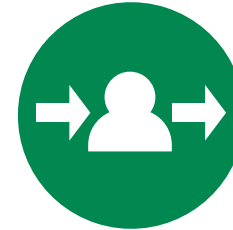


FOOD AND DRINKS



Provide staff with re-usable bottles (or BYO) and provide/sell re-usable bottles or cups to your customers



Engage a social enterprise to supply products, staff or to do your catering



Provide/source at least 50% vegetarian options, choose chicken instead of beef to reduce emissions



Prioritise food choices that are Fair Trade, local, seasonal or Carbon Neutral



Avoid single use waste products or products with excessive packaging (swap single-serve sauce packets for a condiment station)