



## “INNOVATION IN THE COSTS OF CATERING”

**When:** Thursday 15 March 2018  
**Time:** 09.00 – 16.30 (registration 09.00-09.30)  
**Where:** City Hall, College Green, Bristol, BS1 5TR

It's only possible to achieve innovation in the costs of catering if you know what the real costs are to begin with. This conference, organised by the PIPEN and the West of England Food Procurement Group, aims to examine financial, health and environmental costs, their associated issues and provide practical approaches to do things differently in the kitchen.

With ongoing rising ingredients and labour costs, it's well worth taking time to take a step back and think differently about the financials in catering. But how do environmental costs and financial costs combine? The Food and Catering industry is a significant emitter of carbon emissions across a range of activities. Public sector procurement can contribute to the sectors to contribute to the **solution**. Reducing food and catering waste is crucial in the battle to reduce emissions. Not only is waste wasteful in terms of resources (such as ingredients, energy, storage) it is also a waste of money as every gram of food thrown away has an associated monetary value. In terms of public sector procurement, this simply cannot be allowed to happen.

We are delighted to confirm that **Patrick Holden CBE** and **Tim Martin, Executive Producer** at the BBC's Natural History Unit will be speaking at the event, setting the tone for what will be an exciting, informative and interactive event! Topics include:

### Improving supply chains

- Reducing CO<sub>2</sub> emissions through the food supply chain
- Supporting local producers through procurement

### Improving the catering offering to reduce CO<sub>2</sub>

- Reducing (but not excluding) meat consumption
- Creatively using better quality meat and dairy and more vegetables

### Reducing Food Waste

- Introducing the Green Kitchen Standard
- Reducing waste through effective procurement
- Minimising CO<sub>2</sub> emissions through good waste management

For more information on the programme and speakers please see overleaf

Registration via Eventbrite - <https://innovation15march18.eventbrite.co.uk>

\*\*\*Please note that whilst conference places are free of charge we reserve the right to charge £15 for non-attendance if less than 48 hours' notice is given\*\*\*



CONFIRMED SPEAKERS:	PROGRAMME
<p><b>Patrick Holden</b> is founder and chief executive of the Sustainable Food Trust, an organisation working internationally to accelerate the transition towards more sustainable food systems. Between 1995 and 2010 he was director of the Soil Association, during which time he pioneered the development of UK and international organic standards, policy incentives for organic production and the organic market.</p> <p>Patrick is a frequent broadcaster and speaker, was awarded the CBE for services to organic farming in 2005 and an Ashoka Fellowship in 2016.</p> <p><b>Tim Martin</b>, Executive Producer at the BBC's Natural History Unit, is behind so many of the great BBC television wildlife programs over the past such as <i>Animals with Cameras</i> (on BBC1 right now), <i>Yellowstone</i>, <i>Harvest</i>, <i>Natural World</i>, <i>Secrets of our living planet</i> and many, many more. Tim will share insights and footage to support a project he is establishing to pay farmers a premium for the food they produce on farms that provide home to some of our rarest species in UK.</p> <p><b>Thomas Powell</b> – Defra, Food Procurement Policy</p> <p><b>Rich Osborn</b> is the founder and director of Fresh-range which is an online organisation who are transforming the retail and public sector for fresh food by working directly with local producers and suppliers to deliver local and sustainable produce.</p> <p>And introducing the <b>Green Kitchen Standard</b> - Soil Association Certification and Carbon Trust have joined forces to create the Green Kitchen Standard, a new certification which recognises caterers that are taking positive steps to sustainably manage energy, water and waste.</p>	<p>9.00 – 9.30: Registration</p> <p>9.30: Welcome</p> <p>9.45: Key note presentation by <b>Patrick Holden</b></p> <p>10.15 – 12.25: Debates and workshops <b>on local sourcing, supply chain development</b> and achieving <b>improved menu planning</b> for more sustainable outcomes</p> <p>12.25 – 13.05: Short presentations by <b>DEFRA</b> and <b>the Dynamic Food Procurement National Advisory Board</b>, together with one minute pitches from stall-holders</p> <p>13.05 – 14.05: Lunch demonstrating the principles of the topics discussed in the morning session</p> <p>14.05 – 14.35: The environmental cost of food and catering by <b>Tim Martin</b></p> <p>14.35 – 14.55: An introduction to the <b>Green Kitchen Standard</b></p> <p>14.55 – 16.20: A selection of inspiring case studies and lively discussions in respect of <b>reducing food waste and non-food waste</b> – critical to reducing CO<sub>2</sub> and costs in the food and catering industry</p> <p>16.20 – 16.30: Wrap and event finish</p> <p><i>Please note that this is the draft programme and could be subject to change</i></p>