

Staff checklist – Sustainable Catering

When developing a preferred supplier list of caterers for Council

1. examine the opportunities afforded by the Local Government Sustainable Choice program
2. conduct an education campaign with local food suppliers to help them understand how they can become compliant with Councils catering requirements
3. distribute a copy of the sustainable ethics declaration to local catering businesses seeking responses and add to database. Conduct as required.

When organising a catered function for Council

1. check against the local supplier list for caterers that have met the requirements of the sustainable ethics declaration
2. ensure a range of food types are available for people with special dietary requirements i.e. gluten free, vegetarian, fruit
3. organise for glasses and jugs of water. If off-site organise a 10 litre container of water (or appropriate amount considering the size of the gathering) and reusable cups.