

# Sustainable Food Policy

Wilson Vale Catering recognises its responsibility to carry out its procurement activities in an environmentally and socially responsible manner, whilst also encouraging healthy and sustainable food production and consumption. We strive to incorporate environmental and social considerations into our product and service selection process.

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## PROCUREMENT

We make decisions based upon a balance between economic, social and environmental factors to achieve the best quality of produce. We work with our suppliers to ensure that products are from sustainable and ethical sources. We support small scale, regional, sustainable and environmentally friendly farming, food and drink production. We also continue to increase the number of supply agreements with locally based companies and place particular emphasis on locally sourced fresh ingredients.

## FAIR TRADE

We are committed to increasing the use and sale of Fair Trade products and ingredients wherever possible.

## SEASONAL FRUIT AND VEGETABLES

Wherever possible we plan menus that utilise seasonal produce grown in the UK and will always use locally grown produce when in season. Where this is not possible, in consultation with our fruit and vegetable supplier, we always seek the most suitable alternative produce. We strive to increase the use of seasonal fruit and vegetables.

## FREE RANGE EGGS

We use free range eggs where possible from local suppliers.

## SUSTAINABLE FISH

We serve MSC certified fish and maximise use of fish on the Marine Conservation Society's (MCS) 'fish to eat' list. We also actively promote the use of sustainable fish to our customers through our Forgotten Fish Friday campaign.