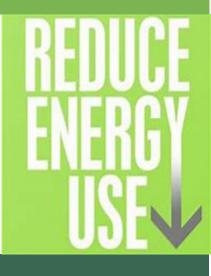


# SOLIHULL CATERING CLIMATE CHANGE ACTION PLAN









### SAVE ENERGY

SWITCH OFF EQUIPMENT WHEN NOT IN USE.
LOOK AFTER OUR EQUIPMENT.
WORKING TO BEST PRACTICE GUILDLINES.







#### TAKING CONTROL OF FOOD WASTE

TASTY MENUS REDUCE WASTE.

USE FOOD WASTE BINS.

COMPOST VEGETABLE CUT OFFS.

PURCHASE, PREPARE & SERVE WITH CARE.









## **CONSERVE WATER**

(40 HOURS CAN PROVIDE DRINKING WATER FOR EVERYONE ON EARTH FOR I YEAR)

DON'T LEAVE TAPS RUNNING UNATTENDED. USE SPAY BOTTLES FOR CLEANING. **USE DISHWASHERS WHEN THEY ARE FULLY LOADED** WATER FRIENDLY MENUS-MEAT PRODUCTION DEMANDS 2,000 TRILLION TONS OF WATER EVERY YEAR!







## REDUCE SINGLE USE PLASTICS(SUP)

REDUCE CLINGFILM USE BY USING SUSTAINABLE ALTERNATIVES.

STOP THE USE OF PLASTIC CUTLERY.

RECYCLE PLASTICS WHERE POSSIBLE

ENCOURAGE SUPPLIERS TO REDUCE PLASTIC PACKAGING.









#### EAT THE RAINBOW

MANY PUPILS ARE VERY ENGAGED IN ENVIRONMENTAL ISSUES, HEALTH OR JUST EATING!
SUPPORTING PUPILS AND STAFF'S CHOICES ACROSS THE RANGE OF MEALS ON OFFER
TO KEEP THEMSELVES AND THE PLANET HEALTHY