

**Cambridge Sustainable Food CIC**

**Environmental Policy**

As a community interest company, one of Cambridge Sustainable Food's aims is to inspire and support people and organisations to improve the environmental impact of their food choices. This includes promoting and enabling more sustainable diets through advocating local and seasonal produce, agroecological approaches to food production, a reduction in food waste and plant-based eating.

We are committed to maximising the environmental benefits of our work and minimising our negative impacts through:

- Championing and facilitating sustainable food practices within our community
- Minimising waste, particularly food and packaging waste from our events and surplus food redistribution activities
- Maximising reuse and recycling and choosing recycled products where possible
- Sourcing environmentally sustainable food for our events and activities
- Minimising travel by CSF employees, volunteers and participants, particularly by private car, through promoting sustainable travel options and selecting venues with this in mind
- Minimising energy and water use in our office and event venues, while considering user comfort
  
- Choosing office equipment and supplies, catering and other products from environmentally responsible sources, wherever practical
- Preventing pollution and meeting or exceeding all relevant environmental legislation
- Communicating our Environmental Policy to all employees and providing relevant training and resources to support its implementation
- Regularly reviewing our environmental impacts and taking action to improve our impacts.

This policy covers all operations of Cambridge Sustainable Food CIC. It is reviewed annually and available on our website.

Signed: 

Name: Ann Mitchell

Position: Director

Date: 4/2/21