Sustainable Catering Guide

For Sustainable/Less-Wasteful Catering

Why?

Enviro. & Human Health

Guidelines

Look for vendors that can provide the following:

1. **Minimal Packaging** – many vendors have separate packaging for each meal and often each item in the meal. Look for vendors that can reduce packaging.
   - Avoid boxed lunch option if possible, usually you can ask for the boxed items in aluminum trays to reduce waste (i.e. an aluminum tray of sandwiches, then one of cookies, etc.)

2. **Ecofriendly Packaging**— this could be compostable, recyclable, or reusable dishware. Products like **Styrofoam** are not recyclable and are best to be avoided. ([Other problems with Styrofoam](#))

3. **Sustainable Sourcing** – sourcing of food products from local and sustainable sources. Organic and small scale sources are encouraged.

4. **Vegetarian and Healthy Options** – since we are a healthcare organization we want to encourage food that aides MUSC’s mission in student and employee wellness. Additionally, reducing meat products reduces our environmental footprint/impact.

‘Green’ Caterers *(note this list is in progress and not comprehensive)*

<table>
<thead>
<tr>
<th>Name</th>
<th>Sustainable Aspects</th>
</tr>
</thead>
<tbody>
<tr>
<td>Black Bean Co.</td>
<td>Organic, all-natural foods, ecofriendly dishware.</td>
</tr>
<tr>
<td>Verde</td>
<td>We use compostable bowls, recycle, and serve healthy food.</td>
</tr>
<tr>
<td>Hamby</td>
<td>Composts all food and organic discards, mindful of our carbon footprint, avid recyclers, local, sustainable ingredients whenever possible, uses local agriculture and &quot;aquaculture.&quot;</td>
</tr>
</tbody>
</table>

Common Caterers *(note this list is in progress and not comprehensive)*

<table>
<thead>
<tr>
<th>Name</th>
<th>Suggestion to Reduce Waste</th>
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</thead>
<tbody>
<tr>
<td>Jason's Deli</td>
<td>Try to order Sandwich trays rather than boxed lunches.</td>
</tr>
<tr>
<td>Panera</td>
<td>No Alternative to boxed lunches.</td>
</tr>
<tr>
<td>Honeybaked Ham</td>
<td>Try to order Buffet Tray rather than boxed lunches.</td>
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Planning for Sustainable Catering

1 week before the event - Notify the recycling office that you are having an event and that you will need extra bins. Send an email to recycle@musc.edu describing your event, or call (843) – 792 – 4060.

- If you need trash or cardboard pick up please call 2-4119.

Tips:

- Make an announcement at the event about how to dispose of waste correctly.
- Encourage attendees to bring their own dishware from home that can be reused or use ecofriendly dishware.
- Plan food service needs according to attendance to avoid food waste.
- Encourage attendees to take excess food with them (provide appropriate containers) and/or donate excess food to charitable organizations. (Or feed one of the many students on campus)

Lower Priced Service Ware from Staples:

Hot Cups

Recyclable: n/a

Compostable: Staples Item # 905199 – 16OZ -- $0.076 / Cup

Cold Cups

Recyclable - Staples Item # 861887 – 16 OZ -- $0.07 / Cup

Staples Item # 869522 – 12 OZ -- $0.05 / Cup

Staples Item # 861913 – 7 OZ -- $0.03 / Cup

Compostable- Staples Item # 857345* – 4.25 OZ -- $0.02 / Cup

Compostable- Staples Item # 905201 – 16 OZ -- $0.20 / Cup

(*Note: 857345 is a paper cone style cup*)