

Solihull Catering Services

Sustainability

What we are doing ..

- Fewer deliveries to schools from larger orders and combining contracts so that they can be delivered on the same lorry. Still more to do but we are already making some changes
- Less packaging especially with single use plastics. Unfortunately some plastics are needed to prevent food waste. Water condenses on chilled fruit and veg making packaging in paper bags useless
- More sustainable packaging unfortunately “compostable” claims by coffee cup makers are not realistic as the cups need to be washed collected separately and then transported by a waste contractor. For the numbers we have it doesn't make sense

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- More meat free days – we would love to do more of these but unfortunately many parents don't see that a meat free day is of equal value for their child and choose to send their children in with a packed lunch that day. Some meat free options are more expensive than meat ones which is also frustrating especially as the meal price is fixed and has been kept low to encourage greater take up
- Meat free options especially in secondary schools have been requested by school councils but sales data shows that when presented with meat free or a meat option students don't choose the meat free one
- Less food waste. Traditionally 6 extra meals were produced by each school every lunchtime to give to children who may have missed morning registration or for children who drop their tray. All these meals were thrown away if not used creating a huge waste and cost issue over the year. Now the number of extra meals is being reduced to 3 and being monitored to see if they can be reduced still further

What our ambitions are for the future

- Use less energy in kitchens moving from gas to induction (investment needed)
- Have suppliers deliver in electric HGVs (when they are viable)
- Eliminate use of disposable single use plastics i.e. drinks bottles and cutlery
- Have a predominantly meat free menu offer