

EPICURE - AT THE ARTS CENTRE

www.epicure.com.au

Epicure Special Events implemented a Sustainable Food Philosophy to ensure it uses local suppliers and seasonal produce to support local industry and reduce carbon emissions through food transport. Epicure's menus are seasonal (spring/summer and autumn/winter) so it uses produce when it's at its best - in season.

Epicure's seafood policy ensures it only uses local seafood; nothing is imported. As a minimum standard, its eggs are barn raised, extra virgin olive oil must be from a local origin and organic food is encouraged or featured where practical.

Epicure's partnership with SecondBite ensures any surplus food is redistributed to agencies and individuals in need.

Water Management

- ✓ Use water jugs/reusable water bottles
- ✓ Dual-flush toilets.

Waste Management

- ✓ Use of environmentally friendly products
- ✓ Locally sourced food/manufacturers
- ✓ Encourage a reduction in paper usage by communicating electronically
- ✓ Recycle paper, rubbish, print cartridges, aluminium, metal etc.

Energy Management

- ✓ Use Green Power/electricity
- ✓ Switch off computers/lights/air conditioners when not in use
- ✓ Energy efficient globes.

Program Participation

- ✓ SecondBite.

Strategies Implemented

- ✓ Staff inductions and/or training on environmental practices
- ✓ Use of/promote public transport.

Projects to be Completed

- ✓ Earth Check Lite.