



Chetham's

School of Music

Chetham's School of Music with Sodexo

Our approach to sustainability and procurement

Packaging

- Biodegradable cardboard boxes, wrap boxes, baguette bags and brown paper bags are used for sandwiches
- The Green Sack - Black refuse bags are in use that are made from RPC BPL refuse (made from waste farm polythene)
- From March 1 2018 we changed our fresh meat supplier to a catering butcher. The main benefits of this move included significant reduction in packaging.

Refuse and food waste

- The school has a contract with Viridor for the disposal of rubbish.
- All waste is taken to Atherton where it is used in their energy recovery plant in Runcorn and much of the ash from this process is used in the construction industry.
- Over 95% of the volume of waste is either recovered for recycling or used in energy generation.
- Segregated waste ie cardboard & paper is 100% recycled.
- Two years ago, we began separating food waste for Viridor so that it could be used to make fertiliser rather than it being thrown into general waste.
- Olleco collect our waste oil and recycle it into bio fuel.

Disposable Food Containers and Cutlery

- The disposable individual portion pots we use for prepared fruit, fruit salads and cold desserts are recyclable.
- Pots used for pasta and noodle grab 'n' go, are recyclable.
- All plastic cutlery is recyclable.
- Phasing out single use plastic bags and polystyrene foam items by 2020.

Straws

- In June 2018 all plastic straws and stirrers were banned and replaced with paper versions.

Plastic Bottles

- These are then sent with the waste for recycling and energy generation.

Hot Cups

- We use wooden stirrers and cardboard clutches.
- For events we use a paper ripple cup which is an integrated cup and clutch which is also recyclable.

Suppliers

- The team uses Red Tractor Meat and MSC fish
- Wasteful to Tasteful – We are rescuing Grade B fruit and vegetables that would normally go to landfill. Working with a group of cooperative farmers the team receives a 15kg veg box once a week and a 5kg fruit box once a month, to put towards their menus and create dishes.

Company Wide

- Veg Pledge increase volume of vegetables procured by 10% by 2020
- 94% of our coffee is Fairtrade and Rainforest Alliance Certified
- We closely monitor the amount of certified sustainable palm oil that Sodexo consume and buy GreenPalm certificates to compensate for the non-certified palm oil that we source as a company
- Sodexo and the World Wildlife Fund are working together to create healthier plant-based meals with less environmental impact
- Since March 2018 all Sodexo outlets have been able to accept any brand of reusable cup
- Stop Hunger, our Company charity, provided 40,000 meals to those in need in 2017
- We are working towards a target of 50% food waste reduction by 2030
- As employees of Sodexo we get three days paid volunteering a year with FareShare and Trussell Trust

Please see below a link to our Sodexo's Better Tomorrow Plan 2025.

www.cr.sodexo.com