



Food Legacy Award

for long-term commitments to sustainable food

Awarded to the conference and events venue **15Hatfields**, a social enterprise venue and home to the Chartered Institute for Environmental Health. The team at 15Hatfields are implementing many long-term commitments to serving healthier and more sustainable food, in line with important aspects of the London 2012 Food Vision for London 2012 Olympic and Paralympic catering, including:

- Fairtrade: All teas and coffees are Fairtrade certified, as well as the biscuits.
- British farming: Food is locally sourced wherever possible.
- Environmental standards for farming: Milk served is English and organic.
- Recycling: The venue has a comprehensive recycling policy with compartmentalised bins for different recyclables located throughout the venue and the building.
- Staff training: Staff are environmentally aware and trained in environmental principles and good practice.
- Food waste: All food waste is composted and donated to local projects.
- Tap water instead of bottled: All bottled water is produced on site with their own carbonation and filtration system, using reusable glass bottles.
- Social return: As part of the Chartered Institute of Environmental Health (CIEH) a registered charity, all profits made are donated back to the charity each year, as a social enterprise venue, used to help raise awareness of climate change and public health issues.



Ben Reynolds, coordinator of London Food Link



Melissa Hayles, coordinator of Food Legacy



THE FOOD LEGACY PROGRAMME IS SUPPORTED BY:



MAYOR OF LONDON