

Recycling Policy

Overview

Waste has become an increasingly difficult environmental and economic problem, one to which Churchill Catering acknowledges its contribution.

In May 1999 the government published "A Better Quality of Life"; a strategy for sustainable development in the UK. This aims to ensure:

- Social progress – recognising the needs of everyone
- Effective protection of the environment
- Prudent use of natural resources
- Maintenance of high and stable levels of economic growth

The re-use and recycling of materials and resources must be one of our priorities. A key driver for re-use, recycling and recovery is the need to move towards a more sustainable economy. Sustainability requires our business to take environmental and economic issues into consideration.

Sustainability is fundamentally about reducing the total material inputs to an economy and introducing greater efficiency in resource use.

The Policy

Churchill Catering can achieve the following benefits from implementing waste minimisation at all of the permanent venues where catering services are provided:

- Run a more efficient and profitable business by reducing the hidden cost of waste disposal which is generated through over-ordering and inappropriate procedures
- Meet commitments to health and safety regulations
- Make a worthwhile contribution to the environment. Minimising waste is the very best way to conserve energy, water and non-renewable resources as it prevents the manufacturing, transporting and recycling activities associated with a product/waste from occurring

To summarise, the key to efficiency and sustainability is to reduce, re-use and recycle.

Reduce

- We will, where possible, use reusable trays, cups, cutlery and plates in canteens
- We will, when possible, buy items in bulk to reduce the amount and cost of packaging to be recycled
- For take-out food we will, where possible, use minimal packaging

Re-use

- We will, where possible, use reusable cups and plates that are washable rather than disposable items
- We will, where possible, use salt, pepper and sugar dispensers instead of individually packaged items
- When appropriate glass jars and containers will be reused for storage
- Used cooking oil will be collected by an approved contractor for re-use

Recycle

- We will limit the number of waste bins placed in canteens and recycling bins will be placed in the canteens to make recycling easier for our clients
- Containers and bins for recycling steel/tins cans, glass jars and bottles, milk cartons will be provided in a designated area to encourage and promote recycling throughout the canteens
- Recycle bins will be placed directly beside waste bins so that recyclable material does not have to be put in the waste bins
- We will, where possible and if appropriate, choose glass instead of plastic, as it is more easily recycled

Tony Nicholl
Managing Director

