustainable diets across the sector. It seeks to understand the policy environment and other external drivers of change in the industry. It makes recommendations for foodservice within businesses, as well as across their stakeholders and the industry as a whole.

<http://www.foodethicscouncil.org/society/food-security/catering-for-sustainability.html>

Soil Association Food for Life Catering Mark

The Soil Association Food for Life Catering Mark provides an independent endorsement that food providers are taking steps to improve the food they serve, using fresh ingredients which are free from trans fats and harmful additives and better for animal welfare. Caterers are audited to ensure they meet high standards of provenance and traceability, providing reassurance to customers that meals are freshly prepared using environmentally-sustainable and seasonal ingredients. They are also asked to demonstrate their compliance with relevant national standards, including the School Food Standards, or guidelines on food and nutrition.

<https://www.soilassociation.org/what-we-do/organic-standards/our-standards/catering-mark-standards/>

Sustain - simple guidelines for catering at meetings

http://www.sustainweb.org/pdf/Sustainable_Food_for_meetings_Jan08.pdf

Sustain – food policy template

http://www.sustainweb.org/goodfoodpublicplate/write_sustainable_food_policy/

Public Health England Eatwell Plate

<http://www.nhs.uk/Livewell/Goodfood/Documents/The-Eatwell-Guide-2016.pdf>



Healthy, fair, sustainable and delicious food for Oxford
www.goodfoodoxford.org



Good Food Oxford Network Caterers



Business	Type of catering?	Description	Website	Phone number	Address
Catermasters	External event	Catermasters are a contract catering specialist that provides fantastic restaurants, delis and coffee bars to 120 clients across the UK. They are the caterer at Oxfam and Oxford University Press and together they are producing a plan of events working towards a better food system.	http://www.catermasters.co.uk/	03330 141777; Contact through facebook: https://www.facebook.com/catermasters/	550 Thames Valley Park Reading Berkshire RG6 1RA
Charlton House	External event	One of the UK's leading names in workplace dining, with more than 3000 employees. We have earned a reputation for excellence in food, value and service and are known for our commitment to responsible business; we take good care of our customers, our people and the environment that we operate in.	http://www.charltonhouse.co.uk/	03330 141777; sales@charltonhouse.co.uk	550 Thames Valley Park Reading Berkshire RG6 1RA
Crissel's Kitchen	External event	Crissel's Kitchen is focused on providing high-quality catering for all your needs, prioritising locally-sourced ingredients. They also offer a very interesting range of cookery classes, specifically tailored to you, whatever your level and favourite cuisine.	http://www.crisselskitchen.co.uk/	07714 637390; crissel76@hotmail.it	46 Nuffield Road, OX3 8RE
Greens Outside Catering	External event	Greens Outside Catering offers you a tailored service for any corporate event and we will manage everything for you. Everything is freshly made and they use organic, free-range and fairtrade produce. Also cater vegetarians, vegans and gluten-free.	http://www.greenscafe.co.uk/outsidecatering.php	01865 316 878; info@greenscafe.co.uk	50 St Giles, Oxford, OX1 3LU

Jam Factory	In-house with venue hire	The Jam Factory serves only free-range, well sourced produce - local where possible and all cooked fresh to order. All of our beef is 28 dry aged Scotch Angus and we are proud members of the Scotch Beef Club! Our fish come from day boats not trawlers and we do not source from the Pacific Ocean..	http://www.thejamfactoryoxford.com/	01865 244613; http://www.thejamfactoryoxford.com/contact/contact/	Hollybush Row, Oxford, OX1 1HU
Natural Bread	Bulk orders (Maybe email to double check?)	Natural Bread is a family business, based in Oxfordshire, baking hand crafted breads and cakes from locally milled flour.	http://naturalbreadcompany.co.uk/	01865 302996; naturalbreadorders@gmail.com	29 Little Clarendon Street, OX1 2HU
Organic Deli	External event	The Organic Deli Café delivers expert catering services. They provide delectable bespoke spreads for conferences, parties, tea and coffee sessions and more. They strive to ensure that all our ingredients and products are organic and ethically sourced.	https://www.organicwholefoods.co.uk/	01865 364853; info@oxfordorganic.co.uk	24 Friars Entry, Oxford OX1 2DB
Proper Food	External event	Proper Food aims to revolutionise Oxford's corporate catering by delivering innovative menus focused on seasonal food, sourced from local artisan producers for their delicious ingredients	http://properfood.uk.com/	07586 048861; info@properfood.uk.com	Proper Food, 24 Manor Road, South Hinksey, Oxford, OX1 5AS
The Late Chef	External event	Paul Bellchambers started his catering business The Late Chef in 2009, after a career in IT. He has now worked with many private and business clients, has a regular radio slot, and was the founder of the Wallingford Food Festival.	http://thelatechef.com/	07724250116 or 07842909111; Contact through the website: https://thelatechef.com/contact-the-late-chef/	Sowberry Cottage, Moulsoford, Wallingford, Oxfordshire, OX10 9JG.
The Oxford Delhi	Catering, market stalls	A contemporary interpretation of authentic Moghul cuisine. We take immense care in sourcing our ingredients from local and organic producers where possible and promise not to use any artificial colouring, preservatives or GM ingredients.	http://www.theoxforddelhi.co.uk/	07877 538781; TheKitchen@theOxfordDelhi.co.uk	Oxford

The School Lunch Company	For schools only	The School Lunch Company is based in Beckley, Oxfordshire with a philosophy to remain approachable, flexible and offer a quality school meals service tailored to the needs of customers and clients. We are passionate about the food we offer and provide freshly prepared, healthy, nutritious and tasty meals using locally sourced fresh produce.	http://www.theschoollunchcompany.co.uk/	07825 344437; Contact through website: http://www.theschoollunchcompany.co.uk/Contact-Us	Greystones, Beckley, Oxford, OX3 9SS
Vaults & Garden	In-house and External event	The Vaults & Garden cafe was established with the aim of squaring sustainable financial success with positive ecological and cultural development. They are available for private venue hire as well as external events catering. All food is fresh, organic and locally sourced, and they have a "No-Waste Catering" policy!	http://www.thevaultsandgarden.com/	01865 279 112; events@thevaultsandgarden.com	University Church, High Street, Oxford, OX1 4BJ
Waste 2 Taste	External event	External catering with a vision of a vibrant, healthy and sustainable food culture, committed to food waste cuts. We can cater for any occasion: your office lunch, conferences, meetings and private parties. We offer a range of fairly-priced menus, and we produce our food in line with ethical practice. Our relationship with Oxford Food Bank allows us to make use of surplus food where possible to prevent waste.	https://www.facebook.com/waste2taste.co.uk/	07952 498589	Central Oxford