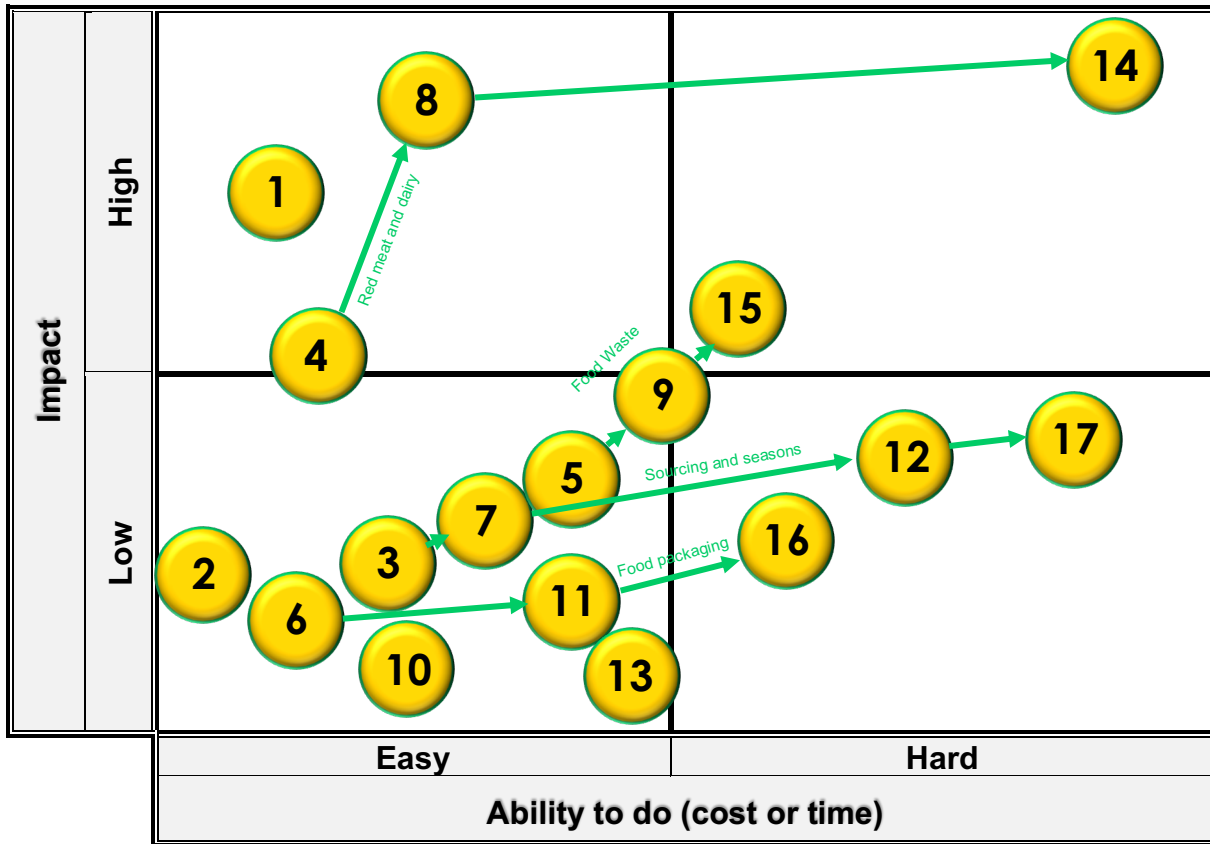




IMPACT DOCUMENT (LINKED TO JOURNEY DOCUMENT)



Food



#	Operational Action (Principles of 8R's – Rethink then Reduce waste)
1	MSC certified seafood only
2	Eliminating food play stuff
3	Food bought with knowledge of likely carbon food print of foods (see Book -How bad are bananas)
4	Less red meats used, replaced with white meat and plant-based proteins
5	Eliminating most waste food
6	Consideration given to the impact of food packaging
7	Origins of food a factor and it is sourced 'in season'
8	Menu eliminates high impact foods i.e. Beef, lamb, prawns. Non-dairy is used.
9	Food waste eliminated through sharing
10	Non-edible food is composted
11	Packaging plays a key role in choice of food products
12	Real consideration to the origin of the food bought 'in season' from local producers or grown within the setting
13	Abundant 'in season' foods are frozen and used later in the year.
14	Plant-based diet is offered to all children
15	Food waste eliminated.
16	Food packaging eliminated or recycled
17	All food bought in season from local producers or grown within the setting