



Low Impact Catering



[University Catering](#) works hard to provide quality food service for your catered events. Here's how you can work with them to continue thinking green, even at these events.

When Planning Your Event:

- Make sure to let University Catering know you're interested in minimizing your impact. They will be happy to work with you to meet your needs.
- University Catering General Manager Jimmy Patten or Culinary Service's Supply Chain Manager Kara Landolfi are great resources if you need further assistance.
- Know that the current default option for catered events is to provide eco-friendly disposable paper goods and cutlery. However, the city does not accept these in their compost facilities at this time so they end up in the landfill (ask for most up-to-date composting info). Offices can opt to upgrade their events at a premium to include reusable china, glassware, and silverware service, which have a smaller impact.
- At the current time, recycling services are only offered at catered events in the SUB, so try to utilize its event spaces whenever it is practical (inquire for the most up-to-date info on recycling).
- Composting of individual leftovers from buffet style events is currently not offered at any location, so order only what you need. However, University Catering does compost whenever possible (read below).
- Work with university catering to choose a menu that minimizes your impact.
 - Be cognisant of your protein choice. Vegetarian and vegan options have the lowest environmental impacts, but if you opt for meat, keep in mind that poultry, fish, and pork have much lower carbon footprints than beef and lamb. University Catering is also expanding its vegan and vegetarian protein options to include beyond beef and insects!
- If your event has a buffet, try not to dish up more than you can eat so that any extra food is composted rather than thrown away.

University Catering is Working Towards Sustainability by:

- Repurposing extra food whenever possible and composting leftover food from buffets and plated meals. They also compost kitchen scraps.
- Phasing out the use of plastic straws.
- Developing Food Waste Reduction policies.
- Sourcing foods locally through the Farm to Campus program whenever possible.
- Actively pursuing new and unique ways to reduce their impact.

