



# Buckswood Catering Going Green

**Here at Buckswood catering we have already gone a long way to become greener including the following:**

We use as much locally produced fresh fruit and vegetables as we possibly can (right now both are apples and pears are from Sussex)



We also get as much of other produce from local suppliers - the 2000+ eggs we get through a week are now all laid in Northiam (10 miles away) and 90% of our meat is locally produced too.



We have replaced all sauce, salt, pepper & sachets with a sauce dispenser and fancy new salt mill along with a spice rack for those that require it



We no longer use plastic bottles of water as all students have their own water bottles and are encouraged to ensure it is full before any trips. Boarders also have their own mugs for hot beverages so no need for takeaway cups

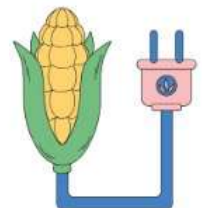


We have replaced all disposable crockery and cutlery in the boarding houses and use cardboard sandwich packaging for packed meals and only use Pasty's etc. in paper packaging.



We have switched our cleaning products to a more ecological option including refillable sanitiser bottles.

We are working with a company called Re-food who now take away all our waste food and turn it into electrical power and fertiliser so less rubbish to landfill.



We have invested in a cardboard bailing compactor to bail our cardboard packaging to send for recycling

We are also doing all the little things I'm sure you are all doing too like switching off lights, turning off the ovens and ventilation when not needed, turning on the toaster 5 minutes before breakfast not 30 and many other small things to get that carbon footprint down and will continue to do so.