



Kate's Kitchen Sustainability Policy 2026

At Kate's Kitchen, we believe it is possible to provide high-quality catering while carefully considering our environmental impact. Sustainability is at the heart of how we source, cook and operate. Below are the practical steps we take to reduce our footprint and support our local community.

Sourcing Local, Organic and Seasonal Produce

By buying locally and organically wherever possible, and cooking with the seasons, we reduce food miles, protect soil health and build strong relationships with trusted suppliers.

We achieve this by:

- Designing menus around seasonal ingredients
- Working closely with local farmers and producers
- Sourcing organic dried goods such as flour, oats and sugar from Essential Trading, who operate a strict no air-freight policy
- Using only local, free-range meat, with pork and lamb pasture-fed and minimal use of beef
- Choosing organic fruit, eggs, butter, milk and cream for our working lunches whenever possible
- Prioritising local suppliers for the majority of our produce
- Maintaining our Gold Food for Life Award from the Soil Association, achieved in 2024, recognising our commitment to seasonal, organic and locally sourced food

Reducing Transport and Carbon Emissions

We actively work to minimise our carbon footprint and improve air quality through:

- Operating a fully electric vehicle fleet
- Using renewable energy supplied by Ecotricity
- Generating our own power through 34 solar panels installed in 2022
- Cooking exclusively with electric induction hobs and fan ovens
- Using LED lighting throughout our premises
- Encouraging staff to walk or cycle to work through the Cycle to Work Scheme
- Partnering with local suppliers to keep food miles low

Encouraging a More Plant-Based Diet

To support lower-impact food choices, we:

- Ensure at least half of our menu options are vegetarian or vegan
 - Incorporate pulses, lentils and vegetables into meat dishes to reduce overall meat consumption
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Reducing Food Waste

Food waste is a major challenge in catering, and we take proactive steps to minimise it by:

- Training kitchen staff to reuse ingredients creatively and safely
 - Redistributing surplus food to local homeless charities
 - Recycling unavoidable food waste through a closed-loop composting system at Heart of BS13 Flower Farm
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Minimising Packaging and Other Waste

We aim to reduce single-use products and increase recycling wherever possible:

- Offering reusable containers to clients instead of cling film
 - Recycling all cardboard, plastic, tins, paper and food waste
 - Operating a zero-tolerance approach to single-use plastics, including takeaway coffee cups
 - Working with suppliers to minimise unnecessary packaging
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Additional Sustainability Initiatives

We also support the environment through:

- Sponsoring local tree planting via Trees for Streets
 - Using environmentally friendly cleaning products
 - Preparing all food on site with care, attention and minimal waste
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Monitoring and Accountability

Our sustainability practices are reviewed and audited quarterly to ensure we continue improving and meeting our environmental commitments.