



# REDUCING FOOD WASTE WHEN CATERING AN EVENT



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You've put loads of effort into preparing amazing food, now make sure it is being eaten and not thrown into the rubbish bin. Here are a few tips to help:

## Resist the urge to over cater

Be realistic about how much food people will eat.

IS THIS A MAIN MEAL OR  
**more like a snack?**



It's really hard to cater for events with unknown number of attendees. In this case try and plan food that can be bought out in phases, e.g. have a number of cheeses, dips and crackers ready. Keep most in the fridge and freshen the selection as needed. If chilled food stays chilled it can be eaten later on, or donated.



Confirm all attendees close to the event and let them know it is to order catering.



*"If you are not able to make it, please let us know so we can reduce the amount of food waste."*



ASK YOUR CATERER IF THEY HAVE  
PLASTIC FREE DELIVERY OPTIONS

**e.g. reuseable click-click containers or in boxes, with platters provided.**



It is more likely you will have a few less turn up on the day so resist the urge to cater "for a few more, just in case".

Have some long life, back-up items that can be bought out if all fresh catered food is eaten. For example whole fruit, crackers, chips and biscuits.



NO ONE WILL  
**go hungry!**



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### Think about what you will do with any leftover food before the event.

#### WHO WILL YOU GIVE IT TO?

Can you provide a paper bag and encourage attendees to take a doggy bag?



If you are in an office situation bring any leftover food in the staff room for your colleagues to enjoy.

### YUMMY!



If you are catering off-site and there are no people close by you may need to plan a little bit further ahead. Try calling your local community house and ask if you have leftover food from your event, would it be of use to them? Asking in advance can help them get ready and identify where or who they will redirect that food to.

**Cambridge Community House**  
**07 827 5402**

**Kainga Aroha**  
**07 871 6506**



**If donating food, how will you leave it with them?** Does the place accepting your food have containers or boxes ready that you can load into? Do you need to have some reusable containers to package up food, so you don't drop it off on platters that you need to take with you? Can you reuse ice-cream containers as drop off vessels? Or grab a bunch of second-hand containers at your local op shop!

**Worried about H&S and food hygiene?** Under New Zealand's Food Act 2014, the 'good Samaritan' clause protects people who donate food that is safe at the time of donation.

*"A donor is protected from civil and criminal liability that results from the consumption of food donated by the donor if the food was safe and suitable when it left the possession or control of the donor; and (as applicable), the donor provided the recipient with the information reasonably necessary to maintain the safety and suitability of the food."*

 **REDUCING FOOD WASTE  
WHEN CATERING AN EVENT** 

**If for whatever reason any catering can't be eaten by people, animals are next best.**

DOES ANYONE HAVE  
a pig, chooks or a dog that  
can take the food?



YOU WILL NEED TO  
BRING A BUCKET  
or think about how  
to transport it.

**Our last option before the food is headed off to landfill is composting it in a compost heap, worm farm or bokashi.**

Does your workplace have a composting system? And, no, that does not include an insinkerator.



THE CAMBRIDGE COMMUNITY  
GARDEN ACCEPTS FOOD WASTE AND  
**they compost it. That is a great  
local Solution for Cambridge!**

Are you or anyone you know able to use this food to recharge the soil?

Doing any or all of these will be noticed and appreciated by your attendees.  
You may even inspire them to do better at their next event!

