

ZERO WASTE CATERING CHECKLIST

Simple solutions for planning a zero waste event

CHECKLIST

Checked catering inventory to see what is already available to minimize unused supplies

Asked caterer to avoid using plastic wrap and use reusable containers with lids or wax paper to transport food

Asked caterer to avoid providing plastic utensils, stir-sticks and any other plastic single-use items

Informed guests to bring their own reusable water bottle, mug or to-go container

Provided milk and cream in reusable containers or in their existing carton

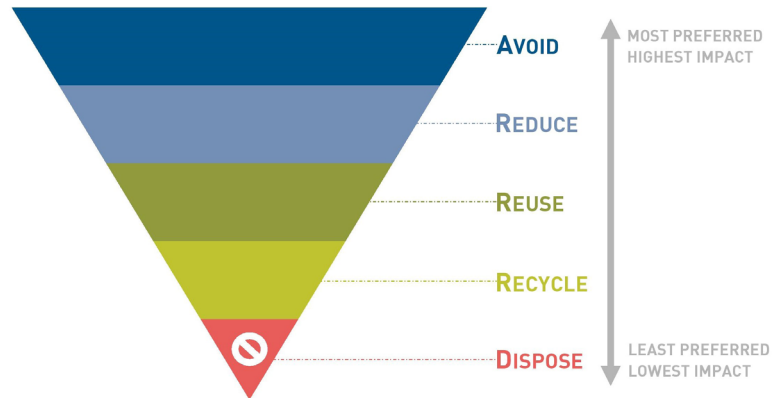
Provided pitchers of tap water

Provided reusable or fibre-based plates and utensils

Supplied reusable containers to transport leftovers to the staff kitchen

Provided clearly marked green and recycling bins

THE ZERO WASTE HIERARCHY



TIPS

1. Adopt the “avoid, reduce and reuse” motto and minimize the need to recycle and dispose. Simply choose reusable plates, silverware and linens over plastic cutlery and single-use items when possible.
2. Stay away from plastics including compostable plastics. Compostable plastics are not accepted in YVR’s organic stream. When necessary, use paper or fibre-based products over plastics.
3. Choose aluminum over plastics and glass for beverages.
4. Do not provide milk and cream in single-serving packages. Condiments should be available in reusable containers.
5. Think about buffet-style finger foods that do not require utensils or individual packaging.
6. Reduce your food waste by setting a firm RSVP date. Transport leftovers to the staff kitchen.
7. Provide a Zero Waste Station and announce the location of the green and recycling bins to participants. Encourage guests to compost all food scraps and paper products. Discourage them from using garbage by solely providing items that can be composted or reused.
8. Reference the Zero Waste Hierarchy when making decisions (see above).