

## LOCATION/STUDIO CATERING GUIDELINES

1. One senior chef to have taken the [Nationwide Caterers Association \(NCASS\) sustainable catering course](#) - City & Guilds certificate.
2. Food and drinks to be served with reusable (i.e. china, metal, glass) cutlery and crockery. If disposables are necessary, these should be made from a recycled material and should themselves be compostable or recyclable. Have a look at the [disposables section on Media Greenhouse](#).
3. All catering waste (packaging, food waste and disposables) to be recycled, composted or returned to the supplier.
4. Products to be bought in recyclable containers where possible and never in polystyrene.
5. If you are responsible for supplying water to cast and crew, please encourage them to bring their own re-usable water bottles or provide them with one at start of the shoot. Offer water from taps or plumbed dispensers, or, from recyclable water boxes should the former not be available. Disposable water bottles not to be present on set.
6. Use environmentally responsible biodegradable detergents. Not petrochemicals, phosphates, preservatives, enzymes or synthetic detergents.
7. Buy [Fair-trade](#) tea, coffee and fruit, and other products where available
8. Buy [Red Tractor](#) assured fresh produce
9. Never buy fish on the UN red list and stick to species on the Good Fish Guide. [More info](#)
10. Buy locally sourced and seasonally appropriate food wherever possible – NCASS provide guidance on how this can be achieved effectively and with an cost saving.
11. Address the energy demand of your catering operations. Guidance from [Carbon Trust Food Preparation Catering Sector Guide](#)