

## Connect Catering Commits To A Sustainable Future

Award winning Connect Catering this month published their commitment to a sustainable, ethical and environmentally aware future through their new initiative C.H.E.F. - Championing Healthy Ethical Food. This initiative informs customers, clients and staff about sustainable purchasing standards from provenance to seasonality.

C.H.E.F. details how Connect exhibits traceability through Red Tractor, Eblex and the Marine Conservation Society, along with supporting ethical suppliers such as Fairtrade and Rainforest Alliance. Connect are continually reviewing their standards for the future, whilst being committed to finding new ways to reduce their environmental impact.

"Our passion is fresh food! We work hard to ensure our suppliers deliver the highest quality produce which is rigorously audited and fully traceable from source in order for our chefs to create seasonal and delicious dishes every day."

**Melanie Wilkinson, Procurement Manager**

"The transparency of our food chain ensures our customers know exactly where their food comes from. Sustainability may be the 'buzz' word of the moment, however, at Connect we believe actions speak louder than words. Our waste oil is converted into bio-diesel; and our aim is to commit to free range eggs throughout the company by 2016. These are just a couple of our sustainable commitments."

**Jane Griffiths, Operations Director**

