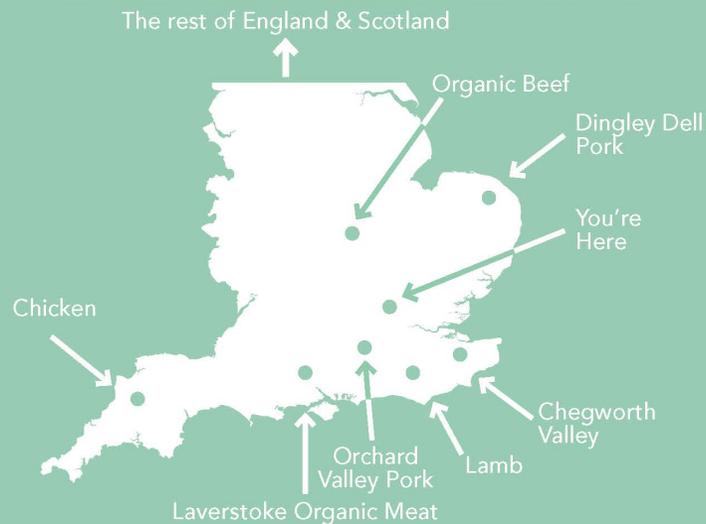


WHERE IS YOUR FOOD FROM?



Responsible & Local Food 2018 Case Study

The University of Greenwich and BaxterStorey are signed up to Good Food in Greenwich so we work alongside the council to drive initiatives like Sugar Smart. We have also achieved Soil Association's Food for Life Gold. This assures all customers that, as a minimum, of the food we serve:

- all the meat is from farms which satisfy UK welfare standards
- no fish are served from the Marine Conservation Society 'fish to avoid' list
- all our eggs are organic
- there are no genetically modified ingredients
- the menus are seasonal and in-season produce is highlighted
- the suppliers have been verified to ensure they apply appropriate food safety standards
- the staff are supported with skills training in fresh food preparation
- there is a demonstration of our compliance with national standards and guidelines on food and nutrition
- all of the minced beef is organic
- all of the pork is free range
- all the chickens are farm assured
- we use British rapeseed and olive oil as standard
- we strive to reduce the use of salt in cooking and only use low sodium salt

AS HAPPY AS A PIG IN MUCK

We only use free-range pork from Orchard Farm in Surrey. They're happy, we're happy and I'm sure you're also happy

Local Food Producers

The supply chain and relationships ensure that we have committed suppliers delivering locally such as Staveley Farm eggs, Rother Valley beef and Chegworth Valley fruit. This is promoted through the outlets via posters (attached) and by way of pop-ups that are hosted once a month. Within this we have a decentralised distribution chain which uses 746,210 fewer miles per annum, which equates to 342,239 less kg of co2e, the equivalent of taking 91 cars off the road for a year. Local suppliers include:

- M&J Seafoods (Aylesbury)
- West Horsley Dairy (Woking)
- Osolocal
- Birtwistles Butcher (Milton Keynes)
- Watts Farm(Dartford)

We support, and promote, Fairtrade Fortnight, red meat-free Mondays and focus on educating our customers as to the healthy and nutritious options in the restaurants (all collateral attached).

ORGANIC BEEF IN SURREY

We only use organic beef from Rother Valley farm in Surrey, so you know you're getting the best from our bovine buddies!

Local Food - Farm Visits

Watts Farm

Chefs in the business are given the opportunity to visit local suppliers to understand their business better as well as cultivating relationships. Located in Orpington is a supplier of fruit and vegetable across the country. Chris, Chef Manager in Greengages along with other chefs in the business, visited the farm which included walking the fields of herbs, spinach and picking the asparagus crop with the farm hands. Seeing crops produced from farm to fork was beneficial and renewed Chris's passion for fresh farm produce. The standards on the farm were extremely high. The preparation area was treated like a military exercise so as to keep the risk of cross contamination low. The chefs learned new things such as the rotating of the crops from a vegetable one year to a wild grass the following year in order to renew the nutrients.

Burlton Farm

The next farm visit will be to Burlton Turkey Farm in Hertfordshire. The aim is to get the chefs to see where the turkeys come from and to appreciate the work that goes into all the stages of raising them. This should, in turn, inspire the chefs to come up with some new ways of cooking turkey and also look to work it into the menus throughout the year not just a Christmas.

Local Food - Farm Visits

The Bridge

This year we are looking towards building a closer relationship with the community in and around Greenwich. Our ambition is to host local supplier roadshows that highlight the quality food trading in the area. This is the focus of our Bridge which is a selection of events run for the benefit of the community.

Greengages's Garden

Greengages have a locally run vegetable garden which the Chef Manager will be utilising in his daily cooking and incorporating into the weekly menus. Located 10 minutes' walk away from the site is a space that is tended by 12 people.

WE CHOOSE
ORGANIC
MILK

THINK ORGANIC

Organic cows must eat a natural and grass-based 100% organic diet. As a result organic milk is the most pure and natural you can find, all the way from grass to glass.

Organic milk guarantees:

Free-range cows | Natural grass-based diet

No routine use of antibiotics

No artificial, chemical fertilisers or herbicides are used

High standards of animal welfare

Farming that works with nature for maximum biodiversity