Bore Place

Our Sustainable Food Policy

**Introduction:**

Bore Place welcomes its responsibility to provide healthy and sustainable food to staff, guests and visitors.

This food policy outlines Bore Place’s intention to minimise the impact of its catering operations on the environment by using sustainably produced food, minimising emissions, reducing food miles and by utilising our land in the most appropriate ways for food production and carbon sequestration.

This policy applies to Bore Place from a hospitality, farming, educational and environmental perspective.

**Background:**

Organic farming is at the heart of our ethos and charitable foundation. Our milk was organically certified by the Soil Association in 2000 and this was closely followed by the establishment of our organic vegetable garden. We believe that organic land management is not only environmentally friendly, but better for human and animal welfare.

We harvest organic produce from our land to serve to all Bore Place visitors. Our approach demonstrates a live and real opportunity to learn, trial and experience sustainable farming techniques first-hand, sharing these values to influence best practice in future generations.

Every human has the right to a balanced and healthy diet. Our Food Policy aims to avoid the utilisation of processed food, limit the consumption of refined sugars, alongside other vital nutrients, and ensure that our ingredients are organically sourced wherever possible, with the highest possible quality and welfare standards.

We are strongly committed to sustainable food production and strive to create relationships with other likeminded organisations, supporting local businesses working with the environment for the benefit of the economy and eco-system.

**Our Aims:**

* Use as many ingredients as possible that are produced at Bore Place.
* Make use of seasonal produce and promote seasonal recipes.
* Aim to source food organically or from farmers who share our values, and locally wherever possible.
* Promote the consumption of more vegetarian and vegan food.
* Reduce the amount of food waste and ensure that all food waste is reused or composted.
* Communicate to guests, staff and suppliers our commitment to serving sustainable food.
* Reduce the consumption of non-recyclable and plastic waste or packaging.
* Ensure Bore Place continues to promote a healthy lifestyle for all-round wellbeing.

**Implementation:**

* Prioritise use of seasonal produce from our own land in order to plan seasonal menus.
* Review Sustainable Food Policy annually.
* Review our current suppliers to ensure they meet our guidelines with the aim that the majority are within the county of Kent and its bordering neighbours of Sussex and Surrey.
* Communicate with suppliers to progress sustainability agenda.
* Work with outside suppliers and caterers who are in line with our food policy and values as much as possible.

**Objectives:**

**Communication and Engagement**

* Promote awareness of this Sustainable Food Policy through Bore Place website.
* Provide all staff with training about sustainable food and the objectives and reasoning behind this policy.
* Produce a ‘Bore Place Calendar’ to help with communication and awareness of seasonality of British produce.
* Use social media platforms as a tool to communicate seasonal recipes to audiences.
* Create an educational, informative tool for guests and visitors regarding waste, to ensure all waste is reduced and appropriately sorted.

**Health and Wellbeing**

* Provide healthy and well-balanced meals and snacks to guests and visitors.
* Avoid using processed food, and limit the consumption of refined sugars.
* Promote the consumption of nutrient and antioxidant rich foods.
* Utilise wholegrain foods and complex carbohydrates where possible.
* Encourage better dietary choices and promote healthy options as a priority.

**Sustainable Sourcing**

* Makeuse of Fairtrade products where appropriate i.e. when products can’t be purchased locally or organically.
* All coffee, bananas, chocolate and sugars should be sourced Fairtrade.
* Aim to avoid products containing palm oil, or source products that are certified by the Roundtable on Sustainable Palm Oil (RSPO).
* Aim to source soya products that are certified by the Round Table on Responsible Soy (RTRS) or ProTerra.

**Meat and Dairy**

* Use meat and dairy from our own organic land where possible.
* All other meat should be locally-sourced and organic or from farms who share our values unless it is wild game in which case it should be hunted responsibly and locally.
* If fish is to be used in menus, it must be sustainably and ethically sourced from Sussex or Kent coastlines.
* All milk and eggs should be organic. Milk is from our own Commonwork Organic Farm herd.
* Cheese should all be UK sourced ideally from Kent, Surrey and Sussex.

**Fruit and Vegetables**

* Develop menus around the seasonality of fruit and vegetables.
* Offer extensive vegan and vegetarian menus.
* Utilise fruit and vegetables grown at Bore Place when in season.
* Explore how we can ensure a better year-round supply of vegetables
* When our produce is not available, outsource from responsible local, organic suppliers.
* Avoid using imported fruits and vegetables (e.g. pineapple and mango) to reduce food mileage, aim to promote seasonal British produce instead.

**Packaging and Plastic Waste**

* Avoid purchases of products that utilise plastic packaging and ultimately contribute to plastic waste.
* Reduce and phase out the consumption of cling-film in the kitchen and venues by testing alternate methods such as Silicone Lids and Beeswax Wraps.
* Ensure all disposable food packaging is either compostable or recyclable (external catering).

**Food Waste**

* Reduce the amount of food waste, through the use of food waste collection scheme and local composting of appropriate kitchen waste.
* Recycle used cooking oil for turning into biofuel.
* External caterers to be required to sort waste appropriately on-site.

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