

Cambridge Sustainable Food CICEnvironmental Policy

As a Community Interest Company, one of whose main aims is to work with people and organisations to support them to become more environmentally sustainable in the food they eat, we also aim to minimise all Cambridge Sustainable Food's environmental impacts.

To achieve this we will:

- Ensure that the food we use at our events is as sustainably produced as possible
- Consider how to minimise travel for CSF activities for staff, volunteers and participants; choose, recommend and facilitate lower-impact alternatives, like cycling and public transport, where practical; select venues with this in mind.
- Minimise electricity, heating and water use in our office and any venues used, as compatible with effectiveness and acceptable comfort.
- Choose low-impact equipment, supplies and catering from companies with a good environmental record, wherever practical.
- Identify and eliminate any toxic emissions or residues from CSF activities.
- Minimise waste. Maximise re-use and recycling. Use recycled products. eg: paper
- Meet or exceed all relevant environmental legislation.
- Advocate and promote these actions by others

Agreed by Directors: April 2018

A handwritten signature in blue ink that reads 'Bev Sedley'.

Signed

Bev Sedley, Chair

Cambridge Sustainable Food CIC