

# CAMBRIDGE SUSTAINABLE FOOD

## Food business webinars

Helping your business and the planet to thrive

Gemma Birley, Cambridge Sustainable Food



# Today's agenda

**Webinar 1, 11am - 12pm:** Launch of the new Cambridge Sustainable Food Awards scheme for food businesses. Hear from previous award winners including Nanna Mexico and St John's College, find out about our accessible new modular scheme and the support available to get your business recognised.

**Webinar 2, 12pm - 1pm:** Save energy, cut costs. Join energy expert Simon Alsbury, MD of Energise consultancy and Antony Gough from PECT and Eastern New Energy to find out how to save energy in your food business and the grants and support available to help you on your journey.

**Webinar 3, 1:30pm - 2:30pm:** Climate is on the menu. Learn how plant-focused menus can boost sales and tackle climate change. Hear from Cambridge University Catering Service, Kale Yeah! and Thrive about their experiences and top tips.

**Webinar 4, 2:30pm - 3:30pm:** Serving up the seasons. How local and seasonal food can benefit your business and the planet. Join the conversation with Adam Wood, Head Chef of Garden House at The Graduate Hotel, Cambridge Food Hub, National Farmers' Union and Darwin College.

**Webinar 5, 3:30pm - 4:30pm:** Taste not waste. Learn how to protect profits and the planet through cutting food waste in your business. Hear from waste experts Greater Cambridge Shared Waste, Cambridge Cookery and other local businesses already taking action.

# Session 1 Agenda

- 11.00 - 11.20am: Welcome and introduction to new business awards and support available
- 11.20 - 11.30am: Nanna Mexico's sustainability story
- 11.30 - 11.40am: St John's College sustainability journey
- 11.40 - midday: Q&A and discussion

# About Cambridge Sustainable Food

**Building a fairer, more sustainable food system which supports the community and the environment**



1. Strategic & collaborative approach
2. Building public awareness and a good food movement
3. Tackling food poverty, access and diet-related ill health
4. Supporting and growing a vibrant sustainable food economy
5. Sustainable procurement and local supply chains
6. Tackling climate and nature emergencies through food

# Working with business



CATERING, VEGETARIAN, VEGAN,  
COOKERY CLASSES

**Bibi's Indian  
Cookery Classes**



BOX & DELIVERY, EAT AT HOME

**Bread on a Bike**



**CAMBRIDGE  
SUSTAINABLE FOOD**

**TASTE  
NOT WASTE**



**Guidance to help your business  
cut food waste and costs**

@FoodCambridge

cambridgesustainablefood.org

## Children's Menu

Veg Sticks, Main Course & Pudding 8.00  
(for ages 12 and under)

Veg Sticks

### Mains

Pork Sausages

Sweet Potato Mash, Steamed Greens, Gravy

Minute Steak

Mixed Vegetable Salad

Fish Goujons

Sweet Potato Mash, Carrots, Peas

Vegetarian Haggis (v)

Greens, Carrots, Vegetarian Gravy

Child's Roast

On Sunday Lunchtimes Only

### Puddings

Fruit of the Day

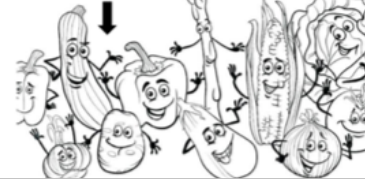
Scoop of Ice Cream

What's your favourite food?

Draw it here...



Colour in the vegetables,  
then see if you can name them all!



**The  
Cambridge  
Chop House**

### Drinks

Complimentary

Fruit Squash

(No Added Sugar)

(Other Drinks

Available)



# About Me



**GREEN FINCH**  
ENVIRONMENTAL CONSULTING



Cambridge  
Intelligence



JACK BARCLAY



**DAKS**

**CAMBRIDGE  
SUSTAINABLE FOOD**

Find out more on [Linked In](#)

# Join us

Our programme of support for food businesses can help you to:



Boost sales



Reduce overheads



Promote your business



**And** play your part in creating a fair, resilient and sustainable food system which:



Protects the planet



Supports the community



Supports the good food economy

# New Sustainable Food Business Awards: A modular scheme



## ENVIRONMENT

- Energy
- Waste
- Water
- Plant-based options
- Travel



## SOURCING

- Local and seasonal
- Supporting SMEs
- Planet-friendly food production
- Higher welfare
- Sustainable fish



## SOCIETY

- Supporting employees
- Ethical supply chain
- Healthy options
- Community engagement
- Communication

Free support available for  
3 city-based SMEs



# Previous award winners



LUNCHTIME COMPANY



UNIVERSITY OF  
CAMBRIDGE

MADINGLEY HALL INSTITUTE OF CONTINUING EDUCATION



NANNA MEXICO



PROVENANCE KITCHEN



RADMORE FARM SHOP



SIDNEY SUSSEX COLLEGE



ST JOHN'S COLLEGE  
UNIVERSITY OF CAMBRIDGE

ST JOHN'S COLLEGE



TASTE OF CAMBRIDGE



# Sustainable Food Business Alliance

- Share best practice
- Support peer learning
- Raise profile of the sector
- Enable greater impact across the city



Restaurants



Cafes



Retail



Caterers



Universities,  
schools &  
colleges



Food producers



Hotels



Food trucks



Local  
authorities

# Sustainable Food Directory



EAT AT HOME, MARKET STALL,  
ORGANIC

## Brownbread



EAT AT HOME, FARM SHOP, VEGETARIAN

## Cam Valley Orchards



EAT OUT, RESTAURANT

## Cambridge Cookery School



EAT AT HOME, MARKET STALL

## Cambridge Farmers' Market



LOCAL SUPPLIER, SELLS LOCAL  
PRODUCE, BOX & DELIVERY,  
WHOLESALE

## Cambridge Fruit Company



EAT AT HOME, MARKET STALL

## Cambridge General Market



SELLS LOCAL PRODUCE, LOCAL  
SUPPLIER, EAT AT HOME

## Cambridge Juice Company



BOX & DELIVERY, EAT AT HOME,  
ORGANIC

## Cambridge Organic Food Company

EAT OUT, RESTAURANT

## Cambridge Cookery School



### ABOUT

Cambridge Cookery School has been running cooking [classes](#) for years and has recently opened a [cafe bistro](#) which has a real focus on sustainable produce. The food is top quality and everything is made from scratch using ingredients from like-minded producers.

Head over to sample their delicious croissants and selection of breads!

### WHY WE LIKE THEM

Fresh, local fruit and veg - yum!

### OPENING HOURS

The café opening times are listed below.

A wine and cocktail bar are open on Fridays 6pm - 10:30pm, and Saturdays with a set menu 6pm - 10:30pm.

**Monday:** Closed

**Tuesday:** Closed

**Wednesday:** 09:00 AM - 02:00 PM

**Thursday:** 09:00 AM - 02:00 PM

**Friday:** 09:00 AM - 02:00 PM

**Saturday:** 09:00 AM - 02:00 PM

**Sunday:** 09:00 AM - 02:00 PM

WEBSITE

EMAIL

### ADDRESS

School House, Homerton Gardens, Purbeck  
Road, CB2 8EB

# Other resources and support

- Sustainability audits and advice
- Sustainability policies, action planning and training
- Food waste measurement, reduction and recycling
- Sustainable food sourcing
- Campaigns and events
- Vegetarian and vegan menu planning
- Surplus food redistribution
- Community outreach
- Online resources



# Cambridge Zero Climate Change Festival

UNIVERSITY OF CAMBRIDGE CAMBRIDGE ZERO

Explore the festival's events

Please note that some events require registration, check the event details for information.

Event Type Availability Date

- FRIDAY OCT 15, 10-11:30AM**  
Opening Panel  
OPENING CEREMONY: WOMEN & CLIMATE CHANGE  
Fri, Oct 15 2021, 10 - 11:30am  
LIVE BROADCAST TALK
- WILLIAM PITT SEMINAR 2021 - WHAT SHOULD COME FROM COP26?**  
Fri, Oct 15 2021, 4 - 6pm  
ACADEMIA LIVE BROADCAST TALK
- PLANTS AND CLIMATE CHANGE TRAIL AT THE BOTANIC GARDENS**  
Sat, Oct 16 - Wed, Oct 20 2021, On Demand  
FAMILY ACTIVITIES IN PERSON ON DEMAND TIME OUT
- LOVE STORIES FOR THE EARTH: AN ONLINE SHOW FOR FAMILIES**  
Sat, Oct 16 2021, On Demand  
FAMILY ACTIVITIES LIVE BROADCAST ON DEMAND PERFORMANCE
- CLIMATE RELEVANT MATHS**  
Sat, Oct 16 2021, On Demand  
DOWNLOAD FAMILY ACTIVITIES ON DEMAND
- CAMBRIDGE REPAIR CAFE (CELEBRATING THE INTERNATIONAL DAY OF REPAIR)**  
Sat, Oct 16 2021, 1 - 3pm  
FAMILY ACTIVITIES IN PERSON LIVE BROADCAST WORKSHOP



<https://climatechange festival.zero.cam.ac.uk>

# Make a climate pledge



## Climate Pledge for Business & Organisations

As a local business or organisation you have the power to build healthy communities that support the environment and the local economy through the food you buy, serve and sell.

Food systems account for up to a third of global greenhouse gas emissions, contributing to both the climate and ecological crises. Food is at the heart of some of the biggest challenges we are facing today, including biodiversity loss and escalating levels of obesity. By following and promoting climate-friendly practices and helping your local community take action through the food they eat, your business can support both people and the planet.

**TAKE THE BUSINESS AND ORGANISATION CLIMATE PLEDGE TO HELP CAMBRIDGE EAT FOR OUR FUTURE.**

### Getting Started

Actions you could take to start your climate journey

- Reduce the amount of meat and dairy you serve or sell
- If using animal products switch to better meat and dairy
- Offer dairy-free alternatives, such as plant-based milk, cheese and yogurt
- Put a twist on classic meals by substituting meat for lentils, pulses or plant-based protein
- Serve at least 2 portions of vegetables per meal
- Change your menu or stock to reflect the produce in season
- Buy from local suppliers or farmers' markets
- Encourage packaging-free shopping such as refills or a loyalty scheme for reusable containers
- Redistribute your surplus food by donating it to your local community
- Join the Sustainable Food Directory
- Work with your employees to cut energy use
- Switch to renewable energy

### Going the Distance

Make a change for good

- Dedicate one day a week to serving meat-free meals
- Make your menus more plant-centric by serving affordable, plant-based options
- Minimise food waste
- Recycle unavoidable food waste
- Ditch single-use packaging
- Join the Refill scheme and offer free tap water
- Ensure that at least 4 seasonal and locally sourced products are on the menu/in your retail stock at any time
- Use organic, LEAF Marque or argoecologically produced ingredients
- Adopt a sustainable food sourcing policy for your business
- Switch to LED lighting and choose energy efficient appliances
- Get accredited through a Cambridge Sustainable Food climate award
- Join Soil Association's Food For Life scheme

Any additional climate actions your business or organisation will be taking

I PLEDGE TO TAKE CLIMATE ACTION



<https://bit.ly/3FOgfsY>

Thank you

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**CAMBRIDGE  
SUSTAINABLE FOOD**