

PETER ROWLAND CATERING

www.peterrowland.com.au

Peter Rowland Catering places a very high priority on issues relating to the maintenance and care of the environment. Its approach to environmental sustainability management is one of continuous improvement through the enhancement of the skills, knowledge and commitment of its organisation.

Peter Rowland Catering is also committed to the prevention of pollution and applies this philosophy in practical terms to all operations to reduce the depletion of natural resources and to minimise waste.

Actions include:

- Green purchasing principles and practices
- Water and energy conservation and efficiency measures where possible
- Improving operational efficiencies
- Reducing dependence on fossil fuels in transportation.

Peter Rowland Catering aims to reduce or eliminate the quantity and cost of waste produced with a waste management program, which will minimise, contain, control and dispose of waste in a sustainable and acceptable manner.

Its management and supervisors are responsible for ensuring:

- Waste disposal arrangements are regularly reviewed and updated
- Personnel are aware of and trained in waste management procedures
- Resources, materials and procedures are in place for containing waste
- Unwanted products, chemicals or equipment are considered for use in other areas of the company.

Water Management

- ✓ Water management system/water plan
- ✓ Use water jugs/reusable water bottles
- ✓ Water efficient sprinklers/sensors
- ✓ Water filters fitted with efficient backwash
- ✓ Water saving shower heads.

Waste Management

- ✓ Use of environmentally friendly products
- ✓ Reuse kitchen oil
- ✓ Reuse signs, name badges etc
- ✓ Locally sourced food/manufacturers
- ✓ On-site compost bin for organic waste
- ✓ Encourage a reduction in paper usage by communicating electronically
- ✓ Recycle paper, rubbish, print cartridges, aluminium, metal etc.

Energy Management

- ✓ Use Green Power/electricity
- ✓ Ventilation systems minimising heating/cooling needs
- ✓ Sensor lighting systems
- ✓ Switch off computers/lights/air conditioners when not in use
- ✓ Energy efficient globes.

Program Participation

- ✓ SecondBite
- ✓ Earth Hour.

Strategies Implemented

- ✓ Staff green team
- ✓ Staff inductions and/or training on environmental practices
- ✓ Communication to staff, guests, clients and/or suppliers about green initiatives
- ✓ Carbon offsetting
- ✓ Use/provide biodegradable products
- ✓ Use of/promote public transport
- ✓ Sustainability audit/environmental plan.

Projects to be Completed

- ✓ Green Power options
- ✓ Organics recycling
- ✓ Tree planting
- ✓ Environment management plan
- ✓ Environmental audit.

Other

Food and Beverage Production

Peter Rowland Catering regularly seeks suppliers who are able to prove their farming and harvesting processes are sustainable and can exhibit minimal impact on the environment through the company's green purchasing policy. The policy is as follows:

- All meat and seafood is 100% Australian
- 90% of cheeses used are Australian, sourced from north eastern Victoria and regions in New South Wales
- All eggs are organic and free-range
- Seasonal menus include fruit and vegetables that are 100% Australian and sourced locally. Often organic produce is purchased through partner Melba Fresh
- Beverage lists are made up of 93% Australian wines, many by Elgo Estate, a market leader in the sustainable production of wine
- Cascade Green is listed in beverage packages; a 100% carbon offset preservative-free beer.