

MEL'S MEALS SUSTAINABILITY POLICY

OUR COMMITMENT

Our sustainability policy is to constantly seek ways in which we can improve the way we work and continuously make conscious efforts make positive contributions to society.

SOCIAL

We work in a way that promotes cohesion, equality, and inclusivity, not just amongst our staff, but in how we treat other vendors and support services.

We are proud to say we are a London Living Wage employer. We don't just reward award our staff with the remuneration they deserve, we actively support their learning and development. We understand the high-pressure environment of events and hospitality, therefore, we do all we can to ensure the physical and mental well-being of our staff and encourage an open door policy.

CHARITABLE CONTRIBUTIONS

We are always seeking ways to support charitable initiatives by providing sponsorship and helping raise awareness of various social injustice issues.

We also offer a charitable discount to charity organisations that book our catering services.

ENVIRONMENT

We recognise that the work we undertake when catering for events will directly or indirectly have an impact on the environment. We are committed to minimising our negative impacts and by acting in a sustainable way, meeting the needs of the present without compromising the needs of our future and the future of generations to come. By actively minimising our carbon footprint, we motivate our client to do the same,

WE AIM TO

Encourage staff to be green conscious and promote an environment where we are passionate about delivering sustainability by providing the space, tools and incentives to deliver sustainability.

Consider the environmental impacts in our purchasing.

Endeavour our work with partner organisations that share green conscious values and operate our business in as environmentally friendly way as we can.

KEEPING THE MEALS WE SERVE GREEN

- We have a "free to eat" policy for all waiting staff, venue team and other vendors to help themselves to food left over after food service has been completed, in order to minimise food waste.
- We will use environmentally safe and sustainable energy sources to meet our needs whenever possible and turn off equipment and lights when not in use.
- Our consumption of fuel and energy is very closely monitored and encourage ways to increase energy efficiency. For example, signs to remind staff to turn off lights when leaving a room.
- We will minimise waste, especially hazardous waste, in all our operations and product development and will dispose of all waste through safe and responsible methods.
- We will minimise waste, especially hazardous waste, in all our operations ensure to dispose of all waste through safe and responsible methods.
- We reuse, or recycle all of our incoming packaging materials like cardboard etc. We reuse cardboard boxes instead of plastic shopping bags.
- Where possible we use bamboo or porcelain canape dishes instead of plastic
- We minimise our use of paper. Any key information about Mel's Meals or quotation is sent electronically. We correspond with clients and suppliers via email and request electronic receipts where possible.
- We buy from local suppliers where possible in order to reduce our food miles and support local business.

