

People's Assembly for Nature

Catering Sustainability Policy

The UK is one of the most nature-depleted countries in the world and the way we produce and consume food is putting further pressure on our local species and habitats. The future of our natural world as we know it depends on limiting global temperature rise to 1.5°C and all sectors, from heating to transport, must accelerate action to keep this goal within reach. Agriculture and land use are no exception, as they account for 12% of the UK's total emissions. The way we farm and use our land is particularly crucial because, as well as reducing emissions, we also need to restore nature and keep producing healthy and nutritious food.

We want to reduce the environmental footprint of catering served during the People's Assembly for Nature, whilst demonstrating to attendees that enjoying a low-carbon meal can taste good; it is not a demand for people to change their diet permanently. We know that people can help nature through the choices they make about the food they eat, with some foods having a higher carbon footprint or impact on nature than others. To achieve a balance for attendees, the meals will comprise:

- One third vegan, one third vegetarian and one third meat/fish options
- One meal of the weekend to be solely plant-based

The food served at the People's Assembly for Nature will focus on three key areas, the details of which are outlined below:

- [The Livewell Principles](#)
- Minimising waste
- Responsible sourcing

Meat and dairy

- All meat and dairy must be from UK sources, ideally local, and Red Tractor Certified (unless it meets one of the below criteria).

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- It must be from wildlife-friendly farming systems, in the following order of preference:
 1. High Nature Value (including [Fair to Nature](#)) – the following local suppliers are ideal options: [Calon Wen](#) for dairy; a number of options in neighbouring counties (Wiltshire, Warwickshire, Worcestershire etc.) in [this spreadsheet](#) if buying direct is an option.
 2. Certified Pasture/Grass Fed (e.g. [Pasture for Life](#))
 3. Certified Organic (approved control bodies found [here](#))

Seafood

- Seafood must be certified Marine Stewardship Council (MSC) or Aquaculture Stewardship Council (ASC).
- It must also be rated as a 1 or 2 on the [Good Fish Guide](#)

Poultry

- Eggs must be free-range.
- All poultry must be from UK sources, ideally local, and Red Tractor Certified.
- Ensure all poultry has a high-value certification (Soil Association, Organic Farmers, Fair to Nature). See above spreadsheet for meat and dairy options.

Other

- All tea and coffee must be Rainforest Alliance Certified, Fairtrade or Soil Association Organic.
- Where possible, fruit and vegetables should be seasonal (although some exceptions may be made due to time of year) and sourced locally.
- Soy and palm should be avoided as much as possible but if needed must be sustainably sourced by RSPO, RTRS and/or ProTerra.

Packaging

- Ensure all cutlery, plates, cups and glasses are reusable.

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- No single-use plastic products to be used.
- Water must be tap-water; no plastic bottles to be distributed.
- Use of food packaging must be minimised as much as possible.