

Zero Food Waste Guide for Public Events in Brighton & Hove

Events held in Brighton & Hove are encouraged to think about their environmental impact. This includes reducing food waste where possible, but event organisers may not know what options are available to reduce their food waste.

This guide gives some suggestions and asks that you put a plan in place to reduce and redistribute food where possible. If you need further advice, please contact the Food Partnership on 01273 431700.

Zero Food Waste

Food is too good to waste. Whether you're a business or a community organisation, it's only sensible to make the most of the food you're serving, and to avoid food waste at the end of the day.

- Order and provision the absolute minimum amount of food that you can. If you are providing lunch for volunteers, please remember that many people will opt to get their own lunch. If the surplus is unavoidable, consider a donation plan below.
- Serve food wisely. Avoid consumer-created food waste by giving people more choice to get only what they want to eat. Offer smaller portion options if you can.
- If your stallholders are selling food, ask them to offer discounted prices at the end of the day to sell off any extra prepared food.

Share the Surplus

There are many day centres and hostels in the area that assist people in need. If you have ingredients or food left over at the end, consider donating the excess to a good cause. Here is a list of what can be donated:

- Whole fruit and veg
- Dry packaged food (packaging intact)
- Chopped ingredients, so long as they've been stored cool in containers
- Dairy products or dips such as hummous, stored sealed in temperature controlled environment
- Prepared foods such as sandwiches and pastries, so long as they are safely stored on the day (covered or in sealed containers to protect them from contamination and pests such as flies)
- Food would need to be transported safely to the charity on the day
- Prepared ingredients, cooked rice, meat, fish or dairy products will need to be stored in the fridge and used up within 48 hours.
- Food that has been held hot at the event cannot be donated.

Projects that can receive donations

FareShare Sussex: FareShare can collect large amounts of food, so long as it is ambient or kept refrigerated and within its use by and best before date. You must arrange a collection ahead of time M-F. 01273 671111

Real Junk Food Project: Real Junk Food can collect any of the above, plus prepared items that have been stored properly. Collection must be arranged ahead of time.
info@realjunkfoodbrighton.co.uk

Individual projects such as homeless hostels: These can receive donations, but may not be able to collect. They are open on the weekends as well as weekdays. Call 01273 431700 to find the project most suitable for your event.

List compiled by Vera Zakharov (vera@bhfood.org.uk) with assistance from the Brighton & Hove City Council Food Safety Team and CityClean.

This information was produced by Brighton & Hove Food Partnership in 2016.