



This strategy document details how we use consumables in a responsible way and how we act with due care and attention for the environment in the disposal of waste

Purchasing

- we buy fairly traded products whenever possible and buy in bulk when appropriate. For food, this would be if items are on special offer, are cheaper to buy in bulk and are long life and/or can be frozen. For non-food items, this would be if items are on special offer, or cheaper to buy in bulk and can be stored safely and securely
- for fresh food, we buy small amounts frequently, to facilitate usage of all produce within 'best before' date, preventing fresh food from 'going off' and having to be thrown away

Storage

- when relevant, food and drink (milk) can be frozen straight after purchase for use at a later date. If freezing, items should be frozen in small quantities, to avoid having to later defrost more than is needed, potentially then having too much food, which may have to be thrown/given away
- before freezing, slice quiche into three individual portions and wrap in greaseproof paper; slice currant teacakes in two and wrap individually in greaseproof paper; slice cakes into smaller sections (not necessarily individual pieces) and wrap in cling film or greaseproof paper. When freezing, always wrap items in greaseproof paper, cling film or a freezer bag and add the date (and list of ingredients if home baked goods) that the item was frozen. Equally, if defrosting, for example, cake, add a note to the tin stating when the cake was defrosted, so colleagues know how long it can be offered for sale
- for non-frozen items, which are taken out of their original packaging and placed in storage containers, label the container with the ingredients and the original 'use by' or 'best before' date. This makes it clear which items should be used first and when something might need to be discarded. Always add a note to say when a milk bottle was opened

Food Preparation and Usage

- always check that produce to be used has not exceeded its 'use by' or 'best before' date
- ensure all food and drink is used in order of 'best before' date, i.e., use the soonest to expire first. This ensures that produce does not need to be thrown away as it has 'expired'

Joy's Kitchen – Consumables Strategy

- for salad items, cut as you go, or cut up a small portion of what it is anticipated will be needed, so as not to have items such as tomatoes, lettuce etc going off in the fridge once prepared and then not needed

Minimising waste

- when taking an order, check if a customer wants the full range, making a note on the order. E.g. if someone is having a side salad, check that they want all salad items. This avoids someone leaving their plate with half the items uneaten, as they don't like e.g., beetroot or red onion
- milk – fill the milk jug half full. It can always be topped up if a customer wants more

Recycling and disposal of waste and left-over items

We always try to avoid waste. If waste cannot be avoided, we ensure responsible and environmentally-friendly waste disposal as follows:

- paper, card, hard plastic packaging and containers and aluminium containers should be placed in the recycling bin in the kitchen by the Bevington Hall.
- soft plastics – place clean, soft plastics in the relevant collection bin in the kitchen at Joy's Kitchen
- all uneaten food from plates should be put in the food recycling bin and taken away daily by a volunteer for domestic collection. **(See below for details from Bromley Council about what can and cannot be placed in the food recycling bin)*
- any food/drink that will be at its 'use by' date at the end of that calendar day and can therefore not be used on the next day that the café is open, can be taken home by volunteers, with the understanding that it must be consumed later that same day

Joy's Kitchen will abide by the law, introduced in England on 1 October 2023, which states that businesses must not supply, sell or offer certain single-use plastic items in England. This includes plates, bowls, trays, containers and cutlery.

Conclusion

Any food and drink wastage cuts into cafe profits and limits the scope for outreach work. Good use of café resources is therefore a matter of practicality as well as of principle.

Joy's Kitchen – Consumables Strategy

Food waste can include:

- Fruit, vegetables and peelings
- Meat, fish and bones
- Cooked and uncooked food
- Plate scrapings
- Leftover food
- Bread, pasta, cereal and rice
- Tea bags and coffee grounds
- Dairy products and eggshells
- Cut flowers (placed in a compostable bag or newspaper)

Do not put these items in food waste:

- Plastic film & food wrapping
- Disposable nappies
- Pet waste
- Any other household waste

Where is my food waste going? (from Bromley Council's website)

Food waste is sent to an industrial composter where it is heated and then breaks down naturally. Collected food waste is currently processed in an anaerobic digestion plant. This six-to-eight-week process produces a soil improver suitable for agriculture and landscaping, which is peat free and rich in nutrients.
