



S.E.A. Update: Catering projects

Making the St John's Canteen Eco-Friendly



On 20th January 2020 S.E.A. representatives Josh Fellow, Ted Warner, Emily Pash, Dan Fawdry and James Stallabrass, with Mr Friend met with Nelson Williams, Managing Director of our catering supplier [Pabulum](#)

The aim of this meeting was to propose and agree initiatives to make the St John's canteen more environmentally friendly, in line with our ethos as a school. From the meeting the following were agreed upon to be in place from straight after February half-term:

1. Reusable cutlery only

2. Reusable plates only

3. Reusable Pasta pots/takeaway pots Initially there will be the option of single use pots at a cost of 20p extra but these will be later phased out.

4. Cans rather plastic bottles Some plastic bottles will continue to be sold until the current stock runs out.

5. Sauces from large reusable bowls at counter, replacing the current small plastic sachets.

6. Reduced wrapping. When single use wrapping is used it will be Vegware single use wrapping which is compostable.

7. Vegan/vegetarian options: Along with fish/meat items there will always be at least 2 vegetarian main meal options every day, with at least one of these being vegan.

8. Reducing food miles: 75% of all produce is British including 100% of the meat.

9. Increased clearing stations: addition clearing stations in the atrium as well as a clearing station in the 6th form area for students to place used reusable items.

Also, coming in the future:

1. Staff and students to bring in their own reusable drinks containers for hot drinks and slushies. Initially single use option will be available at an extra cost with that to be phased out over time.
2. Working together to further reduce carbon footprint from the food
3. Working together to reduce food waste

Any students who would like to get involved in making a difference environmentally should talk to Mr Friend. We also have an Instagram page [s.e.a.positivechange](#)